



Paul Young Catering

Rosemorrán

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A la Carte menu **Starters**

A saladette of home-cured gravadlax of Scottish salmon with black olives and feta cheese, drizzled with minted, raspberry olive oil.

Chargrilled fresh asparagus spears topped with crispy parma ham, sun-dried tomato and red pepper pesto.

Button mushrooms sautéed in port and stilton, finished with double cream.

A platter of smoked seafoods served on seasonal leaves with citrus dressing.

Paul's Highland game terrine served with apple and wild berry chutney and warm oatcakes.

A parfait of smoked mackerel and creamed horseradish served with a crisp salad and hot granary toast.

**A selection of home-made tartlets served hot with a crisp saladette.
e.g. smoked salmon and asparagus or garlic mushroom and brie.**

A saladette of vine-ripened tomatoes with melting mozzarella and toasted pine kernels, drizzled with fresh basil and balsamic oil.

Fanned sweet galia melon with cantaloupe pearls and a fresh fruit medley.

Field mushroom stuffed with honey-roasted vegetables, topped with Parmesan cheese and gratinated.

Toasted goats cheese served on a cranberry croute with fine leaves.

Warm duck salad with ginger onion marmalade.

Oriental tiger prawns wok-fried with garlic, ginger and spices.

A starter of haggis, neeps and tatties.

A selection of home-made soups (see separate Soup Menu)

Prices are based on per person. Choice of 2 starters only please.