



Menu One

COURSE 1:

*Local mussels with white wine garlic
and herbs*

OR

*Ribbons of courgettes with lemon
dressing and toasted hazlenuts
Homemade soda bread*

COURSE 2:

Boeuf Bourguignonne

OR

*Mushroom ragout (vegan)
With garlic and olive oil mashed
potatoes, green beans with toasted
almonds*

COURSE 3:

*Chocolate mousse with caramelised
oranges and crème fraiche*

OR

*Chocolate coconut cream with
caramelised oranges and coconut*

Menu Two

COURSE 1:

Scallops with crumbled Stornoway black pudding

OR

Whipped Crowdie with pomegranate, toasted nuts and lemon dressing

OR

Beetroot, celeriac and apple remoulade

COURSE 2:

Haggis, neeps and tatties with whisky mustard sauce

OR

*McSweens vegetarian haggis
Local greens*

COURSE 3:

Cranachan (raspberries and toasted caramelised oatmeal and cream)

OR

Vegan option – raspberries with vodka syrup and shortbread





Menu Three

COURSE 1:

*Mini spanakopita (filo pastry with feta,
spinach and pine nuts)
Vegan option with roasted aubergine*

COURSE 2:

*Moroccan chickpea and roasted
pepper tagine
with
herb couscous
Muhammara (walnut and red pepper)
and babaganoush dip
Flat breads
Ezme Salad
(fresh salad vegetables with tomatoes
and pomegranate molasses and chili
dressing)*

COURSE 3:

*Roasted soft fruits with rum, walnut
crumble and fromage frais*