



ROSS PRIORY

Menu Collection

For parties of 16 adults or more.

All items within the Menu Collection are prepared from only the finest and freshest ingredients available. Seasonal changes may apply to some ingredients.

The Menu Selector allows the flexibility of creating your own menu. You should select one option for each course to compile the final set menu. The minimum menu is two courses including a main.

Vegetarians, vegans, allergies and intolerances: chef will adapt your chosen menu to meet the appropriate requirements.

If you wish any guidance then we will be happy to offer suggestions or alternatively, see our Chef's Choice selections or the separate Scottish Fayre menu options.

Pre-dinner Canapés are available on request.

Children half portions are available or a special children's selection if required.



Menu Selector

Starters

	Exclusive of VAT	Incl. VAT @ 20%
Salad of Pickled Summer Vegetables, Golden Beetroots, Herb Oil and Beetroot Coulis V	£7.71	£9.25
Ham Hock Terrine with Pea Pesto and Pickled Vegetables and Pea Shoots	£8.54	£10.25
Asparagus Chargrilled with a Soft Hens Egg in a Crispy Coating, Cured Salmon and Lemon Oil and Herb Salad	£9.00	£10.80
Beetroot Scottish Salmon Gravavlax marinated with Vodka served with Crème Fraîche and Micro Herbs, Root Vegetable Coleslaw, Quenelle of Smoked Salmon Mousse	£9.37	£11.25
Scallops, Pan Seared on a Mango Salsa with Onion Bhaji and Micro Herbs, Micro Coriander Herbs	£11.17	£13.40
Seafood Medley: Scallops, Mussels and King Prawns in Herb and Tomato Butter (seafood in the shell)	£11.96	£14.35

V: suitable for vegetarians

Menu Selector

Soups

	Exclusive of VAT	Incl. VAT @ 20%
Cream of Asparagus Soup, Garden Herb Crème Fraîche V	£5.79	£6.95
Minted Pea and Watercress Soup, Swirl of Cream, Pea Shoots V	£5.79	£6.95
Spiced Pumpkin Soup with Toasted Seeds V	£5.79	£6.95
Moroccan Chickpea Soup and Coriander Oil V	£5.79	£6.95

V: suitable for vegetarians

Menu Selector

Main Courses

	Exclusive of VAT	Incl. VAT @ 20%
Pan Roasted Chicken Breast inlayed with Pancetta and Smoked Garlic Mousse, Herb Potato Cake, Garden Peas and Broad Beans, Baby Onions, Smoked Paprika Cream Sauce	£21.04	£25.25
Scottish Lamb Rump with Herb Crust and Chargrilled Lamb Cutlet, Potato Fondant, Creamed Cabbage, Lemon and Thyme Heritage Carrots and Rosemary Jus	£32.21	£38.65
Pan Fried Scottish Salmon on Pearl Barley, Celery and Fennel Risotto, Lobster Bisque Sauce, Tempura Scallops and Asparagus Spears	£32.29	£38.75
Fillet of Sole inlayed with Crab Mousse, Provençal Vegetables, Saffron Potatoes, Pernod Fish Sauce	£33.04	£39.65
Fillet of Venison with a Bramble Jus, Dauphinoise Potato, Buttered Curly Kale and Roasted Honey & Thyme Beetroot Fondant	£34.75	£41.70
Fillet Steak topped with Haggis Bon Bon Roscoff, Onion stuffed with Wild Scottish Mushrooms and Parmesan Crust, drizzle of Whisky Sauce, Potato Terrine and Roasted Thyme Carrots	£39.04	£46.85

