INTERACTIVE DINING

IF ORDINARY ISN’T FOR YOU, COME WITH US.
Rump of Grampian lamb, parsnip puree, roast hazelnuts, herb oil.
Corn fed chicken, truffled herb mousse.
Hake, caper, cherry tomato, olives.
Roast medallion of beef, slow cooked ox cheek, red wine and thyme essence.

MAIN COURSES

Gin cured salmon ceviche, compressed cucumber, lemon and dill gel.
Sweet pea panna cotta, asparagus, goats cheese mousse, charred vine tomato.
Potted house pâté, onion marmalade, rustic toast.
Salad of smoked chicken, celeriac and apple remoulade, cider dressing.

STARTERS

Corn fed chicken, truffled herb mousse.
Hake, caper, cherry tomato, olives.
Roast medallion of beef, slow cooked ox cheek, red wine and thyme essence.

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Salad of smoked chicken, celeriac and apple remoulade, cider dressing.

STARTERS

Heritage tomato, basil and black olive tart, spinach salad, mustard vinaigrette.
Grilled pear, walnuts and Isle of Arran blue cheese, rocket salad, shallot vinaigrette.
Vegetarian haggis, neeps and tatties, whisky sauce, parsnip crisps.
Trio of ripe melon, aromatic chilli syrup, coconut sorbet.

VEGETARIAN MAIN COURSES

Heritage tomato, basil and black olive tart, spinach salad, mustard vinaigrette.
Grilled pear, walnuts and Isle of Arran blue cheese, rocket salad, shallot vinaigrette.
Vegetarian haggis, neeps and tatties, whisky sauce, parsnip crisps.
Trio of ripe melon, aromatic chilli syrup, coconut sorbet.

VEGETARIAN STARTERS

Heritage tomato, basil and black olive tart, spinach salad, mustard vinaigrette.
Grilled pear, walnuts and Isle of Arran blue cheese, rocket salad, shallot vinaigrette.
Vegetarian haggis, neeps and tatties, whisky sauce, parsnip crisps.
Trio of ripe melon, aromatic chilli syrup, coconut sorbet.

INTERACTIVE DESSERTS

TASTE OF TART
Build your own fruit tart and choose from a selection of our cream fillings and toppings to create your own bespoke tart.

TOTAL CHOCOLATE ECLIPSE
Smother a selection of marshmallow, cake, fruit and mini doughnut in a smooth and velvety milk chocolate fountain.

CONSTRUCT YOUR OWN CHEESECAKE
Build your own rich and luxurious cheesecake using our selection of crumbles and fruit compotes.

MINI MOON CONES
Using a selection of our flavoured cones, you can create your own mini dessert with a choice of fillings and sprinkles.

WHY CHOOSE THE ORDINARY?

THE PACKAGE

£50 + VAT Per Person  250 + guests
£51 + VAT Per Person  151 - 250 guests
£52 + VAT Per Person  100 - 150 guests

• Exclusive event space
• Glass of fizz on arrival
• Three course dinner with your choice of interactive dessert station. This can also be served to your table as a shared platter
• Half bottle of wine and water per person
• Full event management
• Complimentary car parking, Wi-Fi and cloakroom