

Bute House Event Menus

15 April 2024

Main: Braised lamb shoulder in a biryani sauce with saffron infused Scottish yogurt, aloo potato cake, micro coriander

Dessert: Dark chocolate and chilli tart with Scottish cream and honey biscuit crumb.

29 April 2024

Starter : Chilli Broccoli salad, Tabbouleh, Tamatar- Kheera salad, Carrot and parsnip bhajis, Courgette pakora, Vegetable Samosa, Mango chutney, Spiced onion, Riata , Sweet potato and red chilli hummus, Beetroot and pomegranate hummus, Cumin hummus

Main: Butter paneer curry, Aloo gobi and jeera rice, Confit tandoori chickpeas, Dal Makhani

Dessert : Mango lassie, Fresh fruit and date platter, Sweet kheer

7 August 2024

Smoked paprika chicken with spiced seasonal vegetables and pea shoots.

Scottish pancake with smoked salmon, compressed cucumber, Scottish cream cheese and micro rocket

Home made vegetarian haggis truffle with onion jam.

Whipped avocado pickled cucumber tart with tomato chutney.

Glazed lime tart with meringue kiss

14 August 2024

Chickpea, spinach, and almond butter seasonal vegetables with warm in house made blackthorn focaccia bread.

Mini Scottish beef burger with Scottish cheddar cheese and inhouse made tomato sauce

Hand cut chips

Macaroni and cheese in a Scottish cheddar cheese sauce with a crispy cheese topping, micro herbs

Mini bite size treats selection

Scottish vanilla ice cream with fresh fruit

10 September 2024

Scottish sirloin beef, pickled beets, Heather honey glazed shallot crumb.

Haggis truffle, Arron mustard mayonnaise.

Tomato cone, roasted bell pepper, vanilla puree, pickled seasonal vegetables.

Sticky shallot, fig and almond parcel, rich onion compote

Scottish Blackthorn sea salt bitter dark chocolate tart, cranberry crystal.

19 September 2024

No Record

28 September 2024

Starters

Heritage tomato salad with Fife buffalo mozzarella, balsamic glaze, micro basil salad.

Scottish gin Curd smoked salmon, toasted sourdough, citrus Aioli, lemon gel, baby capers, micro lemon balm.

Highland game, prune and baby leek terrine, vegetable piccalilli, Scottish oatcakes, picked salad.

Cream of Celeriac velouté, crisp leeks.

Mains

Pan seared Scottish salmon, roasted glazed shallots, rainbow carrots, Butternut squash puree, beetroot tattie scone.

Braised Scottish lamb shoulder served with Scottish Edinburgh butter fondant, seasonal cabbage, braised baby fennel, bitter dark chocolate jus.

Scottish baked fillet of cod with a blackthorn Scottish sea salt and dill crust, citrus potatoes, wild mushrooms, blackberry compote.

Slow braised Scottish beef, Stornoway black pudding, Arran mustard mash, root baby root vegetables, rich pan jus.

Pan roasted chicken stuffed with local Campbell butcher haggis, clapshot potato cake, heather honey parsnip, whisky peppercorn sauce.

Vegetarian mains

Winter risotto with pumpkin and squash, micro salad, baby vegetables, sage pesto dressing.

Roasted seasonal vegetable tartlet with peppery rocket, basil glaze and in-house sundried tomatoes.

Salt baked celeriac steak with maple glaze, pickled walnuts, sweet beetroot chutney.

Desserts

Classic Scottish cranachan, buttery shortbread, toasted Scottish oats.

Edinburgh Ale dark chocolate tart, Scottish fife cream, Heather honey tuille.

Almond sponge, winter berries, Scottish vanilla cream. Crème patisserie, lemon balm.

Lemon posset, honey biscuit, blackberry coulis.

Selection of Scottish cheeses (mull cheddar, strathdon blue cheese, Morangi brie, grapes, fruit chutney, Scottish oat cakes.

Tea and coffee

Tablet

Shortbread

Oatie bites

Chocolate truffles

Gluten free, Dairy free, no legumes and Vegetarian although she does eat Fish. Please choose your options and we will adapted the dish to meet your dietary requirements.

1 October 2024

- Homemade vegetarian haggis truffle with onion jam
- Mini choux bun filled with isle of mull cheddar mouse topped with chilli jam
- Scottish sirloin beef, pickled beets, Heather honey glazed shallot crumb
- Scottish haggis truffle, red onion jam (Stornoway black pudding and haggis)
- Caramel pecan éclair, candied orange

10 October 2024

Main: Pan seared Scottish salmon, roasted glazed shallots, rainbow carrots, Butternut squash puree, beetroot tattie scone.

Or

Pan seared Scottish salmon, roasted glazed shallots, rainbow carrots, Butternut squash puree, beetroot tattie scone.

