



SINCLAIR'S CATERING



Catering for Glen Prosen Estate



Menu's

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An introduction . . .

Who We Are

Sinclair's was created by the team behind the successful, AA Rosette awarded Drovers Inn Restaurant, just a few miles from Glen Prosen Estate, in the heart of Angus. Professional chefs Eden & Jordan Sinclair, head up our kitchen team and use fresh, seasonal produce to create exceptional dishes every day - now you can enjoy restaurant quality dining during your stay at Glen Prosen Estate.

Sinclair's at Glen Prosen Estate

With a passion for using the finest, fresh, local and seasonal produce, our food reflects the rustic yet modern Scottish luxury of the stunning setting that is Glen Prosen Estate. Seasonal, Scottish and game inspired menu's are created in line with the sporting calendar, from warming Elevenses and hearty lunches to keep all Guns blazing through the afternoon drives or the theatre of "The Gator Pit" Texan BBQ relished on the hillside, to sumptuous, a la carte dining enjoyed back in the comfort of the lodge.

The lodges on Glen Prosen Estate are the perfect place to unwind after a day on the hills or river beat – let Sinclair's take the stress out of your event catering during your stay and simply enjoy being the host. Our discrete, professional team will create exquisite dishes to suit you, served with impeccable service and then leave the kitchen spotless!

The following pages provide example menu's for your catering at Glen Prosen Estate, however please let us know if you have specific ideas or requirements and we can tailor menu's to suit.

We also cater for all dietary requirements to ensure that all of your guests enjoy an exquisite dining experience.





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*Texan Gator Pit Lunch Menu . . .
Hillside*

BBQ Items

Rosemary & garlic marinated lamb chops

Malt glazed chicken wings

Lemon, thyme & honey glazed chicken thighs

Herb grilled spatchcock guinea fowl / chicken

Cider marinated pork cutlets with apple sauce

Maple cured bacon steaks

BBQ ribs

Burgers

Classic steak burger with tomato relish, Lamb & haggis burgers with apple chutney, Venison burgers with blueberry pickle, Pork & black pudding burgers with apple chutney

Sausages

Venison & redcurrant, Wild boar, Pork & chorizo, Pork & apple, Pork & blackpudding, Beef & mustard, Beef & stout

Steaks

8oz ribeye, 8oz sirloin

Whole Cuts

Slow roast venison haunch with sloe gin glaze

Rosemary & garlic basted leg of lamb

Fore rib of beef

Pork shoulder

Whole salmon / sea bass with herb & lemon marinade

Sides

Organic leaf salad, Potato salad, Caesar salad, Tomato & basil salad with balsamic, Pasta salad

Beetroot, watercress & horseradish salad, Panzanella salad, Roasted root veg & goats cheese salad

Spiced coleslaw, Celeriac remoulade, Cous cous, Corn on the cob, Jacket potatoes

4 BBQ items & 3 sides or

1 Whole Cut & 3 sides

£33 per guest*

Includes chef & server

Includes home baked breads & condiments

**Based on a minimum of 6 guests*



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*Rustic Lunch Menu . . .
Kilbo*

Mains

Game casserole with root vegetable mash

Beef shin & stout stew with beef dripping dumplings

Braised ox cheek with clapshot

Chicken, pancetta & red wine casserole

Fish & tomato stew with new potatoes & braised fennel

Pot roasted pork shoulder with cider & black pudding

Venison & port casserole with baked beetroot

Navarin of lamb with creamy mash

Cheese

Selection of Scottish cheeses with homemade chutney, crudités & oatcakes

£33* per guest

Includes chef & server

Includes home baked breads & butter

**Based on a minimum of 6 guests*



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A la carte dining

The best things come in small packages . . .

