

Sample Celebration Menu

Canapés and sparkling wine



Argyll smoked salmon with cucumber and pickled ginger



Confit pork and Arran mustard terrine
with honey and mustard 'slaw' and oatcakes



6oz fillet steak topped with flat cap mushrooms haggis and caramelised shallots served with roast new potatoes

or

Corn-fed chicken, pimento and leek cream mash and crispy pancetta



Cheese course
(Optional - £9 per person supplement)



Crème de Cassis and Blackcurrant Cheesecake
Served with blackcurrant sorbet and honeycomb



Coffee
Handmade chocolate truffles and macaroon

£50.00 per person

The Cruin is now offering a unique Celebration experience within our Restaurant

- Private dining in our Cruin Restaurant
- Chauffer driven car for guest of honour
- Canapés and sparkling wine on arrival
- Five course dinner menu

Terms and Conditions apply, please contact for more details.