

## Family Style Sharing

This Service, fill up your table with a variety of courses, passing & sharing, and conversing with guests. This style works with any size of group whether it is private diner for 10 guests or a wedding for 100+

Select the varieties of options your would like at your event!

### Vegetarian

Green Beans, Soy, Honey, Fish Sauce, Chilli

Roasted Massaman Cauliflower, Chickpeas, Tahini, Mint, Dill

Vine Tomato, Bufalo Mozzarella, Rocket, Avocado, Balsamic

Roasted Squash, Chilli, Pumpkin, Feta, Coriander

Sardinian Fregola Salad, Radicchio, Mint, Radishes, Chilli, Rocket, Lemon EVOO

Heritage Beetroot Salad, Walnuts, Goats Cheese

Garden Green Salad with Arran Mustard

Blue Cheese, Chicory, Apple, Pecans, Apple Cider Dressing

Grilled Asparagus with Nduja Butter

Creamy Potato Salad, with Dill, Spring Onions

Beetroot Hummus with Crackers

Seasonal Salad with Dijon Dressng

Tropical Fruit Salad, Lime, Coconut

### Fish & Seafood

Loch Creran Oysters with Mignonette, Tabasco, Lemon

Smoked Salmon, Capers, Shallots, Lemon, Parsley, Mascarpone

Smoked Trout, Artichoke, Pickles, Salad Leaves

Steamed Isle of Mussels, Garlic, White Wine, Cream, Parsley

Seabass, Parma Ham, Green Pesto

Roasted Salmon with Hollandaise, Dill, Lemon

Pil Pil Clams with Garlic, Chilli, Parsley, Olive Oil

Poached Trout Fillet with Warm Tartare Sauce

King Prawns with Chorizo & Fennel

Meat

Roast Free Range Chicken, Rosemary, & Garlic

Lamb Cutlets with Salsa Verde & Walnuts

Chaat Masala Spiced Chicken Bread

Picanha Beef with Salsa Rossa

Breaded Pork Cutlets, Tomato, Capers, Isle of Mull Cheddar

Wild Argyll Venison Loin with Chimichurri

Braised Brisket Burgers with, Spicy Slaw & Pickles

Selection of Meat Tacos, Pico Di Gallo, Poblano Cream