

Dr. Bells Catering

Silver £29

Starters

Smoked mackerel pate, horseradish cream, shaved marinated fennel and arran oatties.

Whipped chicken liver parfait with red onion marmalade, mustard dressing with toasted brioche.

Salt baked beetroot with pickled shallots, whipped feta, red chicory, candied pecans and balsamic.

Moroccan lamb bon bon with ras el hanout, and herb aioli.

Roasted honey glazed figs with whipped goats' cheese, charred orange on grilled sourdough, with baby shoots and orange thyme dressing.

Mains

Pan fried chicken, creamy mashed potato, roast button onions and mushrooms, madeira jus and tarragon oil.

Slow cooked beef short rib, with sour cream and dill mash, roast beets, glazed shallots and beetroot jus.

8-Hour slow braised spalebone of beef, celeriac and potato dauphinoise, roasted shallot, baby carrot and cooking juice.

Fried clava brie, grilled courgettes, pea puree, green onions and little gem.

Desserts

Eton mess with prosecco and strawberry puree, elderflower marinated strawberries, soft meringue and vanilla crème fraîche.

Sticky toffee pudding with butterscotch sauce and vanilla ice cream.

Whipped summer berry and basil cheesecake, ginger crumb, berry gel, white chocolate shards.

Selection of highland and islands cheese, arran oaties and ale chutney.
{supplement}