

House for an Art Lover

BREAKFAST MENUS

Breakfast A

Selection of Freshly Squeezed Juices

~~~

Mini Croissant and Danish Pastries with Preserves, Honey and Jam

~~~

Selection of Fresh Yoghurts

~~~

Tea and Coffee

£4.50 per person

### **Breakfast B**

Full Cooked Breakfast Buffet

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Selection of Freshly Squeezed Juices

~~~

Mini Croissant and Danish Pastries with Preserves, Honey and Jam

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Selection of Fresh Yoghurts

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Tea and Coffee

£9.25 per person

### **Additional Options**

Rolls with Bacon                      £3.00 per person

Rolls with Sausage                      £3.00 per person

Full Cooked Breakfast                      £5.50 per person

# House for an Art Lover

## CANAPE SELECTORS

### Cold

Mini Cherry Tomato and Basil Pesto Galettes (v)

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B.L.T on Mini Toasts

~~~

Wholemeal Tartlets with Mango, Avocado and Pink Grapefruit (v)

~~~

Tiny Parmesan and Rosemary Shortbreads with Feta Cheese (v)

~~~

Gravalax on Pumpernickle with Coriander Mustard Sauce

~~~

Rosti with Smoked Trout and Crème Fraiche

Warm

Roast Lamb and Rocket Mini Pizzettes

~~~

Chive Pancakes with Leek Sausages and Red Onion

~~~

Fritters of Aubergine and Tomato Sauce (v)

~~~

Griddled Scallops with Sweet Chilli Crème Fraiche

~~~

Seared Beef Fillet with Salsa Verde Croutes

£1.25 per canapé

(Minimum of 4 per person)

House for an Art Lover

LUNCH FINGER BUFFET

Light Bites

(please choose 6 items from the list below)

Pizzette of Honeyed Onions and Goats Cheese (v)

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Salmon and Minted Pea Fishcakes

~~~

Sun-dried Tomato and Tarragon Tartlet with Leek (v)

~~~

Our Own Sweet and Sour Chicken Nuggets

~~~

Wild Mushroom Risotto Cakes (v)

~~~

Crostini of Marinated Chicken, Pesto Mayonnaise

~~~

Vol-Au-Vont of Chicken and Leek

~~~

Tomato, Black Olive and Basil Bruschetta

~~~

Mini Beef Burgers with Tomato Relish

Sandwiches

(please choose 3 items from the list below)

Flaked Hot Smoked Salmon Caesar Style

~~~

Roast Rib-Eye of Beef, Horseradish Mayonnaise

~~~

Mustard Cress with Egg (v)

~~~

Glazed Honey Gammon, Grain Mustard

~~~

Open Sandwich of Mozzarella, Tomato and Red Onion Jam (v)

~~~

Smoked Cheddar with Tomato Chutney

£14.50 per person

# House for an Art Lover

## LUNCH SET MENU

(Please select one dish only from each course)

### Starters

Seasonal Fruits in an Orange Jelly, Oven Roasted Yellow Peaches with a Mint Syrup (v)

~~~

Salad of Smoked Trout Fillets, Remoulade of Celeriac and Apple, Baby Spinach Oil with diced Carrot Ribbons

~~~

Spring Roll Parcel with Goat's Cheese and Provençal Vegetables with a Champagne Dressing (v)

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Diced Lardons of Ayrshire Bacon with Chicken, Seasonal Salad and Dressing of Honey and Mustard

~~~

Freshly Prepared Soup of the Day with Rustic Bread (v)

### Main Course

Marinated Sirloin of Beef on Snow Peas and Bean Sprouts with Garlic

~~~

Breast of Chicken, Parfait of Ham and Wild Mushrooms, Creamed Potato Cake with Asparagus Veloute

~~~

Tian of Red Onion and Baby Brie, Chargrilled Vegetables with Rocket Leaf Salad and Bell Pepper Pesto (v)

~~~

Smoked Haddock and Mussel Stew topped with Seared Shetland Salmon flavoured with Noilly Prat and Chives

Desserts

Tartlet of Apple and Raspberries, Clotted Cream with a Vanilla Pod Custard

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Pavlova of Strawberries with Raspberry Sauce

~~~

A Warm Whisky Brioche served with Citrus Cream and Caramel Sauces

~~~

Muscadet Syllabub Glazed Berry Compote and Spiral Biscuit

2 Courses (Includes Tea/Coffee) £20.00

3 Courses (includes Tea/Coffee) £24.00

# House for an Art Lover

## **BOWL FOOD MENU**

(Please select 3 items from the hot or cold lists below)

### **Hot**

Risotto with Seared Salmon and Minted Peas

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Penne with Roasted Butternut, Spinach and Tomatoes (v)

~~~

Stroganoff of Beef with Wild Rice

~~~

Tagliatelle with Chicken, Tarragon and Wild Mushrooms

~~~

Bangers and Mash with Red Onion Jam

