

# PITCAIRLIE

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## HOUSE

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### **A Taste of Scotland at Pitcairnie House**

#### *Starter*

- Sharing platters of fabulous Scottish produce, beef bresaola, smoked duck, pheasant salami, home-cured gravlax, farmhouse pate, olives, chutneys, dips and dunks with artisan breads

#### *Main Course*

- Mulled wine spiced venison casserole - pickled walnuts - green lentil casserole,
- Braised fennel and savoy cabbage
- Honey and rosemary glazed parsnips and carrots
- Pomegranate and herb salad with freshly shaved parmesan

#### *Dessert Table*

- Warm chocolate brownies - Whisky and chocolate ganache
- Fife berries and pistachio meringue
- Treacle tart with heather honey Ice cream
- Mini espresso chocolate mugs

#### **Grazing Table**

- Scotch eggs with red onion marmalade
- Prosciutto and fig platter
- Artichoke hearts
- Wee pies and bridies
- Haggis bon bons with Arran mayo
- Olives, sun-blush tomatoes
- Quail eggs
- Farmhouse pate - chargrilled bruschetta
- Scottish cheese platter
- Baby filled potatoes
- Mini seafood jars
- Artisan breads - olive oil and aged balsamic for dunking
- Vegetable samosas - mango chutney
- Vine cherry tomatoes

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### **BBQ on the Lake**

#### *Choose from:*

- Grilled pork chop with cider and chilli marinade
- Spicy Buffalo wings
- Boneless tandoori chicken thighs with coriander and lime yogurt
- Sticky glazed pork belly
- BBQ pork ribs
- Honey and rosemary glazed beef short ribs
- Chargrilled Scottish salmon with sweet chilli and coriander dressing
- Paella
- Smoked bratwurst sausage
- Grilled ribeye steak with thyme and garlic marinade
- Garlic, rosemary and lemon marinated butterfly leg of lamb
- BBQ pulled pork
- Burgers with venison and redcurrant, Angus steak, minted lamb and apple and leek
- pork handmade sausages
- Venison and redcurrant sausages
- Pork and chorizo sausages

#### *Salads*

- Rocket and freshly shaved parmesan
- Edamame beans and pasta
- Roasted beets with minted orange and yoghurt dressing
- Roasted butternut squash, pine nuts and spinach
- New potato and spring onion
- Feta, Red onion and tomato
- Sweet potato, green onion and mustard dressing
- Smoked salmon and prawn pasta Marie rose
- Moroccan couscous
- Creamy coleslaw
- Charred aubergine, sun-blush tomato and basil

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### Family Service

*For a fun, interactive, relaxed Wedding breakfast*

#### *Starters*

*Served on platters for sharing (choose one platter, or you can mix and match)*

- Prosciutto, mortadella and salamis
- Roasted and marinated Mediterranean vegetables with balsamic and olive oil
- Dressed vine tomatoes and Buffalo mozzarella
- Smoked and cured seafood
- Dressed pea shoot, rocket and parmesan salad
- Artisan breads with olive oil and aged balsamic for dunking

#### *Main Course*

*Carved at the table by you and your guests or carved by our chefs and served on platters at the table*

*for you to help yourself and share*

- Roast loin of puddledub pork with apple cider gravy
- Roast shoulder of black Isle lamb with garlic and rosemary studded, port and redcurrant jus
- Arran mustard-glazed ribeye of beef with red wine gravy
- Honey roast ham
- Roast leg of lamb with minted jus

*All served with Yorkshire Puddings and complimenting accompaniments*

*Choose any 3 Family bowls of vegetables and potatoes:*

- Honey glazed carrots and parsnips
- Creamy savoy cabbage and bacon
- Honey and thyme roasted roots
- Panache of vegetables
- Minted trio of beans and peas
- Three cheese cauliflower
- Roasted butternut squash with sage and feta
- Dauphinoise potatoes
- Rosemary and sea salt roast potatoes
- Arran mustard and green onion mash
- Herby new potatoes
- Boulangere potatoes
- Thyme-scented gratin potatoes

#### *Desserts*

*Served in large bowls for you all to enjoy*

- Warm fruit crumble and custard
- Sticky toffee pudding - butterscotch sauce
- Eton Mess
- Boozy bread and butter pudding
- White chocolate and raspberry Trifle

*Also available is Tea/ Coffee and handmade tablet*