Canapés

Whisky salmon, caviar & crème fraiche bilinis

Smoked salmon with pickled vegetables spoon

Honey soy, ginger & chilli king prawns

Chicken liver parfait on mini toasted brioche with apple chutney

Stornoway black pudding bon bons

Venison chipolatas with grain mustard mayo

Aberdeen Angus beef carpaccio with horseradish cream on mini potato rosti

Pork shoulder & ham hock roulade with piccalilli on crostini

Confit duck parcels with chilli & ginger sauce

Prawn tempura with sweet chilli dip

Morangie brie & caramelised onion tartlets (V)

Confit baby beetroot with truffle mayo (V)

Smoked aubergine mousse on a mini potato rosti (V)

Parmesan & herb crusted chestnut mushroom (V)

Vegetarian haggis bon bon with apple puree (V)

Orange & rosemary confit tomatoes on a herb bilini (V)

Mini waldorf salad with blue cheese dressing spoon (V)

Quails eggs with celery salt (V)

Gazpacho shots (V)

4 types of canapés - £6 per guest

6 types of canapés - £9 per guest



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Classic Dinner Menu . . .

Starters

Duck liver parfait with red onion marmalade & toasted brioche

Hot smoked pheasant breast with pickled brambles & toasted walnuts

Haggis tartlet with crispy turnips & redcurrant jus

Grilled sea bass with crab mayonnaise

Gin & tonic cured salmon with lime, mint & cucumber sour cream

Glazed goats cheese crotin with toasted walnuts, thyme crostini & beetroot & shallot dressing (V)

Mains

Corn fed chicken supreme with potato rosti, spinach, haggis croquette & whisky sauce

Braised beef short ribs with kale, mash potato & bone marrow bon bon

Roast rump of lamb with potato galette, savoy cabbage, shallot & garlic puree, rosemary jus

Slow roasted pork belly with Stornoway black pudding, boulangere potatoes, shallot & garlic puree & pickled apples

John Dory with herb risotto, red pepper coulis & mussel tempura

Pumpkin tortellini with pumpkin puree & rocket pesto (V)

Desserts

Sticky toffee pudding with cloty dumpling ice cream

Pear trifle with nut crumble

Chocolate & hazelnut torte with mascarpone ice cream

Crème brulee with berry compote & homemade shortbread

Eton Mess

Tea, coffee & petit fours

£50* per guest

**Based on a minimum of 6 guests*

Cheese

Selection of Scottish cheeses with homemade chutney, crudités & oatcakes £7.50 per guest

Cheese board with a glass of special reserve port £10 per guest



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Deluxe Dinner Menu . . .

Starters

Smoked duck breast with Stornoway black pudding, caramelised apples & port wine jus

Marbled game terrine with fig chutney & rosemary crostini

Venison carpaccio with rosemary crostini, rocket salad & shaved parmesan

Dressed crab with char grilled king prawns, sauce vierge, thyme crostini

Hand dived scallops with butternut squash puree, apple vinaigrette, crispy bacon

Wild mushrooms on brioche with truffle cream sauce (V)

Mains

Roasted grouse with braised red cabbage, butternut squash puree, kale & redcurrant jus

Salmon fillet with langoustine tails, fricassee of seasonal vegetables, confit potatoes & langoustine bisque

Roast loin of venison with fondant potato, glazed carrot, carrot puree, spinach & truffle jus

Fillet of Aberdeen Angus beef with horseradish mash & chanterelle mushroom ragout

Pork belly with seared hand dived scallops, spinach & apple puree

Herbcrust Portobello mushroom stuffed with caramelised onion & spinach, mustard mash, tomato & roast garlic (V)

Desserts

Raspberry cranachan in a brandy snap basket

Spiced orange cake with orange & Grand Marnier jelly, candied orange & praline ice cream

Vanilla pannacotta with champagne poached peaches & honeycomb

Sea salt & caramel profiteroles

Trio of chocolate with dark cherry sorbet

Tea, coffee & petit fours

£55* per guest

**Based on a minimum of 6 guests*

Cheese

Selection of Scottish cheeses with homemade chutney, crudités & oatcakes £7.50 per guest

Cheese board with a glass of special reserve port £10 per guest



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The Wine List . . .

