



SCOTLAND'S CENTRE FOR ARCHITECTURE, DESIGN AND THE CITY

FIXED PRICE MENU SELECTION

2 course meal with coffee - £29.75 + VAT
3 course meal with coffee - £36.00 + VAT

Starters

Leek and crowdie cheese tartlet with caramelised onion

chutney and crisp garden leaves. [v]

Home cured gradvalax of salmon with keta crème fraiche, pink grapefruit and crisp bread.

Guinea fowl, apricot and pistachio terrine with a smoked garlic and apple cider dressed leaves and toasted crisp bread.

Trio of melon and spiced feta salad with Heather honey and ginger dressing. [v]

Pea and Ham Soup finished with a Chive Cream.

Pheasant and wild mushroom terrine with autumn fruit chutney, crisp caraway bread and dressed micro leaves.

Goats cheese, roast vine tomatoes and spinach tartlet with spiced beetroot relish and dressed Micro Leaves. [v]

Smoked salmon with prawns, finished with a horseradish cream and lime dressing.

Spicy sweet potato soup with coconut and lime. [v]

ADD SOUP AS AN INTERMEDIATE COURSE - £4.50 + VAT

Mains

Supreme of chicken filled with a whisky and haggis mousseline, colcannon potato and green beans.

Jaffa spice rubbed cushion of salmon, grilled peppers and courgettes, crushed rosemary potatoes.

Crusted rack of Lamb, potato and celeriac gratin, carrot and cumin puree, buttered savoy cabbage. [Supplement £7]

Slow ale braised shin of scotch beef, dauphinoise potato with lemon thyme roasted carrots and parsnips.

Roast chicken supreme filled with pancetta, leeks, spinach and toasted Pine Nuts, garlic and chive mash potato and buttered green beans and carrots.

Scotch fillet of beef, roast fondant and potato, celeriac puree, chestnut mushrooms and roast carrots served with a red wine and rosemary Jus. [Supplement £7]

Roast supreme of Guinea fowl wrapped in pancetta with spring greens, soft herb crushed potatoes.



ENCORE
hospitality services

Vegetarian Options

Sweet potato, red pepper spinach and chilli filo parcel on a cushion of bok choy with a ginger, sesame and spring onion Sauce.

Baked herb polenta and Portobello mushroom Stack with Goats cheese on a tomato and rosemary sauce.

Roast Mediterranean vegetables with pappardelle and red pepper pesto finished with chilli oil.

Pearl Barley Risotto, sauteed chestnut mushrooms, broad beans, and Arran blue cheese.

Roast butternut squash stuffed with mushroom and puy lentil served with roast Mediterranean vegetables and mushroom jus.

Sweets

Duo of milk and white chocolate layered delice topped with a dark chocolate glaze, orange scented crème Anglaise and brandy snap biscuit.

Strawberry and white chocolate cheesecake with berry compote and a duo of fruit coulis.

Warm rhubarb and raspberry frangipan tart topped with vanilla ice cream. [v]

Individual chocolate and orange mousse with a duo of raspberry and drambuie sauces, pistachio and orange tuille.

Bramley apple tart topped with sugared puff pastry served with butterscotch ice cream. (v)

Traditional raspberry cranachan, topped with toasted oatmeal, honey and whisky laced custard (v)

Baked vanilla cheesecake with Chantilly cream, blackberry compote and gaufrette biscuit. [v]

Cheese

Cheese Platter (per 10) served with biscuits, chutney and celery - £45 + Vat.

(Cheese Plates available instead of a sweet or Platters as an additional course available at £5.75 + VAT per person)

Coffee Accompaniments

Shortbread £2.80 + vat per table of 8
Shortbread £3.50 + vat per table of 10

Tablet - £4 + vat per table of 8
Tablet £5 + vat per table of 10

Fine Truffle Petit Fours £8.00 + vat per table of 8
Fine Truffle Petit Fours £10.00 + vat per table of 10

Luxury Swiss chocolate petit fours £12 + vat per table of 8
Luxury Swiss chocolate petit fours £15 + vat per table of 10

NOTES:

Minimum numbers – 20

These menus are suitable for up to 400 guests.

Please speak with your event organiser for larger events or for a bespoke menu.

Menu choices to be confirmed 4 weeks in advance and
final numbers to be confirmed 7 days in advance of your event

Our Chefs can suggest alternative dishes, however pricing may vary.