

THE SQUARE PLATE

WEDDING & EVENT CATERING

SIGNATURE TASTING MENU

£75 per person

A six-course chef's tasting experience showcasing seasonal Scottish ingredients.

AMUSE BOUCHE

Chef's Seasonal Selection

FIRST COURSE

Duck Croquette

Parmesan Cream & Sage

SECOND COURSE

Seared Scallop

Cauliflower Purée & Black Pudding Crumb

THIRD COURSE

Pink Grapefruit & Prosecco Granita

FOURTH COURSE

Slow Braised Feather Blade of Beef

Celeriac Purée, Glazed Shallot & Red Wine Jus

FIFTH COURSE

Scottish Cheese Course

Oatcakes & Chutney

SIXTH COURSE

Dark Chocolate Delice

Cherry Compote & Salted Caramel

PLEASE NOTE

✓ Vegetarian alternative available on request

Wine pairing available from £30 per person — please enquire at time of booking.



Vegetarian



Vegan



Gluten
Free

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Please inform us of any dietary requirements or allergies at time of booking