



CATERING AND EVENTS

Formal dining choices

Starters - please select one

Meat starters £8

- Smoked chicken Caesar salad with Kalamata olives, artichoke and orange. Parmesan shavings
- Tian of haggis, neeps and tatties with haggis bon bon and whisky sauce

Meat starters £9

- Chicken liver parfait with toasted brioche and caramelised onion chutney
- Pressed ham hock with sun blush tomato, parsley and piccalilli
- Chicken and wild mushroom terrine with spiced beetroot chutney and truffle dressed leaves

Seafood and fish starters £10

- Greenland prawn, lime and fennel salad with pickled samphire. Micro herbs and citrus emulsion
- Seared tuna Niçoise with quail's egg, black olive and tomato tapenade and a dressed green bean salad
- Loch Fyne smoked salmon and trout with grapefruit and capers, herb leaves and cornichon relish
- Sea bass fillet with smoked paprika ratatouille, red pepper coulis and pesto quenelle



Prices valid at time of publication (January 2020). The University reserves the right to change prices should significant market or budgetary fluctuations occur that are beyond its control.

Prices are quoted exclusive of VAT. Accounts not settled by University project code will be subject to VAT at the standard rate.

Vegetarian and vegan starters £7

- Rocket, buffalo mozzarella and heritage tomatoes with basil oil and rosemary focaccia
- Galia melon, watermelon with strawberries and black pepper. Rocket and olive dressing
- Roasted beetroot and Capricorn goats' cheese with burnt asparagus spears.
Granny Smith apple with honey, thyme and beetroot essence

Starter and/or Intermediate Course - please select one

Soups - £6

- Roasted plum tomato and borlotti bean with pancetta crisp
- Cream of roasted red pepper
- Butternut squash with sage and Parmesan crumble
- Minestrone
- Traditional Scotch broth
- Carrot and coriander with roasted garlic sippets
- Sweet potato and red pepper soup
- Cock-a-leekie
- Cream of leek and lemon
- Garden pea and mint
- Chicken and vegetable broth
- Cream of wild mushroom with roasted garlic croutons
- Lentil and bacon with parsley

Sorbet - £5

- Green apple and Calvados with granita
- Lemon and lime granita
- Champagne sorbet
- Strawberry and black pepper
- Gin and elderflower
- Raspberry
- Mango

Main Courses – please select one

Fish and seafood

- Dill and tarragon crusted fillet of Scottish salmon with baked fennel, dauphinoise potatoes and seasonal greens. Smoked salmon and chive sauce **£17**
- Pan seared fillet of sea bass with sautéed samphire and edamame beans, chorizo roasted new potatoes with a tomato and dill cream **£18**
- Lemon and parsley baked Atlantic cod fillet with bubble and squeak, wilted greens and Lilliput caperberries. Tomato fume **£18**

Meat

- Seared suprême of Scottish corn-fed chicken with Puy lentils, roasted squash and red pepper, cocotte potatoes and caramelised onion jus **£17**
- Roast breast of guinea fowl with pancetta crisps, crushed rosemary potatoes, petit ratatouille and red wine jus **£18**
- Suprême of Gressingham duck with spiced caramelised plums, potato fondant, baked cauliflower, smoked sweet potato purée and a cherry and chocolate jus **£20**
- Seared collop of Scotch beef fillet, with baked balsamic onions, truffled wild mushrooms and creamed mash. Red wine and port pan juices **£22**
- Marmalade-crusted loin of Scottish lamb with pressed Rooster potato terrine. Pea, mint, edamame bean and aubergine melange with a port and blackcurrant jus **£24**
- Thyme and honey crusted smoked Scottish venison loin with heather honey glazed beets and roots, red berry mash and a gin and juniper jus **£24**

Vegetarian and vegan

- Root vegetable pressé, caramelised red onion chutney, filo crunch, chestnut crumble, crushed potatoes and onion sauce **V £17**
- Roast squash, pease pudding, spiced roast cauliflower, crispy shallots, potatoes and seasonal vegetables **Vg £17**
- Sweet potato, cashew and apricot chutney tart with a tomato and pepper coulis. Served with seasonal vegetables and potatoes **Vg £17**

V = vegetarian **Vg = vegan**

Desserts £8 – please select one

- Sticky date and toffee pudding with Madagascan vanilla ice cream and whisky butterscotch sauce
- Raspberry and white chocolate creme brûlée with Scottish shortbread
- Baked Italian meringue with vanilla cream, fresh berries, fudge pieces and salted toffee drizzle
- Vanilla and cardamom poached pear with passion fruit ice cream. Spiced mango and lime coulis and a coconut tuile
- Fresh fruit and berry terrine with clotted cream ice cream and strawberry jus
- Brandy Alexander chocolate pot with burnt orange marmalade and an almond and rosemary biscuit

Cheeseboard £9

- Artisan cheeseboard- Cheddar, blue and brie from Scotland's islands served with spiced fruit chutney and biscuits

Coffee or tea with dark chocolate mints £3