

Rae's

Canapés

mini pea tartelette with mint & dill

&

yakitori grill buttered lobster with mini brioche and little gem

Dinner

Tom Yum Ceviche

hake - lemongrass - coconut - chilli - lime

Spinach, Artichoke & Cheddar Pie
red onion compote - toasted walnuts

Black Pepper Roast Chicken

potato terrine - yoghurt drizzle - chicory salad

Pear & Frangipane Cake

star anise ice cream



Rae's

70th Birthday Party Starter

*Scallops au Gratin
with bacon, spinach, spring onion & lemon*

Main

*Roasted Chicken Supreme
With roasted root vegetables, potato & sage terrine
and shallot jus*

Dessert

*Mandarin Cake
Toasted almonds, full dairy ice cream & honeycomb*

Kids Menu

Bread & Dips

Tomato & Smoked Sausage Pasta

Brownie & Ice Cream



Rae's

Minchinton Wedding Menu

Canapes

Vegan pea tartelette with pickled shallots

*

Smoked salmon on fennel cracker with herbed
cream cheese *

Cheddar bannock with chilli jam

*

Mini meat pie with pickled onion chutney

Starter

Carrot & Coriander Soup

or

Arbroath Smokey Rilette

or

Venison Ham on Brioche

Main

Beetroot & Red Wine Barley Risotto

or

Chicken Roulade

or

Cod with Cauliflower & Hollandaise

Dessert

Apple Terrine

or

Chocolate Brownie

or

Rae's Cranachan

or

Cheese Platter

Hans & Helen



25th of May 2024

To Start

Roasted spring vegetables with fennel crackers, broad bean & miso hummus, chive oil & radish (VG)

or

Roasted plaice with rye blinis, spinach, samphire & miso hollandaise

Mains

Beetroot & barley risotto, cavello nero, green asparagus & toasted hazelnut (VG)

or

Venison steak with young carrot, wild garlic, potato dauphinoise, pickled neep & five spice jus

Desserts

Poached rhubarb tartlette with strawberry, coconut yoghurt & almond (VG)

or

Coconut crème caramel with passion fruit sorbet & chocolate crumble

