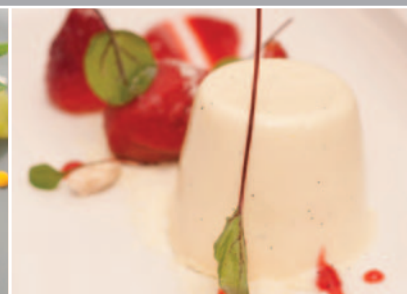


Menu Selector



TORNACOILLE
hotel and restaurant

Menu Selector

This selector is designed to give you a few ideas for when it comes to choosing your menu for your event. These dishes are by no means “set in stone” and we welcome your input and ideas. If you see something you like, but would like to change the garnish for something else, just let us know! If you already have an idea of what you would like to see on your menu but it’s not in here, just ask and our chef will be happy to help. Seasonal items may be subject to substitution due to availability, we will endeavour to inform you in advance.

Pricing

Sit Down Meals...

3 Courses- £45 per person

4 Courses- £49.50 per person

(including a Soup OR Sorbet Intermediate Course)

Tea/Coffee and Homemade Fudge included with your meal

Buffets...

As priced.

Canapés

Choice of 3 (1 Hot and 2 Cold) - £7.00pp

Choice of 5 (2 Hot and 3 Cold) - £9.50pp

Cold Canapés

Chicken Liver Parfait on Mini Oatcake

Hot Smoked Salmon and Crème Fraiche Blini

Potted Ham Hock, Grain Mustard Aioli

Creamed Goats Cheese, Beetroot (V)

Cheese and Herb Scone, Cream Cheese and Red Pepper Filling (V)

Gazpacho Shot (V)

Crab and Citrus Crème Fraiche, Crostini

Marinated Olives (V)

Smoked Mackerel Rilette, Apple and Pea Shoots

Smoked Salmon Roulade, Pickled Cucumber

Hot Canapés

Haggis Bon Bons, Whisky and Grain Mustard Mayonnaise

Pigs in Blankets

Confit Duck Spring Rolls, Hoisin Sauce

Chicken Skewers, Satay Sauce

Mini Yorkshire Pudding, Rare Roast Beef, Horseradish

Roast Vegetable and Brie Tart (V)

Three Cheese Choux Bun, Garlic and Herb Cream Cheese (V)

Wild Mushroom Arancini, Tarragon Dip (V)

Goats Cheese, Red Onion and Tomato Fritter (V)

Starters

Crispy Pork Belly. Asian Slaw, Orange, Sesame and Orange Dressing

Chicken Terrine. Black Pudding Bon Bon, Spiced Chutney, Crostini

Chicken Liver Parfait. Toasted Bread, Red Onion Marmalade

Salmon Gravavlax. Lime Cream, Pickled Cucumber, Capers, Dill, Mustard Dressing

Crab Salad. Parmesan Wafer, Avocado, Bloody Mary Dressing

Ham Hock Terrine. Parsley Jelly, Spiced Chutney, Toasted Brioche

Mackerel Paté. Fennel Jelly, Pickled Fennel, Compressed Cucumber

Prawn Cocktail. Baby Gem, Marie Rose Sauce, Lemon

Smoked Venison. Smoked Venison Carpaccio, Pickled Beetroot, Horseradish Cream, Parmesan, Truffle Oil.

(supplement, POA subject to ruling market prices)

Smoked Salmon Terrine. Pressed Hot and Cold Smoked Salmon, New Potato Salad, Cucumber, Lemon Dressing

Melon. Poached Figs, Parma Ham, Pimms Syrup *(Can be vegetarian)*

Scallops. Pea Purée, Black Pudding, and Apple Salad

(supplement, POA subject to ruling market prices)

Buffalo Mozzarella. Sliced Heritage Tomatoes, Basil Oil, Toasted Pine Nuts

Creamed Goats Cheese. Beetroot, Caramelised Pear Chutney, Shallots (V)

Presse of Tomato and Basil. Aubergine Relish, Balsamic (V)

Soups

(also available as a starter)

- Cullen Skink
- Carrot and Lentil
- Tomato and Basil
- Button Mushroom and Tarragon
- Roast Butternut and Red Pepper
- Celeriac and Apple
- Carrot and Coriander
- Onion, Thyme and Cider
- Vegetable Broth
- Sweetcorn and Saffron
- Smoked Ham and Green Pea
- Leek and Potato

Sorbets

- Lemon
- Passion Fruit
- Gin & Tonic
- Champagne
- Mango
- Apple
- Strawberry
- Pineapple

...fancy something different? Just let us know!

