

Mansion House

Banqueting Menu 2019

Please select one starter, two main course
and one dessert.

Please note we would require a pre order for
the main course.

If you would like to offer a choice of starter and sweet
(pre order required) – £2.95 per person supplement



Starters

Tartlet of Ayrshire goat's cheese with caramelised
onions and fine herb salad and tomato dressing

Smooth chicken liver parfait with ale chutney, cress
salad and rustic oatcakes

Pressed ham terrine with piccalilli, pea shoots and
ciabatta croutons

Organic brie and grape tartlet on rocket and sunblush
tomato salad and aged balsamic

Duet of smoked and poached salmon with lemon and
pea shoots on a gazpacho dressing

Golden bon bon of Lothian haggis in pinhead oatmeal
on clapshot with a whisky sauce

Mains

Farm assured chicken breast with Lothian haggis in a cracked pepper sauce enriched with cream

Braised topside of Scottish beef with baby onions and rosemary gravy

Herb crusted fillet of salmon with a caper, dill and white wine cream

Slow braised rump of grass fed beef in a classic chasseur sauce

Fillet of sustainable Sea bass on a warm vegetable ragout with panko breaded prawns

Slow roasted sirloin of grass fed aged beef with baby onion and smoky bacon, and a rich jus

Charred pork loin-steak with savoy cabbage in a cider cream

Medallions of Scotch beef with vine tomato, mushroom and confit shallot in a red wine reductions

Fillet of farm assured chicken filled with Stornoway black pudding coated in a single malt gravy

Slow baked rump of lamb with bubble 'n' squeak on a redcurrant sauce

Poached fillet of sole stuffed with a prawn mousse served in a fennel cream sauce

Supreme of farm assured chicken with garlic, thyme, forest mushrooms and a pan roast gravy

All main courses are served with seasonal market fresh vegetables and potatoes

Desserts

Gluten free fudge brownie with a warm chocolate sauce

Lemon and passion fruit posset with an almond biscuit

Bramley apple crumble tart with vanilla cream and
butterscotch sauce

Light chocolate mousse with biscuit crumb and
orange syrup compote

Rich chocolate tart on a gin and raspberry sauce with
fresh dairy cream

Sticky toffee pudding drenched in a caramel sauce with
Mackie's of Scotland ice cream

Dietary Menu

***Suitable for all dietary requirements, vegetarians
and vegans***

Menu A

Segments of sweet melon with soft fruits and
a raspberry coulis

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Roasted butternut squash and fresh herb risotto
with market fresh vegetables and potatoes

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Rich chocolate and coconut tart served with mango sorbet
(CONTAINS NUTS)

Menu B

Salad of sun ripened tomato, basil and vegan mozzarella
with rocket leaves

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Casserole of Mediterranean vegetables in
a poppadum basket with market fresh vegetables
and potatoes

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Trio of refreshing fruit sorbets