~~~

Cous-Cous with Roasted Mediterranean Vegetables and Red Pesto (v)

~~~

Thai Chicken Curry with Pilaff Rice

~~~

Rotelle with Chickpeas, Tomato and Flat Parsley (v)

~~~

Seared Scallop, Cauliflower Puree with Raisin Vinaigrette

### **Cold**

Hot Smoked Salmon, Caesar Style

~~~

Tuna, Tomato and Rocket Pesto Salad

~~~

Pear and Walnut Salad with Lime Vinaigrette (v)

### **Dessert**

(Please select 2 desserts from the list below)

Chilled Lemon Posset

~~~

Mini Black Forest Gateau

~~~

Coconut Rice Pudding with Charred Mango

~~~

Chocolate and Raspberry Moussiline

£16.00 per person

House for an Art Lover

FORK BUFFET MENU

Plated Starters

(Please select 1 option from the list below)

Roulade of Salmon and Lemon Sole, Rocket Leaf Salad and Chive Crème Fraiche

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Salad of Diced Charnwood Cheese with Sun-blushed Tomatoes, Crisp Croutons and Coriander Vinaigrette (v)

~~~

Sliced Seasonal Fruits and Berries with Raspberry Syrup (v)

~~~

Diced Chicken with Bacon Lardons, Leaf Salad and Honey Mustard Dressing

### **Buffet Selection**

(Please select 2 dishes from the list below)

Navarin of Beef with Button Mushrooms, Caramelised Onions and Potato Dumplings

~~~

Marinated Pasta with Coriander, Root Vegetables and Tomato Sauce with a Cheese Glaze (v)

~~~

Stroganoff of Chicken with Pilaff Rice

~~~

Casserole of Lamb, Thai Curry Style

Accompaniments

Pasta, Ham and Minted Pea Salad

~~~

Potato, Chives and Mayonnaise Coleslaw

~~~

Assorted Leaf Salad

~~~

Warm Buttered Potatoes

~~~

Bread Rolls

Dessert

(Please select 2 options from the list below)

Strawberry Cheesecake, Berry Coulis

~~~

Vanilla Crème Brulee

~~~

Lemon Tartlets

~~~

Dark Chocolate Pots

£26.00 per person

# House for an Art Lover

## SET DINNER MENUS

### MENU A

Roulade of corn fed Chicken with a Herb Mousseline and Brown Lentils glazed with a Mild Curry Oil

~~~

Green Pea and Mint Soup with Little Apple Won-Tons (v)

~~~

Roast Saddle of Perthshire Lamb with a Forest Mushroom and a Truffle Stuffing,  
Gratin Dauphinoise, Merlot and Thyme

~~~

Bramley Apple Tart with a Brazil Nut Crumble Topping and Apricot Ice Cream

~~~

Coffee and Shortbread Discs

£32.50 per person

### MENU B

Open Puff Pastry Tartlet of Tomato, Onion and Basil with Glazed Baby Brie, Rocket Pesto Salad (v)

~~~

Cream of Butternut and Sage Soup (v)

~~~

Medallions of Pork, Thyme Potato Cake with Root Vegetables and Pink Peppercorn Cream Sauce

~~~

Tartlet of Passion Fruit and Mango, Pineapple Ice Cream

~~~

Coffee and Shortbread Discs

£35.50 per person

### MENU C

Gravalax of Wild Salmon served on a Warm Rustic Mash of Asparagus, Chives and Soured Cream

~~~

Veloute of Leek and Watercress with Saffron and Chives (v)

~~~

Medallions of Scottish Beef Fillet, Celeriac Rosti, Creamed Savoy Cabbage,  
Baby Vegetables and Roast Gravy

~~~

Iced Dark Chocolate and Raspberry Parfait with Vanilla, Local Berries and a Praline Wafer

~~~

Rich Roasted Java Coffee and Petits Fours

£38.50 per person

# House for an Art Lover

## MENU D

Sliced Duckling with Roasted Walnuts, Diced Beetroot and Sherry Vinegar Dressing

~~~

Red Pepper and Orange Soup (v)

~~~

Rump of Perthshire Lamb, Sweet and Sour Cabbage with Saute of Roast Garlic Polenta

~~~

Vanilla Panacotta, Champagne, Rhubarb and Clotted Cream

~~~

Rich Roasted Java Coffee and Petits Fours

£40.00 per person

## MENU E

Loch Fyne Smokies

Marinated New Potato with Baby Capers, Avocado, Red Onion and Hot Smoked Salmon with a Truffle Cream Vinaigrette

~~~

Land 'O' Burns

Timbale of Haggis, Neeps and Tatties

~~~

### ***Beucleuch Beef Fillet***

Tournedos of Fillet Steak with a Potato and Mushroom Torte served with a Plum Tomato and Madeira Jus

~~~

Aberfeldy Watermill Cranachan Parfait

Cranachan Iced Parfait with Crisp Biscuit Scrolls, Marinated Strawberries and Peppercorns

~~~

Coffee and Petits Fours

£42.50 per person

# House for an Art Lover

## PRIVATE DINING SELECTORS

Please compile a menu of your choice by selecting one dish for each course. Alternatively you may wish to select one of our set menus.

