



# THE STOREHOUSE.

RESTAURANT WITH ROOMS

## SAMPLE WEDDING MENU

( 3 choices available per course plus Canapes/ Tea/ Coffee )

### Sample Starters

Pan fried hand dived scallops, minted pea puree, crispy bacon

Pan fried hand dived scallops, tossed in a tomato & Parma ham sauce, topped with parmesan herb breadcrumbs, served in the shell

Crab, smoked salmon and prawn roulade, pickled cucumber, oatcakes

Thai spiced crab samosas, mango relish

Smoked mackerel scotch egg, tartare sauce

Salt and chilli squid, sweet and sour dipping sauce

Cullen skink soup

Meat starters Pork and black pudding potato cakes, apple chutney

Baked haggis filo parcels, whisky cream sauce

Minestrone soup

Chicken liver parfait, pear & onion chutney, bruschetta toast

Pork, apricot and pistachio terrine, spiced onion chutney, homemade oatcakes

Beef carpaccio with sweet and sour onion salad

### Sample Vegetarian/Vegan starter

Selection of soups

Beremeal & Grimbister cheese tart, onion chutney

Sweetcorn and onion bhajis, spiced mango sauce

Spinach, ricotta and red pepper roulade

Trio of bruschetta; spinach pesto & roasted pepper, tomato, basil & mozzarella, roasted beetroot hummus & avocado

Tomato & puy lentil filo parcels, sweet potato puree

**All starters are served with homemade butter and homemade bread selection**

## **Sample Main Courses**

All served with seasonal and suitable vegetables

Slow cooked beef cheeks in beer, hand cut chips, mushrooms & crispy onions

Crispy breaded black pudding & pork belly, gravy, apple sauce & smoked paprika potatoes

Pan fried duck breast, orange & whisky sauce, pomegranates, walnuts, sautéed baby potatoes

Pan fried duck breast, confit duck leg bon bon, red wine and cherry sauce, roast potatoes

Parma ham wrapped chicken breast stuffed with spinach pesto, white wine cream sauce, buttered baby potatoes

Chicken breast, mozzarella, tomato & basil sauce toasted gnocchi

Herb crusted lamb rump, chickpea and curried tomato stew, garlic and coriander flat bread

Herb crusted baked hake, clam & fennel cream sauce, pan fried hand dived scallops, creamy mash

Monkfish scampi in beer batter, garlic aioli, triple cooked chips, minted peas

Baked Salmon, pea and chorizo cream, buttered baby potatoes

Pan fried lemon sole with tomato, olive & caper sauce, buttered baby potatoes

Hand dived scallops, black pudding croquettes, apple puree & bacon jam

Hand dived scallops in garlic butter, herby fennel salad, hand cut chips

## **Sample Vegetarian Main Courses**

Mushroom & nut wellington, red currant reduction, sautéed potatoes

Roasted root vegetable and chickpea tagine, lemon and onion rice, coriander & garlic naan

Lemon & garlic marinated halloumi, pomegranate & red onion relish, cous cous salad

## **Sample Desserts**

Baked vanilla cheesecake, red berry compote

Pistachio meringue, lemon cream, kiwi & strawberries

Warm chocolate brownie, cherry ripple ice cream

Sweet potato cake, white chocolate sauce, custard ice cream

Profiteroles, coffee cream, chocolate orange sauce

Banoffee profiteroles

Cheese platter, homemade oatcakes, butter & chutney

Sticky Toffee Pudding with Orkney Vanilla Ice Cream