

Functions and Banqueting

Our dedicated team at the Salutation will assist you in finding the exact menu for your requirements.

Using the best in local produce our Head Chef of over 30 years, Robert Cumming and his team will cater for all tastes and dietary requirements.

A set three course menu and coffee can be available from as little as £20 inclusive of VAT.

If you wish to give your guests a choice at each course of the meal, the menu price will rise accordingly dependant on what is chosen from the following selector menu.

Please ask if you have a particular dish in mind that is not listed and this can be arranged.

We can offer 4 course meals to 7 course banquets, have an extensive range of attractively priced world wines and why not add an extra touch of a glass of bubbly for your guests on arrival or a liqueur with coffee-all extra service prices available on request.

We are also delighted to offer -

- Chilled Welcome Glass of Bubbly on arrival from £2.00*
- Printed Menu booklet-can be tailored to a particular colour and include a logo - Free of charge*
- Red Carpet for your guests on arrival - Free of Charge*
- Bud Vase with Fresh Flower on all tables - Free of Charge*
- Event name presented on all 3 Screens - Free of Charge*
- Linen Napkins - Free of Charge*
- Still and Sparkling Water - see bar price list*
- Extensive selection of well priced wines*

Function Menu Starters

Chilled Trio of Fanned Melon (V)

*Presented with an array of Seasonal Berries, Passion Fruit
& Mango Sauce*

Chicken Liver & Brandy Pate

*With Highland Oatcakes & Rhubarb Chutney served with a Cherry
Tomato and Continental Leave Garnish, sprinkled with Balsamic
Vinaigrette*

Trout & Prawn Platter

*Slices of Smoked Trout with a timbale of Prawns bound in a Marie Rose
Sauce with a Rocket and Red Onion Salad*

Mushroom Casket (V)

*Sliced Mushrooms in a Creamy Mushroom Sauce
Encased in a light Pastry Shell topped with Fresh Parsley*

Haggis Parcels

Local Haggis coated with a Whisky, Onion and Chive Cream Sauce

Locally Smoked Tay Salmon Slices *

Simply served with Watercress, Capers, Lemon Twist and Brown Bread

Venison Terrine

With a Redcurrant Jelly Crisp Green Salad Garnish

Chef's Home-made Soups, including

Leek and Potato

Traditional Scotch Broth

Tomato and Tarragon

Cream of Wild Mushroom and Coriander

Lentil and Bacon

Cock-a-Leekie

Roasted Sweet Pepper and Cherry Tomato

Carrot and Orange

French Onion with Parmesan Crouton

Function Menu Main Courses

Roast Sirloin of Prime Scottish Beef

Can be served with any the following:

- *Roast Gravy, Yorkshire Pudding, Creamed Horseradish*
 - *Mushroom, Shallot and Red Wine Jus*
 - *Arran Mustard and Malt Whisky Sauce*

Supreme Breast of Chicken Fillet

Can be served with any the following sauces:

- *Creamy White Wine and Grape*
- *Stuffed with Haggis, with a Whisky Cream Sauce*
 - *Mushroom and Coriander Cream*

Poached Tranch of Scottish Salmon

Can be served as any the following:

- *Herb Crusted and dressed with a Citrus and Herb Butter*
- *Coated with a Creamy Mushroom and White Wine Sauce*
 - *Tomato, Shallot and Tarragon Rich Sauce*

Grilled Fillet of Sea Bass

Served with a Walnut Butter and Spring Onion Sauce

Oven Roasted Haunch of Highland Venison

With a Redcurrant and Cockburns® Ruby Port Reduction

Set with Dauphinoise Potatoes

Rack of Perthshire Lamb

Slowly Oven Roasted with a Sticky Orange and Juniper Glaze

Tender Fillet of Grade A Scottish Beef *

Prepared Medium served with a Malt Whisky and Shallot Sauce

Set with Arran Mustard Duchesse Potato

***All main courses presented with
Chef's Choice of Market Fresh Vegetables and Potatoes***

***A main course alternative suitable for a Vegetarian Diet is
available at no extra charge- ask for more information***

Function Menu Desserts

Fresh Cream Choux Profiteroles (V)