V: suitable for vegetarians

Menu Selector

Desserts

	Exclusive of VAT	Incl. VAT @ 20%
Sticky Toffee Pudding with Toffee Sauce and Salted Caramel Ice Cream V	£6.79	£8.15
Strawberry and Elderflower Mousse: Vanilla Sponge Base with Strawberry and Elderflower Mousse topped with Strawberry Jelly and Strawberry Ice Cream, Perthshire Summer Strawberries V	£6.79	£8.15
Chocolate Delice, Coffee Ice Cream, Chocolate Tuile and Bailey's Syrup V	£6.79	£8.15
Almond and Raspberry Torte, Raspberry Ripple Ice Cream, Glazed Raspberries V	£6.79	£8.15
Mango Panna Cotta with Toasted Coconut Shavings, Meringues and Mango Ripple Ice Cream, Mango Purée V	£6.79	£8.15
Cranachan with Local Raspberries, Shortbread Biscuit and a Whisky Syrup and Cranachan Ice Cream V	£6.79	£8.15

Tea & Coffee

	Exclusive of VAT	Incl. VAT @ 20%
Choice of tea or coffee, served with Ross Priory's homemade fudge V	£2.42	£2.90
Choice of tea or coffee, served with Ross Priory's homemade shortbread V	£2.42	£2.90

V: suitable for vegetarians

Chef's Choice

Sample Menu 1

Asparagus Chargrilled with a Soft Hens Egg
in a Crispy Coating, Cured Salmon and
Lemon Oil and Herb Salad

Pan Roasted Chicken Breast
inlayed with Pancetta and Smoked Garlic
Mousse, Herb Potato Cake, Garden Peas and
Broad Beans, Baby Onions, Smoked Paprika
Cream Sauce

Almond and Raspberry Torte, Raspberry
Ripple Ice Cream, Glazed Raspberries V

Coffee and Shortbread

£39.25 excl. VAT/ £47.10 incl. VAT @ 20%

Sample Menu 2

Ham Hock Terrine with Pea Pesto
and Pickled Vegetables and Pea Shoots

Scottish Lamb Rump with Herb Crust
and Chargrilled Lamb Cutlet, Potato Fondant,
Creamed Cabbage,
Lemon and Thyme Heritage Carrots
and Rosemary Jus

Sticky Toffee Pudding
with Toffee Sauce
and Salted Caramel Ice Cream V

Coffee and Shortbread

£49.96 excl. VAT/ £59.95 incl. VAT @ 20%

Sample Menu 3

Seafood Medley: Scallops, Salmon, Mussels
and King Prawns in Herb and Tomato Butter
(seafood in the shell)

Fillet Steak topped with Haggis Bon Bon
Roscoff, Onion stuffed with Wild Scottish
Mushrooms and Parmesan Crust, drizzle of
Whisky Sauce, Potato Terrine and Roasted
Thyme Carrots

Chocolate Delice, Coffee Ice Cream,
Chocolate Tuile and Bailey's Syrup V

Coffee and Fudge

£60.21 excl. VAT/ £72.25 incl. VAT @ 20%

V: suitable for vegetarians

Scottish Fayre

Scottish Fayre Menu A

Cullen Skink Cake topped with Soft Poached Hens Egg,
a Potato and Leek Cake with Smoked Haddock
and napped with a Leek Cream Sauce

Chicken Breast inlayed with a Whisky Mousseline wrapped in Smoked
Bacon, Arran Mustard Sauce, Skirlie Potatoes and Buttered Curly Kale,
Roasted Chantenay Carrots in Thyme

Scottish Raspberry and Frangipane Tart
and Arran Blackcurrant Sorbet V

Coffee and Tablet

£37.38 excl. VAT/ £44.85 incl. VAT @ 20%

Scottish Fayre Menu B

Haggis Gâteau:
Haggis with Neeps and Tatties with a Whisky Cream Sauce

Fillet of Venison and Braised Venison and Juniper Suet Pudding
with Girolle Mushrooms and 'Clapshot' and Red Wine Jus,
Buttered Curly Kale, Thyme Roasted Carrots, Fondant Potato

Cranachan with Local Raspberries,
Shortbread Biscuit and a Whisky Syrup
and Cranachan Ice Cream V

Coffee and Shortbread

£54.29 excl. VAT/ £65.15 incl. VAT @ 20%

V: suitable for vegetarians