

ROSS PRIORY

Menu Collection

(for parties of 10 persons or more)

The Menu Selector allows you great flexibility in creating your own menu, however, if you wish any guidance we will be happy to offer suggestions. All items within the collection are prepared from only the finest, freshest ingredients available.

We offer a selection of Scottish menus, buffet menus and set menus.

Alternatively, to compile your own menu, select from the individual courses on offer. If opting for a choice, then the cost is determined by the highest priced item at each course. The maximum number of choices per course is limited to three starters, main courses and desserts.

For parties of 40 persons or over, we would recommend that there should not be a choice. A set menu would be the suggested option in this case.

*Events over 40 guests will be silver-served
and to enable this certain accompaniments
may require to be varied accordingly*

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Menu Selector

Starters

	<i>Excl. VAT</i>	<i>Incl. VAT at 5%</i>
Creamed Garlic Mushrooms on Chargrilled Baguette with dressed Salad Leaves <i>V</i>	£ 4.52	£ 4.75
Fresh Ogen Melon with Berry Compote and a Mini Orange Jelly <i>V</i>	£ 4.52	£ 4.75
Warm Flatcap Mushrooms with Smoked Applewood dressed Leaves and Garlic Oil <i>V</i>	£ 4.52	£ 4.75
Blue Cheese Salad with Black Olives, Sun Blushed Tomatoes, Crisp Croutons and Grain Mustard Dressing <i>V</i>	£ 4.52	£ 4.75
Chargrilled Thai Asparagus with Parmesan Basket and Warm Poached Egg topped with Rosemary Butter Sauce <i>V</i>	£ 5.00	£ 5.25
Chicken and Bacon Terrine with Curried Green Lentils and Rocket Salad	£ 5.00	£ 5.25
Smoked Salmon with Crushed Jersey Royals, Capers and Red Onion Raisin and Tomato Vinaigrette	£ 5.00	£ 5.25
Thyme Blini with Golden Cross Goats' Cheese, Caramelised Shallots and Roast Tomatoes <i>V</i>	£ 5.00	£ 5.25
Gravadlax of Wild Salmon served on a Warm Rustic Mash of Asparagus with Chive and Soured Cream	£ 5.00	£ 5.25
Potted Smoked Mackerel with Toasted Brioche and Beetroot Purée	£ 5.48	£ 5.75

Soups

Chunky Farmhouse Lentil <i>V</i>	£ 4.00	£ 4.20
Leek, Potato and Watercress <i>V</i>	£ 4.00	£ 4.20
Traditional Scotch Broth <i>V</i>	£ 4.00	£ 4.20
Pea and Mint Soup <i>V</i>	£ 4.00	£ 4.20
Carrot and Sage Soup <i>V</i>	£ 4.00	£ 4.20
Roasted Parsnip and Apple Soup <i>V</i>	£ 4.00	£ 4.20
Tomato and Roasted Red Pepper <i>V</i>	£ 4.52	£ 4.75
Wild Mushroom and Tarragon <i>V</i>	£ 4.52	£ 4.75
Pumpkin Soup with Toasted Sweetcorn <i>V</i>	£ 4.52	£ 4.75
Cream of Asparagus Soup, White Truffle Oil and Parmesan Croutons <i>V</i>	£ 4.52	£ 4.75

V: suitable for vegetarians

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Sorbets

	<i>Excl. VAT</i>	<i>Incl. VAT at 5%</i>
Orange <i>V</i>	£ 4.00	£ 4.20
Lemon and Lime <i>V</i>	£ 4.00	£ 4.20
Raspberry and Mint <i>V</i>	£ 4.00	£ 4.20
Basil <i>V</i>	£ 4.00	£ 4.20
Champagne and Strawberry <i>V</i>	£ 4.52	£ 4.75

Vegetarian Selection

Tagliatelle Pasta with Tomato and Basil Sauce, Black Olives, Parmesan Shaving and Toasted Baguette	£ 14.05	£ 14.75
Cassoulet of Five Beans, Filo and Poppy Seed Scrunch, Sun Blushed Tomato Mash	£ 14.52	£ 15.25
Kebab of Vegetables, Tomato, Pepper and Herbed Cous Cous, Mild Thai Cream, Cucumber and Yoghurt Dressing	£ 15.05	£ 15.80
Baked Goats' Cheese Parcel with Chargrilled Mediterranean Vegetables, Red Pepper Oil	£ 15.05	£ 15.80
Open Ravioli of Creamed Wild Mushrooms, White Truffle Oil with Petit Salad	£ 15.05	£ 15.80
Roast Asparagus with Broad Beans, Tomato Concasse and Parmesan Cheese Risotto	£ 15.05	£ 15.80

