

# Gourlay

*E v e n t s*

## CANAPÉS

Please select five canapés from the selection below

Homemade honey and mustard pork chipolatas with a sweet chili dip

Haggis bonbons with honey and mustard mayonnaise

Guacamole cups with cherry tomato

Smoked salmon and cream cheese blinis

Hummus cups with olives

Mini Yorkshire puddings with roast beef and horseradish

Mini vegetarian quiche

Chicken satay skewers

Chicken liver paté, oatcakes and onion jam

Mini cheeseburger crostini

Mini vegetable pakora with dipping sauce

Goats cheese and caramelised red onion tartlets

Mini onion bhaji with dipping sauce

Hot soup shots

Beetroot and feta turnovers

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### STARTERS

Any variety of homemade soup with a bread basket

Italian grazing platter with cold and cured meats, sunblushed tomatoes, mini mozzarella, olives, bread and dipping oils

Oak smoked salmon with capers, shallots and brown bread

Hot smoked salmon, beetroot salad, horseradish and crème fraîche

Fan of melon with red berry coulis

Traditional prawn cocktail served in a glass

Goat's cheese, beetroot and walnut salad

Caesar salad (plain, chicken or smoked salmon)

Sunblushed tomato, mozzarella and olive salad with rocket and balsamic

Haggis filo parcel

Your choice of terrine served with mixed leaves, caramelised onion and oatcakes:

Ham hock

Duck and apricot

Brussels pate

Char grilled vegetable

Roasted pepper and mozzarella

Duck and green peppercorn

Smoked mackerel pate

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## MAIN COURSES

Hog roast served with sage and onion stuffing, roast potatoes,

Roast Mediterranean vegetables and apple sauce

Slow cooked featherblade of beef with garlic mash and roast vegetables

Supreme of salmon with roast potatoes and fennel and a champagne and dill cream sauce

Roast sirloin of Perthshire beef, Yorkshire pudding, roast potatoes and vegetables, gravy

(can be served family style)

Herb crusted rack of Perthshire lamb, dauphinois potatoes, green beans, carrots and a tarragon jus

Roast leg of lamb with all the trimmings – family style

Chicken Balmoral, champ potatoes, whisky sauce and seasonal vegetables

Chicken stuffed with cream cheese and sunblushed tomatoes, roast Mediterranean vegetables and a tomato and basil sauce

Nut roast

Fillet of cod with pea purée, new potatoes and chive cream

Slow cooked lamb shank, mustard mash and onion gravy

Davidstow Cheddar Cheese, Cornish cottage cream and leek tart (GF, V)

Butternut squash curry

Tuscan bean stew with grilled polenta

Goat's cheese and caramelised onion tart

Fillet of sea bass, pearl couscous, pea shoots and herb oil

Roast loin of pork, bubble and squeak, roast carrots and apple sauce

(can be served family style)

Honey roast gammon, roasted new potatoes, roast seasonal vegetables

(can be served family style)

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### DESSERTS

Trio of desserts – pick three from the following:

Lemon posset, chocolate brownie, mini pavlova, chocolate mousse, salted caramel square, lemon meringue delice, profiteroles with chocolate sauce, mini Eton mess, mini cranachan, sticky toffee pudding, apple crumble, rhubarb crumble, mini banoffee pie, toffee mousse, mini chocolate sponge, three layered chocolate mousse with coulis, crème brûlée

Pot au chocolate with Kenmore shortbread

Summer pudding with clotted cream

Individual tiramisu

Panna cotta with Amarena cherries

New York style vanilla cheesecake

Crème brûlée with Kenmore shortbread

Caramelised orange cheesecake with Cointreau syrup

Toffee and praline cheesecake

Fig, pistachio and honey cheesecake

Traditional trifle in a glass

Traditional cranachan in a glass