



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 | £8.50 | £10.20 |
| Ham Hock Terrine with Red Onion Marmalade and Pea Shoots and Oatcakes | £9.37 | £11.25 |
| Asparagus Chargrilled with a Soft Hens Egg in a Crispy Coating, Cured Salmon and Lemon Oil and Herb Salad | £9.91 | £11.90 |
| Beetroot Scottish Salmon Gravavlax marinated with Vodka served with Crème Fraîche and Micro Herbs, Root Vegetable Coleslaw | £10.29 | £12.35 |
| Pan-Seared King Scallops with Black Pudding set on a Pea Purée, Apple Sauce and Micro Coriander Herbs | £12.29 | £14.75 |
| Seafood Medley: King Scallops, Mussels and King Prawns in Herb and Tomato Butter (seafood in the scallop shell) | £13.12 | £15.75 |

V: suitable for vegetarians

Menu Selector

Soups

| | Exclusive of VAT | Incl. VAT @ 20% |
|---|------------------|-----------------|
| Cream of Potato and Leek Soup, Garden Herb Crème Fraîche V | £6.37 | £7.65 |
| Pea and Smoked Ham Soup, Swirl of Cream, Pea Shoots V | £6.37 | £6.95 |
| Spiced Butternut Squash Soup with Toasted Sunflower Seeds V | £6.37 | £6.95 |
| Light Spiced Cauliflower Soup and Curried Oil V | £6.37 | £6.95 |

V: suitable for vegetarians

Menu Selector

Main Courses

| | Exclusive of VAT | Incl. VAT @ 20% |
|---|------------------|-----------------|
| Pan Roasted Chicken Breast stuffed with Smoked Pancetta and Tarragon Mousse, Herb Potato Cake, Tender Stem Broccoli, Honey Glazed Carrots, Baby Onions, Smoked Paprika Cream Sauce | £23.12 | £27.75 |
| Roasted Scottish Lamb Rump (served pink) with Dauphinoise Potatoes, Creamed Cabbage, Lemon and Thyme Heritage Baby Carrots and Rosemary Jus | £35.41 | £42.50 |
| Pan Fried Scottish Salmon on Pearl Barley, Garden Pea and Butternut Risotto, Pickled Fennel, Asparagus Spears and Saffron Butter Sauce | £35.54 | £42.65 |
| Fillet of Sole inlayed with Crab Mousse, Provençal Vegetables, Saffron Cocotte Potatoes, Green Beans, Lemon Hollandaise Sauce | £36.37 | £43.65 |
| Fillet of Venison with a Bramble Jus, Pomme Purée, Buttered Curly Kale, Roasted Honey and Thyme Beetroot Fondant | £38.25 | £45.90 |
| Roasted Fillet Steak (cooked medium rare to medium) topped with Wild Scottish Mushrooms Fricassée and Parmesan Herb Crust, drizzle of Whisky Sauce with Garlic and Cream Potato Gratin, Roasted Thyme Carrots | £42.91 | £51.50 |

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 | £7.41 | £8.90 |
| Madagascan Vanilla Crème Brûlée with Petits Sables V | £7.41 | £8.90 |
| Chocolate Cheesecake, Raspberry Sorbet, Tuile and Bailey's Syrup V | £7.41 | £8.90 |
| Warm Frangipane and Strawberry Tart, Raspberry Ripple Ice Cream and Chocolate Dipped Strawberries V | £7.41 | £8.90 |
| Vanilla Panna Cotta with Toasted Coconut Shavings, Meringue Chards and Tablet Ice Cream V | £7.41 | £8.90 |
| Drambuie Cranachan with Local Raspberries, Honey and Shortbread Biscuits V | £7.41 | £8.90 |

Tea & Coffee

| | Exclusive of VAT | Incl. VAT @ 20% |
|--|------------------|-----------------|
| Choice of Tea or Coffee, served with Ross Priory's Homemade Fudge V | £2.75 | £3.30 |
| Choice of Tea or Coffee, served with Ross Priory's Homemade Shortbread V | £2.75 | £3.30 |

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 stuffed with
Smoked Pancetta and Tarragon Mousse,
Herb Potato Cake, Tender Stem Broccoli,
Honey Glazed Carrots, Baby Onions, Smoked
Paprika Cream Sauce

Warm Frangipane and Strawberry Tart,
Raspberry Ripple Ice Cream
and Chocolate Dipped Strawberries V

Coffee and Shortbread

£43.19 excl. VAT/ £51.85 incl. VAT @ 20%

Sample Menu 2

Ham Hock Terrine with Red
Onion Marmalade and Pea Shoots
and Oatcakes

Roasted Scottish Lamb Rump (served pink)
with Dauphinoise Potatoes,
Creamed Cabbage, Lemon and Thyme
Heritage Baby Carrots
and Rosemary Jus

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

Coffee and Shortbread

£54.94 excl. VAT/ £65.95 incl. VAT @ 20%

Sample Menu 3

Pan-Seared King Scallops with Black Pudding
set on a Pea Purée, Apple Sauce and Micro
Coriander Herbs

Roasted Fillet Steak (cooked medium rare to
medium) topped with Wild Scottish
Mushrooms Fricassée and Parmesan Herb
Crust, drizzle of Whisky Sauce with Garlic and
Cream Potato Gratin, Roasted Thyme Carrots

Chocolate Cheesecake,
Raspberry Sorbet,
Tuile and Bailey's Syrup V

Coffee and Fudge

£66.19 excl. VAT/ £79.45 incl. VAT @ 20%

V: suitable for vegetarians

Scottish Fayre

Scottish Fayre Menu A

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

Pan Roasted Chicken Breast stuffed with Smoked Pancetta and
Tarragon Mousse, Herb Potato Cake, Tender Stem Broccoli, Honey
Glazed Carrots, Baby Onions, Arran Mustard Sauce

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

Coffee and Tablet

£41.12 excl. VAT/ £49.35 incl. VAT @ 20%

Scottish Fayre Menu B

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

Roasted Canon of Venison, Braised Red Cabbage,
Girolle Mushrooms, Herb Fondant Potato,
Buttered Curly Kale, Thyme Roasted Carrots finished by a Clove
and Red Wine Jus

Drambuie Cranachan with Local Raspberries,
Honey and Shortbread Biscuits **V**

Coffee and Fudge

£59.75 excl. VAT/ £71.70 incl. VAT @ 20%

V: suitable for vegetarians