Laced with a Warm Toffee Syrup

Tray Baked Apple Pie (V)

Served with Pouring Cream or Vanilla Ice Cream

Luxury Dark Chocolate Torte (V)

Presented with Sliced Caramelised Orange and Cointreau®

Laced with Whipped Cream

Baked Vanilla Cheesecake (V)

Set with a Compote of Berries and Fruit Coulis

Sticky Toffee Pudding (V)

Soaked with a Butterscotch Sweet Sauce

Fresh Strawberries or Raspberries (when in season) (V)

With Crème Chantilly

Fine Cheese Selection

Chefs choice of Scottish and Continental Cheese

With Oatcakes or Water Biscuits

Presented with Grapes and Celery

Fresh Fruit Pavlova (V)

Soaked with Cream

Ice Cream Sundae (V)

Dairy Ice Cream, Fruit Sauce and Wafer

Freshly Filtered Coffee and Tea

Served with Chocolate Mints or Scottish Table

Function Menu

Summary & Pricing 2011

STARTERS

Chilled Trio of Melon
 Chicken Liver & Brandy Pate
 Trout & Prawn Platter
 Mushroom Casket
 Haggis Parcels
 Locally Smoked Tay Salmon*
 Venison Terrine

SOUPS

Leek and Potato
 Traditional Scotch Broth
 Tomato and Tarragon
 Cream of Wild Mushroom and Coriander
 Lentil and Bacon
 Cock-a-Leekie
 Roasted Sweet Pepper and Cherry Tomato
 Carrot and Orange
 French Onion with Parmesan Crouton

MAIN COURSES

Roast Sirloin of Prime Scottish Beef
 Supreme of Chicken Fillet
 Poached Fillet of Scottish Salmon
 Grilled Sea Bass
 Oven Roasted Haunch of Venison
 Rack of Perthshire Lamb
 Fillet of Grade A Scottish Beef*

SWEETS

Fresh Cream Profiteroles
 Tray Baked Apple Pie
 Luxury Dark Chocolate Torte
 Baked Vanilla Cheesecake
 Sticky Toffee Pudding
 Fresh Strawberries & Raspberries
 Fresh Fruit Pavlova
 Cheese and Biscuits
 Ice Cream

MENU TYPE	SELECT ANY OF THE FOLLOWING COMBINATION	PRICE
SET 2 COURSE	1 STARTER OR SOUP AND 1 MAIN COURSE OR 1 MAIN COURSE AND 1 DESSERT	£18
SET 3 COURSE	1 STARTER OR SOUP, 1 MAIN COURSE, 1 DESSERT	£20
SET 4 COURSE	1 STARTER, 1 SOUP, 1 MAIN COURSE, 1 DESSERT	£24
CHOICE 2 COURSE	2 STARTERS/SOUP AND 2 MAIN COURSE OR 2 MAIN COURSE AND 2 DESSERTS	£22
CHOICE 3 COURSE	2 STARTERS/SOUP, 2 MAIN COURSE, 2 DESSERT	£26
CHOICE 4 COURSE	2 STARTERS, 1 SOUP, 2 MAIN COURSE, 2 DESSERT	£28

- * THESE DISHES WILL BE SUBJECT TO A SUPPLEMENT
- ALL MENU PRICES INCLUDE COFFEE OR TEA AND CHOCOLATE MINTS AND VAT AT PREVAILING RATE
- A VEGETARIAN DISH WILL ALWAYS BE AVAILABLE
- FOR MENUS OF OVER FOUR COURSES PLEASE ASK FOR

At the Salutation we are always more than happy to do our best to accommodate any personal dietary requirements.