



Dinner Events **2023/2024**

Indulge your delegates and colleagues with our Chef's specially selected dinner menus. With no room hire fees for internal bookings, free parking and a warm Napier welcome awaiting you, organising your event has never been easier.

Inclusions:

3 course dinner, served with 1/2 bottle of wine pp, coffee & petit fours.

Table linen, candelabra centrepieces & menus, seating plan & place-cards provided.

3 Course Set Menu	£60.00pp
3 Course Set Menu with Soup Entrée	£58.00pp

Minimum guest numbers of 30 apply.

For more intimate dinner events for under 30 guests, please contact your Events Coordinator for a bespoke quotation.



Starters

(Please choose one meat and one vegetarian/vegan for us to cater for dietary requests)

Soups

Roasted Red Pepper, Tomato and Fresh Basil

Finished with Basil Oil and a Drizzle of Cream served with Crusty Bread

Sweet Potato and Cumin

Drizzle of Coriander Oil and Roasted Cumin Seeds, served with Warm Flat Bread

Vichyssoise

Served Hot with Brunoise of Potato and Leek, finished with Leek Oil, served with Savoury Chive Scones

French Onion Soup

Served with Parmesan Croutes

Traditional Scotch Broth

Served with Oatmeal Bread

Plated Starters

Tartlet of Fresh Asparagus, Pea and Parmesan

Baked with Egg and Cream, served with a Rocket and Crisp Apple Salad, Chive Dressing

Crispy Style Asian Beef

Served upon a Noodle and Asian Style Salad, Sweet Chilli and Honey Dressing, garnished with Crisped Noodles

Sliced Smoked Duck Salad

Celeriac, Carrot and Apple Salad with Rocket Leaves

Chicken Parfait with Mango Glaze

Served with Seasonal Leaves, Mango and Grain Mustard Dressing, and Warm Brioche Bread Roll

Scottish Smoked Salmon *£1 pp surcharge applies*

Served with a Fresh Asparagus, Rocket and Avocado Salad, finished with a Lemon and Dill Dressing

Fresh Asparagus, Peas & Avocado Salad

Seasonal Leaves with Roasted Baby Tomato Vinaigrette and Shaved Parmesan

Tartlet of Woodland Mushrooms

Mixed Leaf and Herb Salad, with Roasted Hazelnut Dressing

Roasted King Oyster Mushroom Salad

Romaine Lettuce, Shaved Parmesan served with Toasted Brioche Croutons and Classic Caesar Salad Dressing



Main Course

(Please choose one meat or fish option and one vegan/vegetarian to cater for dietary requests)

Main Dishes

Supreme of Chicken

Filled with Ham and Apricot Mousseline, served with Seasonal Vegetables and Potatoes, Creamy Chive and Chablis Reduction

Pan-Seared Chicken Supreme with Pancetta and Peas

Served with Selection of Fresh Seasonal Vegetables, and Rich Chicken Gravy

Chicken Balmoral

Scottish Haggis Stuffing, Smoked Ayrshire Bacon, Creamy Mash and Seasonal Fresh Vegetables,
served with Cream and Whiskey Reduction

Scottish Beef Fillet - *£5 pp surcharge applies*

Pan-cooked to Medium Rare, served with Haggis, Creamy Mash and Fresh Seasonal Vegetables, finished Creamy Whiskey Sauce

Scotch Rib Eye Steak - *£5 pp surcharge applies*

Pan-Cooked to Medium Rare, served with Fresh Seasonal Mixed Salad, Triple Cooked Chips , Mustard and Herb Butter

House-Tea Smoked Duck Breast

Pan-Seared served Medium Rare with Fondant Potato and Seasonal Vegetables, Ginger and Honey infused Gravy

Scottish Salmon Fillet

Pan-Cooked and finished with a Crayfish Velouté flavoured with Dill, served with Saffron infused
Baby Potatoes and Fresh Seasonal Vegetables

Filo Pastry with Scottish Salmon and Wilted Leeks

Served with Steamed Baby Potatoes and Fresh Seasonal Vegetables, Pesto and Cream Reduction

Lightly Smoked Grilled Salmon Fillet

Served with Steamed Baby Potatoes, Fresh Asparagus, Samphire, Fresh Mussel and Tomato Reduction

Grilled Sea Bass Fillet

Finished with Chermoula, served on a Ratatouille, and Fresh Seasonal Vegetables

Edamame Beans Pak Choi and Asparagus

Served on Rice Noodles with Sesame Soy Dressing

Spinach, Pine Nut and Mushroom Filo Parcel

Finished with Leek Sauce

Sauté of King Oyster Mushroom Linguine

Mushroom Jus, finished with Shaved Parmesan



Dessert

(Please choose one)

Baked Vanilla Cheesecake
Mango Glaze and Chantilly Cream

Lemon Tart

Served with Lemon Curd Infused Cream and Ginger

Dark Chocolate Mousse

With White Choc Sauce and Choc Shards

Raspberry and Glayva Crème Brulé

Poached Pear Tart

Topped with Vanilla Ice-Cream and Toffee Sauce

Apple & Cinnamon Crumble

Served with Vanilla Pod Custard

Trio of Desserts - *£1 pp surcharge applies*

Brownie, lemon posset, churros or tart

After Dinner Coffee & Petit Fours

Fresh filter coffee, traditional tea and a selection of organic fruit and herbal teas
served with petit fours

Optional Additions

Cheese Selection (serves 10 guests)

£55.00

Selection of Scottish Cheese Platters

Served with Apple, Celery, Grapes, Baby Tomatoes,
Traditional Oatcakes and Crackers, Rustic Bread, Red Onion Chutney and Pickle

OR

Selection of European cheese

Served with Apple, Celery, Grapes, Sun-dried Tomatoes,
Gherkins, Olives, Crostini Bread and Ciabatta