### STARTERS

|                                                                                                                                 |       |
|---------------------------------------------------------------------------------------------------------------------------------|-------|
| Layered Terrine of Garden Potatoes, Spring Onions and Seared Lamb Fillet, Dressed Leaves with a Smoked Vine Tomato Dressing (v) | £7.95 |
| ~~~~                                                                                                                            |       |
| Thyme Blini with Golden Cross Goats Cheese, Caramelised Shallots and Roast Tomatoes (v)                                         | £6.50 |
| ~~~~                                                                                                                            |       |
| Tartlet of Sun-dried Tomatoes and Smoked Chicken, Petit Salad Leaves with Rocket Pesto Oil                                      | £6.50 |
| ~~~~                                                                                                                            |       |
| Salad of Sliced Smoked Duckling, Pears and Mustard Seeds with a Spiced Elderberry Vinegar                                       | £7.95 |
| ~~~~                                                                                                                            |       |
| Terrine of Orange, Plums and Pink Grapefruit with a Ginger Sorbet and a Tangy Citrus Syrup (v)                                  | £5.95 |
| ~~~~                                                                                                                            |       |
| Roulade of Salmon and Lemon Sole, Salad of Minted Cucumber and Yoghurt, Lime and Dill                                           | £7.00 |

### SOUPS

|                                                  |       |
|--------------------------------------------------|-------|
| Veloute of Potato and Cep with Truffle Oil (v)   | £3.50 |
| ~~~~                                             |       |
| Soup of Tomato and Basil with Crisp Sippets (v)  | £3.50 |
| ~~~~                                             |       |
| Cappuccino of Mushroom with a Hint of Nutmeg (v) | £3.50 |

### MAIN COURSES

#### FISH

|                                                                                                              |        |
|--------------------------------------------------------------------------------------------------------------|--------|
| Char-grilled Noisette of Scottish Salmon with Basil Warm Salad of Orange Birch Mushroom and their own Juices | £16.50 |
| ~~~~                                                                                                         |        |
| Pan Fried Fillets of Grey Mullet on Parsley Potato Gnocchi, Dill and Sweet Vermouth                          | £17.25 |
| ~~~~                                                                                                         |        |
| Fillets of Rainbow Trout filled with a Light Sole and Spinach Parfait, Lemon Grass and Dill Broth            | £18.50 |

# House for an Art Lover

## MEAT

|                                                                                                                                             |        |
|---------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Roulade of Pork Fillet stuffed with a Herb and Spinach Parfait, Haggis Timbale, Mustard Mash with Grape Chutney and Pink Peppercorns<br>~~~ | £15.50 |
| Supreme of Chicken wrapped in Parma Ham, Green Lentil Stew with Roast Fondant Potato and Rosemary Jus<br>~~~                                | £14.95 |
| Pink Loin of Lamb served with a Tatin of Apricots and a Sherry Vinegar Gravy with Gratin Potato Cake<br>~~~                                 | £18.95 |
| Sliced Sirloin of Scottish Beef Cooked Pink crowned with a Confit of Tomatoes, Galette Potato served a Tarragon and Claret Reduction Stock  | £17.95 |

## VEGETARIAN OPTIONS

|                                                                                                                                 |        |
|---------------------------------------------------------------------------------------------------------------------------------|--------|
| Butter Filo Pastry Bouchee filled with a Wild Mushroom Fricasse, Rocket Pesto Dressing<br>~~~                                   | £12.50 |
| Gateau of Spinach and Ricotta Ravioli with Aubergine in Parmesan Butter with Plum Tomato Basil and Natural Yoghurt Sauce<br>~~~ | £13.50 |
| Layered Gateau of Potato Scone with Wilted Greens, Morels Balsamic Caramel and Truffle Oil                                      | £12.50 |

## DESSERTS

|                                                                                                                 |       |
|-----------------------------------------------------------------------------------------------------------------|-------|
| Oven Roasted Plum Brulee Tartlet with Cinnamon Shortbread Biscuits<br>~~~                                       | £5.25 |
| Pear and Sour Cream Flan marbled with Dark and White Chocolate and topped with a Bitter Chocolate Sorbet<br>~~~ | £5.75 |
| Chilled Citrus Tart, Crisp Biscuit Scrolls and Vanilla Ice Cream<br>~~~                                         | £5.75 |
| Open Ravioli of Apple and Sultanas with a Clove and Vanilla Custard                                             | £5.25 |

Rich Roasted Java Coffee/Tea                      £1.75

Rich Roasted Java Coffee and Petits Fours      £2.95