Dessert: Classic Scottish cranachan, buttery shortbread, toasted Scottish oats

23 October 2024

Spiced chicken and Scottish Mull Cheddar Mini Savory Scone Glazed with Orange
Scottish Smoked Salmon with Scottish Cream Cheese and Dill on a Savory Spoon
Mini Shepherd's Pie with Swede Puree and Topped with Red Onion Jam
Sticky Shallot, Fig, and Almond Parcel served with Rich Onion Compote
Mini Seasonal Fruit Compote served with Cream Anglaise and Cinnamon Crumble Topping

24 October 2024

House-made pork sausage roll paired with Arron tomato chutney
Strathdon blue cheese nestled in a pickle-filled bun
Poached chicken and mayonnaise savoury scone topped with pea shoots
Scottish smoked salmon and Yester Farm cream cheese on malted bread
Roast chicken with tarragon and lemon, accompanied by peppery rocket on house-made focaccia
Mulled cheddar and heritage tomato finger sandwich
Brownie bites
Mini plain and fruit scones served with jam and Scottish whipped cream
Mini carrot cake adorned with cream cheese topping
Seasonal fruit tartlet

11 November 2024

- Scottish smoked salmon and Chesterfield cream cheese on rye bread
- Arla Scottish cheddar with sweet onion chutney malted bread finger sandwich
- Scottish ham and mustard mayonnaise on white bread finger sandwich
- Scottish roast beef and tomato chutney finger sandwich
- Scottish Arla cheese savoury sandwich on a mini roll
- Tuna mayonnaise and cucumber sandwich on rye bread
- Red lentil and seasonal vegetable soup

27 November 2024

Starter: Cream of celeriac soup, vanilla oil, micro rocket.

Main: Slow braised Scottish lamb, winter root vegetables, glazed butter fondant potato, parsnip puree and rich red wine jus.

Tea and coffee & Scottish Tablet

10 December 2024

Mini beef burger on a toasted bun, tomato relish and Scottish cheese.

Mini panko breaded chicken bites, inhouse made tomato sauce.

Mini pizza with fife mozzarella and fresh basil

Selection of sweet bites (chocolate brownie, rocky road, and mini empire biscuits)

Fresh fruit bowl with vanilla ice cream

13 December 2024

Soup: Tomato and basil soup

Sandwiches:

Scottish smoked salmon and Chesterfield cream cheese on rye bread

Arla Scottish cheddar with sweet onion chutney malted bread finger sandwich

Egg and cress mini bagel

Scottish roast beef and tomato chutney finger sandwich

16 December 2024

Haggis truffles with red onion compote

Sticky shallot, fig and almond parcel with chilli jam(vg)

Mince pies

6 January 2025

Heritage tomato salad with Fife buffalo mozzarella, balsamic glaze, micro basil salad.

Scottish baked fillet of cod with a blackthorn Scottish sea salt and dill crust, citrus potatoes, wild mushrooms, blackberry compote.

Winter risotto with pumpkin and squash, micro salad, baby vegetables, sage pesto dressing.

4 February 2025

Confit chicken, prune and baby leek terrine, inhouse made Scottish blackthorn sea salt crispy bread, piccalilli, Micro herb salad.

Rosemary and red wine Scottish lamb, Minted Edinburgh butter slow braised potato, candied carrot, Vanilla scented turnip puree, rich pan jus.

Rich dark chocolate mousse, Scottish cream, Pistachio crumb, white chocolate crisp.

5 February 2025

Beetroot, cod and crisp apple salad, Citrus gel, seaweed crisp. Micro herb salad.
Scottish braised beef served with horseradish mash, winter vegetables and a rich red wine sauce.

Seasonal fruit, lemon curd, vanilla sponge, drizzled with white chocolate, chocolate crisp.

17 February 2025

Confit chicken, picked carrot and baby leek terrine, Arran tomato chutney, inhouse made crispy ciabatta, micro herb salad.

Thyme and red wine Scottish lamb, Stornoway black pudding, creamed potato, carrot fondant, mint jus

Cinnamon and lemon infused apple tartlet. Scottish oat crumble topping, vanilla crème anglaise.

18 February 2025

Heritage tomato, fife mozzarella, lemon oil, rosemary croutons, micro basil salad.
Oven roasted salmon, roast shallot and baby fennel, vanilla scented carrots, dill potato cake, caper and citrus dressing.

Lemon posset, buttery shortbread, pistachio crumb.

28 February 2025

Smoked chicken, Ayrshire ham and sultana terrine, Scottish Arran red onion jam, micro herb salad, tomato coulis.

Oven roasted dill scented Scottish North Sea halibut. Lemon Edinburgh butter, Ayrshire Earlie potatoes, winter baby vegetables, Edinburgh gin cream sauce.

Highland Park scotch whisky crème brulee, Scarlett's Scottish Perthshire rhubarb compote, buttery shortbread, Scottish mossgiel organic cream,

4 March 2025

Canapes

Irn Bru onion bhaji with mango chutney.

Scottish local butcher haggis samosa, chilli jam, micro coriander.

Smoked salmon, Scottish yester field cream cheese, dill, savoury spoon.

Mini choux bun filled with isle of mull cheddar mouse topped with red onion jam.

Scottish Blackthorn sea salt bitter dark chocolate tart, Scottish vanilla cream.

14 April 2025

Bowl Food

Lentil, coconut and corn curry with Bombay potatoes and micro coriander.

Slow cooked chicken madras curry with fresh ginger and red chillis with garlic naan.

Lamb shoulder rogan josh, mango chutney, baby onion bhajis and poppadom shards.

Mango, coconut and brown sugar creamed rice with mango coulis and lemon balm.