We would be delighted to make wine pairing recommendations based on your chosen menu if desired.

Sparkling Wine & Champagne

28. Botter Prosecco Spumante DOC, Italy NV £25.00

Pale light yellow colour, with fine perlage. Delicately fruity, slightly aromatic bouquet. Well balanced and light body.

29. Herbert Hall, England £39.00

Herbert Hall Brut is a Chardonnay dominated blend. It is pale straw in colour and has a light floral nose with the slightest hint of autolytic character. On the palate it shows great intensity of pure fruit.

30. Veuve Clicquot Yellow Label 75cl, France NV £57.00

Well-known for both its full-bodied, biscuity style and its consistency, the success of this famous brand continues to grow. A black grape dominated blend, using 70% Pinot Noir and Meunier together with 30% Chardonnay.

31. Veuve Clicquot Rosé, France NV £65.00

Faithful to its motto, "only one quality, the finest", Veuve Clicquot Rosé Champagne is a luminous, radiant Rosé Champagne with strawberry, cherry and blackberry flavours giving a fruity harmonious sensation. Perfectly balanced.

Rosé Wine

27. Wild Boar Rosé, AOC Coteaux Varois, Chateau Routas, France 2012 £17.00

The woods at Routas are teeming with wild boar and at night, during the harvest, they sneak into the vineyard in search of the best grapes. This wine is a blend of Grenache, Syrah and Cinsault, producing a dry rosé with summer fruit characters on the palate and a clean, dry finish.





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White Wine

1. Senora Rosa Chardonnay, Central Valley, Chile 2012 £16.00

Ripe peach and other tropical fruits jump out of the glass. This is an extremely modern style of Chardonnay, which is sure to be a crowd-pleaser.

2. Le Bel Olivier, Colombard-Sauvignon Blanc, IGP, Cotes de Gascogne, France 2011/12 £16.00

Modern, fruit driven wine produced from a blend of Colombard and Sauvignon Blanc. It is light, crisp and delicate offering good value for money.

3. Villa Molino Pinot Grigio delle Venezie, IGT, Italy 2012 £16.00

Straw in colour with light golden hues, it has a fruity bouquet and a subtle, fresh flavour.

4. De Waal Young Vines Chenin Blanc, Stellenbosch, South Africa 2012 £18.00

Refreshing, mouth-watering wine full of pineapples and other tropical fruits.

5. Goyenechea Torrontes, Mendoza, Argentina 2013 £20.00

This delicious Torrontes is well worth seeking out. This varietal is widely planted in Argentina where it thrives in the high altitude vineyards, resulting in an easy drinking, rich, aromatic white wine.

6. Terrasses de la Mar, Picpoul de Pinet, Coteaux du Languedoc, France 2012 £22.00

Ultra-trendy grape varietal which has been grown in the South of France for over 400 years! Offering something a little different, it is light and delicate in style with a hint of peaches and apricots on the finish.

7. Lomond Sauvignon Blanc/Semillon/Viognier, SSV, Cape Agulhas, South Africa 2012 £23.00

Brilliantly clear with a green edge, tropical aromas of gooseberry and passionfruit with floral and mineral hints. Crisp and fresh with a flinty finish.

8. Torreón de Paredes Chardonnay Reserva Privada, Valle de Rengo (unfiltered), Chile 2008/12 £27.00

A careful selection of the best grapes from mature vines go into this wine. Fermented and matured in new French oak barrels for 10 months. Golden yellow in colour. An elegant bouquet shows notes of ripe tropical fruit, banana and pineapple. The rich palate exhibits fine hints of vanilla and caramel with a long, balanced finish.