Main Courses

Meat Dishes...

Roast Chicken Breast. Bubble and Squeak Cake, Steamed Greens, Mustard Sauce

Braised Blade of Beef. Fondant Potato, Honey Roast Vegetables, Braising Stock

Venison. Venison Loin, Braised Shin, Potato Terrine, Parsnip Puree, Braised Red Cabbage, Juniper Jus
(supplement, POA subject to ruling market prices)

Crispy Pork Belly. Caramelised Apple, Herb Mash, Black Pudding Bon Bon, Calvados Jus

Chicken Breast Stuffed with Haggis. Roast Root Vegetables, Creamed Mash Potato, Whisky Cream Sauce

Roast Sirloin of Scotch Beef. Goose Fat Roasted Potatoes, Honey Roast Root Vegetables, Yorkshire Pudding, Beef Jus

Corn Fed Chicken Supreme. Puy Lentils, Spinach, Celeriac Purée, Confit Potatoes

Scottish Beef Fillet, Braised Beef Cheek. Potato Croquette, Buttered Kale, Beef Jus
(supplement, POA subject to ruling market prices)

Vegetarian Dishes...

Goats Cheese Risotto. Spinach, Pea, Rocket Salad

Nut Roast. Roasted Roots, Root Puree, Creamed Brussel Sprouts

Falafel. Lemon, Garlic and Chickpea, Parmesan, Tomato Dressing

Herb Gnocchi. Tender Stem Broccoli, Mushrooms, Cheese and Chive Sauce

Fish Dishes

Stone Bass. Olive Oil and Herb Crushed Potatoes, Green Beans, Chorizo and Cherry Tomato Beurre Blanc

Hake Fillet Confit Potato, Wilted Spinach, Tomato and Herb Vinaigrette

Salmon Fillet. Grilled Asparagus, Marinated Potato and Crab Salad

Sole Potato Purée, Wilted Chard, Lemon, Parsley and Caper Sauce

Herb Crusted Cod. White Bean, Pancetta and Tomato Cassoulet, Green Beans

Rock Turbot. Pak Choi, Saffron Potatoes, Tomato, Ginger and Garlic Sauce

Desserts

Sticky Toffee Pudding. Toffee Sauce, Vanilla Ice Cream

Apple Crumble Tart. Heather Honey Ice Cream, Vanilla Custard

Lemon Posset. Raspberry Meringue, Tuille, Candied Lemon, Raspberry Sorbet *(subject to seasonal availability)*

Strawberry Mousse. Coconut Ice Cream, Strawberry Salsa *(subject to seasonal availability)*

Raspberry Cranachan. Shortbread Biscuit

Chocolate and Caramel Tart. Malted Ice Cream, Crystallised Peanuts, Preserved Cherries

Mulled Wine Poached Pear. Marinated Brambles, Clotted Cream Ice Cream, Pear Syrup

Glazed Lemon Tart. Lemon Curd Ice Cream, Compote of Summer Berries

Vanilla Crème Brûlée. Warm Almond Cake, Marmalade Ice Cream

Dark Chocolate Delice. Caramel Ice Cream, Chocolate Crumb

Selection of Home-made Ice Creams and Sorbets

Buffets

Small Plates/Fork Food. How it works...

This is a kind of 'Build-it-yourself' Tapas style concept. The idea is to make a selection from the lists below and we will prepare 1 small dish of each item for each person. This creates a more informal and varied buffet-dining experience.

We think a minimum of 4 items (2 Hot and 2 Cold) gives a good portion for each of your guests, as we wouldn't want anyone to leave hungry, but you can add as many as you like!

