

Norwood Hall Hotel

Starters

Terrine of Duck & Raisin

Celeriac Remoulade, Apple
Chutney, Highland Oat-
cakes

Goats Cheese Bon Bons

Toasted Cashew Nuts, Beet-
root, Carpaccio, Balsamic
Dressing
(V)

Serrano Ham

Confit Tomato, Rocket, Basil Oil

Pressed Terrine of Ham Hock & Pork

Spiced Grape Chutney,
Petite Salad, Toasted
Brioche

Macsween Haggis, Neeps & Tatties

Whisky Cream Sauce

Melon & Prawn Cocktail

Greenland Prawns, Galia Melon,
Marie Rose, Baby Capers,
Confit Tomatoes

Free Range Chicken Terrine

Herb Mayonnaise, Hazelnuts,
Micro Cress

Hot & Cold John Ross Smoked

Salmon

Pickled Beetroot, Horseradish Cream,
Caper Berries, Citrus Oil

Soups

Traditional Cullen Skink

Flaked Smoked Haddock, Leek
(£2.50 pp supplement)

Wild Mushroom & White Wine Veloute

Truffle Oil
(V)

Vegetable Broth

Braised Leeks, Peas, Chives
(Vg)

Roast Plum

Tomato & Basil

Cajun Crème Fraiche
(V)

Sweet Potato & Yellow Pepper

Smoked Paprika, Sour
Cream, Coriander
(V)

Lentil & Carrot

Herb Oil, Ciabatta Croutons
(Vg)

Potato, Leek & Spinach Veloute

White Truffle Oil, Chive
Cream
(V)

Lightly Spiced Butternut

Squash Veloute

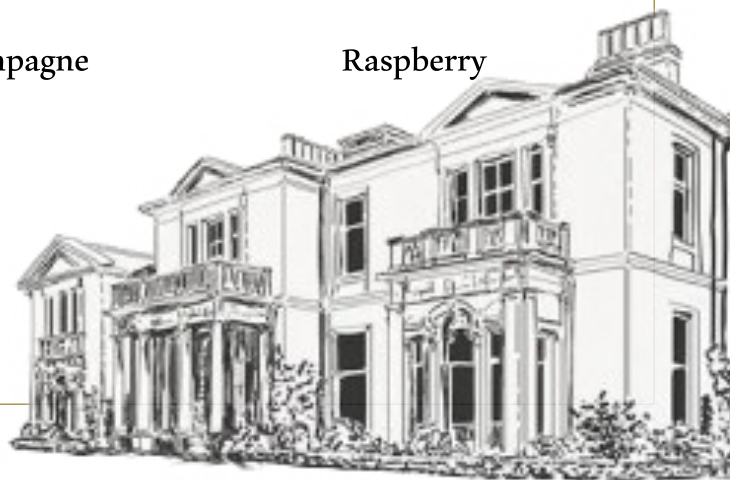
Pumpkin Seeds, Oil
(Vg)

Sorbet

Lemon

Sparkling Champagne

Raspberry



Norwood Hall Hotel

Main Courses

Breast of Free Range Chicken

Smoked Bacon, Thyme Jus

9 Hour Braised Feather Blade of Scotch Beef

Bacon, Mushroom & Onion, Red
Wine Jus

Roast Chicken Supreme

Macsween Haggis Croquette,
Rosemary Infused Jus

Breast of Free Range Chicken

Smoked Bacon, Thyme Jus
Stuffed with a choice of:
Stornoway Black Pudding
Macsween Haggis
or Skirlie

Roast Sirloin of Scotch Beef

Traditional Style
Roasted Roots & Potatoes, Yorkshire
Pudding, Red Wine Gravy
(£8 pp supplement)

Tarradale Venison Topside Steak

Wild Mushroom Gratin,
Port & Red Currant Jus

Slow Roasted Salmon Fillet

Baby Leeks, Button Mushroom
White Wine Cream Sauce

Braised Shoulder of Scotch Lamb

Red Onion, Marmalade, Rosemary Jus

Roast Loin of Free Range Pork

Parsley & Arran Mustard Cream Sauce

Desserts

Vanilla Crème Brûlée

Shortbread, Vanilla Ice Cream

Sticky Toffee Pudding

Fudge Ice Cream, Toffee Sauce

Strawberry Cheesecake

Raspberry Sorbet, Passion Fruit Coulis

Lemon Tart

Lime Curd, Raspberry Sorbet

Pavlova

Seasonal Berries, Strawberry Ice
Cream, Chantilly Cream

Assiette of Desserts

Berry Pavlova, Passion Fruit
Cheesecake, Lemon Sorbet
(£2.50 pp supplement)

Lemon Posset

Raspberries, Shortbread

White Chocolate

Profiteroles

Toffee Ice Cream,
Baileys Chocolate Sauce

Salted Caramel Tart

Caramel Ice Cream, Fudge Sauce

Warm Chocolate

Sponge

Vanilla Ice Cream, Dark Chocolate
Sauce

Cheese Selection

Your choice of two of the following
cheeses, served with Tomato, Celery &
Grape Salad, Apple Chutney &
Biscuits

Choose from:

Clava Brie

Strathdon Blue

Isle of Mull Cheddar

Blue Murder

Smoked Arran Cheddar

Board per table of 10
£80 supplement



Norwood Hall Hotel

Vegetarian & Vegan Menu

(plus those marked (V) or (Vg) throughout)

Starters

Poached Pear

Pickled Walnuts & Grapes,
Wild Rocket, Rosemary
Dressing
(Vg)

Warm Baby

Vegetable Salad

Pickled Mushrooms, Cashew Nut, Rocket
(Vg)

Vegetarian

Haggis,

Neeps & Tatties

Roasted Tomato & Herb
Sauce
(Vg)

Mains

Puy Lentil Dahl

Aubergine, Chickpea,
Sweet Red Pimento, Fragrant Rice
(Vg)

Mushroom

Risotto

Spinach, Pea,
Dressed Wild Rocket
(Vg)

Butternut

Squash Strudel

Harissa, Kale, Vegan Feta
(Vg)

Desserts

Dark Chocolate

Tart

Orange Compote
(Vg)

Coconut

Panna Cotta

Pineapple Compote
(Vg)

Melon Assiette

Poppy Seed, Mango & Lime
Salsa
(Vg)

Vegan Pavlova

Seasonal Berries, Lemon
Sorbet, Crushed Meringue
(Vg)

Canapes

Classic Canapes

Chicken & Red Pepper Brochette

Satay Sauce

Vegetable Spring Rolls

Sweet Chilli Dip (Vg)

Stornoway Black Pudding Fritters

Arran Mustard Dip

MacSween Haggis Bon Bons

Wholegrain Mustard Mayo

Smoked Cheddar, Leek & Sunblushed Tomato

Tartlet (V)

Prawn, Dill & Crème Fraiche Tartlet

Premium Canapes

Chicken, Parmesan & Guacamole

Cream Crisps

Arancini Balls (V)

John Ross Smoked Salmon & Horseradish Blini

Duck Spring Rolls

Sweet Chilli Dip

Goats Cheese Bruschetta

Tomato Salsa (V)

Smoked Haddock, Leek & Cheddar Tart

Childrens Menu

Starters

Fresh Fruit Salad

Garlic Bread

Mains

Chicken Goujons

Skinny Fries & Peas

Haddock Goujons

Skinny Fries & Peas

Macaroni Cheese

1/2 Portion Adult

Main Course

Desserts

Ice Cream

Fruit Sauce

Sticky Toffee

Pudding

Vanilla Ice Cream

Knickerbocker Glory