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Fish Courses

	<i>Excl. VAT</i>	<i>Incl. VAT at 5%</i>
Fresh Mussels poached in Garlic, Tarragon and White Wine and Cream	£ 7.52	£ 7.90
Pan Seared Tiger Prawns, Thai Green Curry Sauce with sautéed Cos Lettuce	£ 7.52	£ 7.90
Smoked Haddock Fillet with Asparagus Velouté	£ 8.00	£ 8.40
Roulade of Salmon and Sole with Creamed Cabbage	£ 8.52	£ 8.95
Seared Scallops with Stornoway Black Pudding, Golden Raisins and Carrot Purée	£ 9.00	£ 9.45
Fresh Oysters with Chilli and Lime Salsa	£ 9.00	£ 9.45
Chargrilled marinated Loin of Tuna, Niçoise Style, Sesame, Soya and Ginger Dressing	£ 9.00	£ 9.45

Main Courses

Oven Roasted Suprême of Chicken, Sauté Potatoes, Cream Savoy Cabbage, Root Vegetables, Café au Lait Sauce	£ 17.05	£ 17.90
Pan Seared Salmon Fillet, Chive Mash, Pea Purée, Wilted Spinach, French Beans and Lemon Velouté	£ 17.52	£ 18.40
Roast Rump of Lamb coated in Rosemary Herbed Crust, Puy Lentil Stew with Button Onions, Roast Onion and Mint Jus	£ 18.00	£ 18.90
Roasted Pork Belly in Cider Balsamic with Tiger Prawns, Chorizo Mash, Thai Asparagus, Mild Pink Peppercorn Cream	£ 18.00	£ 18.90
Honey Glazed Duck Breast, Red Onion Jam, Pak Choi, Mashed Potato and Red Wine Jus	£ 18.52	£ 19.45
Braised Lamb Shank with Garlic Potato Cake, Confit Tomato, Sweet Pepper Chutney, Red Berry Jus	£ 18.52	£ 19.45
Seared Escalopes of Pork Fillet, Caramelised Apple, Grain Mustard Mash, Baby Carrots and Jus of Roasted Garlic	£ 18.52	£ 19.45
Steamed Fillet of Cod with Oatmeal and Tarragon Crust, Crushed Jersey Royals, Curly Kale and Sauce of Tomato and Basil	£ 18.52	£ 19.45
Chargrilled Sirloin Steak, Wild Mushroom Galette, Root Vegetables, sautéed Onions and Rocket, Port Jus laced with Garlic	£ 21.48	£ 22.55
Peppered Roasted Fillet of Beef, Polenta of Garlic and Rosemary, Horseradish Rosti, Purple Broccoli, Jus of Red Wine and Thyme	£ 23.57	£ 24.75

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Desserts

	<i>Excl. VAT</i>	<i>Incl. VAT at 5%</i>
Lemon Possett with Berry Compote and Strawberry Ice Cream <i>V</i>	£ 4.52	£ 4.75
Apple Crumble Tartlet with Vanilla Anglaise and Vanilla Ice Cream <i>V</i>	£ 4.52	£ 4.75
Strawberry Cheesecake with Berry Compote	£ 4.52	£ 4.75
Chocolate and Raspberry Parfait, Berry Compote <i>V</i>	£ 4.52	£ 4.75
Strawberry Pavlova with Raspberry Sauce <i>V</i>	£ 4.52	£ 4.75
Chocolate and Orange Mousse with our Own Butter Shortbread <i>V</i>	£ 4.76	£ 5.00
Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream <i>V</i>	£ 4.76	£ 5.00
Lemon Meringue Pie with Raspberry Sorbet	£ 4.76	£ 5.00
Blueberry Crème Brulée with Milk Chocolate Ice Cream <i>V</i>	£ 4.76	£ 5.00
Chocolate Bread and Butter Pudding, Toffee Sauce and Vanilla Ice Cream <i>V</i>	£ 4.76	£ 5.00
Selection of Cheese with Grapes and Wheat Wafers <i>V</i>	£ 5.71	£ 6.00

Coffee

Coffee and Mints	£ 2.48	£ 2.60
Coffee and Petit Fours	£ 4.24	£ 4.45

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Scottish Fare

Scottish Fare No 1

Partan Bree Soup with Soda Bread ✓

Mini Beef Olives with Mashed Potato and Sweet Red Onion Sauce

Chargrilled Fillet of Venison served on a Compote of Sautéed Apricots, Wild Mushrooms and Thyme,
Fondant Potato, Confit Tomato, Buttered Kale with Red Berry Jus

Trio of Dessert

(Mini Strawberry Cheesecake, Raspberry Cranachan Parfait, Mini Chocolate Fondant) ✓

Gaelic Coffee and Tablet

£35.00 excl. VAT/£36.75 incl. VAT@ 5%

Scottish Fare No 2

Venison and Mixed Bean Soup with Granary Bread

Roasted Fillet of Beef with Wild Mushroom Gratin, Roast Potatoes, Sautéed Shallots,
Chargrilled Asparagus, Jus of Thyme and Rosemary