Minimum of 4 items (2 Hot and 2 Cold) - £17 per person. Additional items - £3.50 per person

Hot Bowls

- Confit Chicken Leg, Leek and Smoked Ham Hock Pie, Puff Pastry
- Scottish Salmon, Chorizo and Garden Pea Sauce, Pea Shoots
- Beef Cheek and Ale Stew, Mash
- Stovies, Oat Cakes, Beetroot
- Haggis, Neeps and Tatties
- Sole Fillets, Pancetta, Peas and Baby Gem
- Asparagus, Parma Ham, Crispy Quails Eggs, Hollandaise Sauce
- Hake Fillet, Herb Crumb, Tomato and White Bean Cassoulet
- Thai red Chicken Curry, Fragrant Rice, Poppadoms
- Vegetable Curry, Fragrant Rice, Poppadoms
- Salt and Pepper Squid, Wasabi, Lime and Pea shoots
- Mini Beef Burger, Cheese, Bacon, Brioche Bun

Cold Bowls

- Caesar Salad. Chargrilled Chicken, Parmesan Shavings, Baby Gem, Croutons and Caesar Dressing
- Smoked Trout Nicoise. Green Beans, Black Olives, Soft Boiled Egg, Tomatoes and New Potatoes
- Greek Salad. Feta Cheese, Black Olives, Green Beans, Tomato and Cucumber
- Tomato Salad. Sliced Plum Tomatoes, Basil, Red Onion, Olive Oil
- Spiced Couscous. Spiced Cous Cous, Apricots, Red Peppers, Pine Nuts, Herbs and Lemon
- Potato Salad. New Potatoes, Whole Grain Mustard Mayonnaise and Spring Onion
- Pasta Salad. Parmesan, Rocket, Toasted Pine Nuts, Basil Pesto
- Coleslaw. Grated Carrots, Onion and Cabbage, Bound in Herb Mayonnaise
- Garden Salad. Dressed Leaves, Tomato, Cucumber and Red Onion

Self Service Buffets

Option A

Selection of Mixed Sandwiches, Sausage Rolls, Tea and Coffee, Shortbread. **£10.00 per person**

Option B

Soup, Selection of Mixed Sandwiches, Sausage Rolls, Tea and Coffee, Shortbread. **£14.00 per person**

Option C

Selection of Mixed Sandwiches, Sausage Rolls, Tea and Coffee, Shortbread, Scones topped with Whipped Cream and Jam, Selection of Mini Cakes. **£18.00 per person**

Option D

Traditional Stovies, Pickled Beetroot, Oatcakes, Tea and Coffee. **£10.00 per person**

Option E

Haggis, Neeps & Tatties, Tea and Coffee. **£10.00 per person**

Option F

Bacon Rolls, Tea and Coffee. **£8.50 per person**

Option G

Lasagne, Salad, Garlic Bread OR Chicken Curry, Basmati Rice, Poppadom OR Chilli con Carne, Rice, Sour Cream, Cheese, Nachos ...All served with Tea and Coffee. **£15.00 per person**

(Fancy a Choice? each additional choice added at £6.50 per person per item)

Grand Buffet

Whole Dressed Salmon (*one*)
Poached Salmon Collops
Sliced Rare Roast Beef (cold)
Sliced Honey Roasted Gammon
Prawns Marie Rose
Curried Potato Salad
Coleslaw with Chives
Warm New Potatoes
Mixed Leaves with Honey and Mustard Dressing
Warm Lentil & Smoked Cheese Filo Strudel
Tomato, Red Onion & Basil Salad

£39.50 per person

Buffet Desserts (*bijou size*)

Creme Brulee and Shortbread
Fresh Fruit Salad
Panna Cotta with Berry Compote
Cranachan
Tiramisu
Laird's Boozy Trifle
Dark Chocolate Mousse
White Chocolate Mousse

£4.50 per item per person



TORNACOILLE
hotel and restaurant

Inchmarlo Road, Banchory, Aberdeenshire AB31 4AB
T: 01330 822242 **E:** info@tornacaille.com **www.tornacaille.com**

