PINKERTON'S
CATERING

Sample Dinner Menus

Starters

Scottish Salt Cured beef
Inverloch goats cheddar shavings
Mustard dressing
Mixed leaves

Edinburgh gin and beetroot cured salmon
Creamed cucumber with dill oil
Rye croutes and herb salad

Venison carpaccio
Charred grapes
Crowdie
Valdespino and rosemary dressing

Fennel and orange carpaccio
Whipped goats cheese cream
Roasted black beans and crispy kale

Haggis and potato croquette
Creamed neep puree
Rowan berry glaze

Fishcakes
Homemade tartar sauce
Salad and house pickles

Celeriac and truffle soup
Hazelnuts,
Mushrooms and Isle of Mull Cheddar

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Mains

Scottish salmon with spiced caper and dill crust
Burnt aubergine and lemon pickle
Baked wild rice

Lamb loin
Root vegetable dauphinoise
Green beans
Pickled cherry sauce

Aberdeen Angus Beef sirloin
Saute potatoes
Warm carrot, celeriac and mustard slaw
Red wine and beef reduction

Slow cooked pork cheeks
Creamy cider sauce
Crispy bashed tatties
Braised red cabbage with caraway

Confit duck leg
White bean and rosemary mash
Roast new potatoes and savoy cabbage
Green peppercorn sauce

Highland venison collops
Mixed seasonal greens
Potato purée
Juniper and red wine jus

Chicken breast
Mixed mushrooms
Rich chicken sauce
Leek and potato boulangere

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DESSERTS

Chocolate mousse
Tahini and honey cream
Cardamom shortbread

Treacle tart
Blackberries and ice cream

Sticky toffee pudding
Ice cream
Boozy butterscotch sauce

Smashed meringues
Lemon curd and cream
Scottish Berries

Honey and pinenut tart
Citrus creme fraiche
Candied rosemary

Apple and brioche tart tatin
Whipped bay leaf infused cream

Cold lime curd souffle
Coconut crisp
Seasonal fruit compote