



# RAEMOIR

— HOUSE —

## function menu suggestions

### CANAPÉS

Cured Venison & Pear Skewer  
Haggis Bon Bons  
Chicken Satay  
Scottish Smoked Salmon Gruyère, Caviar, Chive  
Scottish Smoked Salmon, Horseradish Crème Fraîche, Blini  
Parmesan Biscuit, Blue Cheese, Walnut  
Fresh Loch Fyne Oyster, Shallot & Dill Dressing, Lemon (£2.00 Supp)  
Duck Parfait, Pickled Cherry, Hazelnut Brioche  
Mediterranean Skewers, Prosciutto, Mozzarella, Sun Dried Tomato  
Sticky Piglets, Honey & Mustard  
Mini Lobster, Mac 'n' Cheese  
Teriyaki Prawns  
Grilled Cucumber, Cherry Tomato, Red Pepper Essence (*Vegan*)

### ANTI PASTI

**Grazing table with a selection from the following:**

Artisan Breads  
Cucumber and Red Onion  
Prosciutto and Red Pepper Tapenade  
Chicken and Avocado  
Tomato and Mozzarella

#### **Meats and Fish**

Salami Milano  
Bresaola  
Roasted Beef  
Smoked Salmon  
Corn-fed Chicken  
King Prawns

Stuffed Tomatoes, Mixed Cheeses  
Halkidiki Olives, Quails Eggs

## STARTERS

### FOREST MUSHROOM & GOATS CHEESE TART

Toasted Pine Nuts, Sun Dried Tomato Salad

### FEUILLETINE OF LOBSTER

Tomato Basil Oil, Caviar Mayonnaise

### CHICKEN LIVER PARFAIT

Red Onion Marmalade, Toasted Brioche, Seasonal Leaves

### SALMON TRIO

Hot Smoked, Lemon & Lime Cured, Gravlox, Pickled Vegetables, Micro Leaves

### MELON ROSE

Chartreuse Jelly, Strawberry Compote

### HERITAGE TOMATOES

Mozzarella, Basil Jelly, Pesto, Balsamic Reduction

### HAM HOCK TERRINE

Piccaililli, Toasted Sourdough

### HAGGIS, NEEPS, TATTIES

Drambuie Sauce

### CONFIT OF SEA TROUT

Cherry Tomato, Fennel & Orange Salad, Chive Oil

## MAINS

### ROASTED SIRLOIN OF SCOTCH BEEF

Yorkshire Pudding, Château Potatoes, Roasted Vegetables, Red Wine Jus

### FILLET OF SCOTCH BEEF (*£6.00 Supp*)

Watercress, Haggis & Potato Croquette, Baby Vegetables, Béarnaise

### PAN FRIED BREAST OF FREE-RANGE CHICKEN

Smoked Garlic Sausage, Dauphinoise Potatoes, Seasonal Vegetables, Café Au Lait

### STEAMED FILLET OF LOCH DUART SALMON

Watercress Mash, Mediterranean Vegetables, Champagne & Chive Cream

### ROASTED LOIN OF ESTATE VENISON

Fondant Potatoes, Red Cabbage Puree, Parsnip, Juniper Berry & Redcurrant Sauce

### ROASTED LOIN OF PORK

Crackling, Black Pudding Mash, Roasted Vegetables, Apple & Calvados Jus

### PAN FRIED BEST END OF SCOTCH LAMB

Boulangère Potatoes, Minted Peas, Red Wine & Thyme Sauce

### ROAST FILLET OF SEA BASS

Egg Noodles, Asian Fish Broth

### CAULIFLOWER RISOTTO (*Vegetarian*)

Curry Oil

### AUBERGINE SLIPPER (*Vegan*)

Ratatouille, Herb Quinoa, Tomato & Roasted Garlic Coulis

## DESSERTS

### RAEMOIR TRIO:

Sticky Toffee Pudding & Butterscotch Sauce  
Lemon Tart  
White Chocolate Mousse

SALTED CARAMEL TART  
Roasted Banana Banoffi Ice Cream

STRAWBERRIES & CREAM  
Black Pepper Shortbread

### RASPBERRY & WHITE CHOCOLATE CHEESECAKE

CHILLED MIXED BERRY SOUP  
Vanilla & Yoghurt Ice Cream

VANILLA PANNA COTTA  
Mango & Papaya Compote, Caramel Shard

ROASTED PEACH PAVLOVA  
Chantilly Cream & Raspberry Sauce

SCOTTISH CHEESES (*supplement may apply*)  
Celery, Quince, Grapes, Biscuits, Oatcakes

## FINGER BUFFET SELECTOR

**3 items included in quote, additional items @ £3.50 each**

Selection of Mini Pies (Beef, Chicken & Mushroom, Macaroni)

Traditional Sandwiches  
Mini Burgers in Brioche Buns  
Prawns in Filo, Sweet Chilli Dip  
Mozzarella Sticks  
Chicken Satay Skewers  
Mini Filled Yorkies  
Sticky Sausages  
Soup & Mini Rowies  
Breakfast Rolls

All Served with Tea or Coffee

## PRE-WEDDING DAY SUPPER SUGGESTIONS:

### Choose 1 Item

Lasagne, Garlic Bread, Salad  
Steak & Ale Pie, Potatoes, Vegetables  
Stovies, Beetroot, Oatcakes  
Macaroni Cheese, Garlic Bread, Salad  
Fish Pie, Vegetables  
Chilli, Rice, Salad

We are proud to be working with the following suppliers: **Butchery** - Sheridan's Ballater, McWilliams Aberdeen, Scotch Beef Club;

**Fish** - Blue Flag, **Game** - Braehead Foods, Dunecht Estates; **Speciality** - Wild Tastes, Inchmarlo Home Farm;

**Vegetables** - Various Local Farms; **Fruit** - Castleton Berries; **Dairy** - Devenick Dairy

Dishes may contain one of the following allergens: Gluten, Peanuts, Soya, Lupin, Celery, Milk, Eggs, Sulphites, Mustard, Sesame, Peanuts, Nuts, Crustacean, Fish, Molluscs. If in doubt, please ask a member of staff.

Additional orders may be chargeable and market supplements may apply to some dishes