



Scottish Inspired Meal Planner

The dishes listed below are inspired by local Scottish produce or are traditional Scottish recipes.

(Most dishes can be adapted so just ask)

Starters

Risotto Smoked Haddock and Poached Egg

Cullen Skink – A Scottish Classic – Smoked Haddock Soup with Cream and Potato

Lentil Soup

Smoked Salmon Mousse Served with Oatcakes

Crostini with Smashed Broadbeans and Goats Cheese

Wee Beasties of the Glen – Haggis Balls rolled in Oats Served with Mustard Mayo

Hot Smoked Salmon Salad with New Potatoes and Lemony Horseradish Dressing

Mains

Fish Pie Scottish Style

Simple Roast Chicken with Scottish Vegetables

Mince n' Tatties

Scottish Seafood Tomato Soupy Stew with Smoked Paprika and Parsley (can be made as a starter)

Scottish Mussels in a Garlic, Cream and White Wine Sauce served with Crusty Bread (can be a starter)

Slow Cooked Venison with Chilli and Dark Chocolate (for full day sessions only)

Haggis, Neeps and Tatties Stack with Ayrshire Bacon Wrapped Asparagus, Served with Whisky Sauce

Desserts

Cranachan with Fresh Raspberries (can be Served with Homemade Shortbread)

Apple Crumble (can be done with other seasonal fruits)

Sides

Honey Roasted Carrots and Parsnips

Cauliflower Cheese

Mashed Neeps and Tatties

Boiled Ayrshire New Potatoes with Herbs

Home Baking

Freshly Baked Fruit Scones

Home Made Shortbread