

The
Abbotsford
presents

The Rowan - Event Menus

SET MENU

STARTERS

Soup Of the Day
with Crusty Bread & Butter

**Goat's Cheese, Caramelised
Onion & Truffle Oil Arancini**
with Tomato & Chilli Dipping Sauce

Smoked Salmon Rillettes
*with Sourdough Croutons & A Pickled
Fennel & Cucumber Salad*

Chicken Liver Parfait
*with Oatcakes & Apple
& Plum Chutney*

Tropical Fruit Platter
*with Pineapple, Kiwi, Mango &
Passionfruit Sorbet*

MAIN COURSES

Braised Featherblade of Beef
*with Creamed Potatoes, Roasted Carrot,
Pancetta, Chestnut Mushroom & Shallot Jus*

Roast Chicken Supreme
*with Black Pudding Bon-Bon, Roast New
Potatoes, Carrot Puree & Chicken Jus*

Pan Fried Fillet of Salmon
*with Tartar Hollandaise, Fondant Potatoes
& Beurre Noisette Spinach*

Fillet Of Seabream
*with Chorizo & Brown Shrimp
Cassoulet & Salsa Verde*

Wild Mushroom & Pea Tagliatelle
with Grana Padano & Truffle Oil

DESSERTS

Abbotsfords Mini Grande Dessert
Chocolate Torte, Sticky Toffee Pudding & Vanilla Ice Cream

Trio Of Scottish Cheese
With Oatcakes, Grapes, Quince Jelly & Apple & Plum Chutney

2 Courses - £27.95

3 Courses - £32.95



FOOD ALLERGIES & INTOLERANCES

Before placing your order, please speak to a member of our team about any dietary requirements.

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BUFFET MENU

Scotch Beef Sliders

Filo King Prawns
with Sweet Chilli Dipping Sauce

Haggis Bon-Bons
with Peppercorn Dipping Sauce

Abbotsford Homemade Steak Pie

Sriracha & Maple Glazed Chicken Goujons

Vegetable Tempura
with Sweet Chilli Dipping Sauce

**Goat's Cheese, Caramelised Onion
& Truffle Oil Arancini**
with a Tomato & Chilli Dipping Sauce

£25 per person



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