Fudge and Whisky Cheesecake with Mint Ice Cream and Brandy Snap Basket ✓

Selection of Scottish Cheese with Grapes, Apple Chutney and Oatcakes ✓

Gaelic Coffee and Tablet

£40.00 excl. VAT/£42.00 incl. VAT @ 5%

Vegetarian alternatives available on request

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Buffet Menus

Buffet Menu No 1

Soup of the Day with Warm Crusty Roll *V*

Peppered Mackerel, Smoked Salmon and Anchovies
Parma Ham with Chargrilled Bread and Black Pitted Olives
Chorizo Sausage, Pastrami, Salami and Garlic Sausage

Roast Suprême of Chicken in Mushroom Sauce with Steamed Rice and Baby Roast Potatoes

Salad Bowls:

Coleslaw, Potato Salad, Tomato and Basil Pasta, Tuna and Sweetcorn and Mixed Salad Leaves

Garlic Bread, Baked Potatoes and Mini Pork Pies

Fruit Salad Bowl *V*

Strawberry Tart *V*

Raspberry Gâteau *V*

Coffee and Mints

£30.00 excl. VAT/£31.50 incl. VAT @ 5%

Buffet Menu No 2

Soup of the Day with Warm Crusty Roll *V*

Plated Melon with Strawberries *V*

Poached Tiger Prawns with Prawn and Lemon Sauce

Baked Scottish Salmon with Chive Mayonnaise

Steamed Fresh Mussels with Garlic and Tarragon

Carved at the Table:

Roast Leg of Lamb with Red Berry Sauce

Sirloin of Beef with Thyme and Garlic Jus

Gammon Joint with Creamy Parsley Sauce

Served with Roast Potatoes, Mashed Potatoes and Root Vegetables

Salad Bowls:

Coleslaw, Potato Salad, Chicken Pasta Salad, Pesto and Pinenut Pasta, Sweet Chilli Pasta and Mixed Salad Leaves

Garlic Bread, Baked Potatoes and Chicken Liver Pâté

Fruit Salad Bowl *V*

Banoffee Pie *V*

Strawberry Gâteau *V*

Selection of Cheese with Biscuits and Grapes *V*

Coffee and Mints

£35.00 excl. VAT/£36.75 incl. VAT @ 5%

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Special Set Menus

Special Set Menu No 1

Pea and Mint Soup with Apple Won Tons ✓

Honey and Ginger Marinated Chicken Suprême coated in Toasted Sesame Seeds
with Sautéed Potatoes, Chargrilled Asparagus, Brandy Cream Sauce

Shortbread layered with Strawberries and Chantilly Cream
with a Strawberry Jus ✓

Coffee and Mints

£ 28.05 excl. VAT/£29.45 incl. VAT @ 5%

Special Set Menu No 2

Salad of Beef Tomato and Shallots, Smoked Haddock Rarebit,
Creamed Arran Mustard with Chives

Roast Rump of Lamb with Sun Blushed Tomato Mash, Cumin Roasted Parsnips,
Caramelised Onions and Jus of Port Wine

Steamed Plum Pudding with a Crisp Brandy Basket,
Drambuie Ice Cream and Vanilla Sauce ✓

Coffee and Mints

£29.52 excl. VAT/£31.00 incl. VAT @ 5%

Special Set Menu No 3

Broth of Red Lentil and Tomato ✓

Risotto of Butternut Squash and Baby Leeks with Maris Piper Crisps and Truffle Oil ✓

Pan Seared Fillet of Sea Bass, Pesto Mash, Wilted Spinach,
Smoked Haddock, Broad Bean and Mussel Broth

Tartlet of Apple and Raspberries,
Clotted Cream with a Vanilla Pod Custard ✓

Coffee and Mints

£32.05 excl. VAT/£33.65 incl. VAT @ 5%

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Special Set Menus

Special Set Menu No 4

Roast Vegetable and Sage Soup *V*

Hot Smoked Salmon with Avocado Salsa

Roast Loin of Venison, Skirlie Potatoes, Braised Red Cabbage,
Buttered Kale with Game and Blueberry Sauce

Banana Sticky Toffee Pudding, Brandy Snap Disc,
Pistachio Ice Cream and Rum Caramel Sauce *V*

Coffee and Mints

£35.00 excl. VAT/£36.75 incl. VAT @ 5%

Special Set Menu No 5

Chunky Curried Vegetable Soup served with Raita Dressing *V*

Terrine of Confit Chicken and Ham Hock with Chutney of Sun Blushed Tomatoes

Chargrilled Fillet of Beef, Smoked Bacon and Creamed Shallots, Roast Flatcap Mushroom,
Potato Scone, Confit Tomato, Jus of Garlic and Thyme

Dark Chocolate and Raspberry Torte,
Vanilla Ice Cream, Raspberry Sauce *V*

Coffee and Mints

£40.00 excl. VAT/£42.00 incl. VAT @ 5%