9. Chalkers Crossing Semillon, Hilltops, Australia 2010 £28.00

An outstanding Semillon. 100% barrel fermentation and matured on lees for 10 months. The result is terrific. The oak is totally integrated adding depth to the luscious creamy lemon flavours, giving way to some lime on the finish. The finish is long and rewarding. Awarded 94 points in the 2012 James Halliday Wine Companion.





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10. Castello di San Donato in Perano Bianco, Cappellina alle Fonti, IGT, Toscana, Italy 2010 £30.00

60% Pinot Bianco and 40% Semillon. This wine has a straw yellow colour and a delicate tropical and citrus fruit nose. The palate is rich with light herbal nuances and crisp acidity.

11. Sancerre, Domaine Bonnard, France 2012 £32.00

A fresh and vivacious Sancerre, with lots of zesty fruit, good acidity and a long finish. It has an excellent balance between weight of fruit and acidity.

12. Pouilly Fuissé, Mâcon, Louis Latour, France, 2012 £40.00

This wine presents us with aromas of ripe fruits: peach, apricot and grapes. Subtlety refined with great length on the palate.

13. Chassagne Montrachet, 1er Cru, Cote de Beaune, Louis Latour, France 2004/05 £58.00

This Premier Cru has been selected from the best parcels of land where the grapes are exposed to the maximum amount of sunshine to ensure optimum ripeness before the harvest. The wine is fat and full of tropical fruit with a powerful and lingering appeal on the palate.

Red Wine

14. Valdemoro Cabernet Sauvignon, Chile 2011/12 £16.00

This juicy, full bodied Cabernet Sauvignon has dark fruit flavours and a rich finish.

15. Le Bel Olivier, Grenache-Merlot, IGP, Pays d'Oc, France 2011/12 £16.00

Juicy, easy drinking red with soft tannins and good fruit content.

16. La Poderosa Malbec, Chile 2012 £16.00

An intense red-violet colour, with aromas that reveal cherry and plums jam fruit, underscored by a delicate touch of vanilla. In the mouth this Malbec is soft, medium bodied and round.

17. De Waal Young Vines Shiraz, Stellenbosch, South Africa 2010 £18.00

A very drinkable medium bodied Shiraz, it is fruit driven with mocha coffee undertones

18. Torreón de Paredes Carmenere Reserva, Valle de Rengo, Chile 2011/2012 £20.00

Aromas of black ripe fruits, cherries, blackberries, cassis with black chocolate and vanilla notes from the oak ageing. The palate is round, supple and complex with firm tannins that ensure its' potential for ageing gracefully.





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19. Finca Constancia Parcela 23, Vino de la Tierra de Castilla , Spain 2012 £22.00

Hailing from plot 23 on the Finca Constancia estate, this is an exceptional wine.

Thanks to 30% of the blend undergoing cold maceration, the wine has very soft tannins and the palate is dominated by red berries, cassis and liquorice.

20. Chateau Crozes de Pys Malbec, Cahors, France 2009 £25.00

A fantastic wine from the ancestral home of Malbec.

21. Bodegas LAN Rioja Reserva, Spain 2007 £29.00

A blend of 80% Tempranillo, 10% Mazuelo & 10% Garnacha make up this Reserva. The wine spends a minimum of 12 months in French and American oak and a further 24 months in bottle before release. Ripe cherries and Vanilla are in abundance in this wine.

22. Lomond Cone Bush Vineyard Syrah, Cape Agulhas, South Africa 2009 £30.00

Elegant and beautifully integrated, its notes of white pepper with hints of wood spice and berries come through clearly on the palate with soft, supple tannins. Awarded 4.5 stars in the 2013 John Platter Guide.

23. Chalkers Crossing Cabernet Sauvignon, Hilltops, Australia 2009 £33.00

A gem of a Cabernet Sauvignon, it over-delivers in every possible way. The nose shows true Cabernet Sauvignon varietal character with sweet berries and mint, the palate is packed full of cassis, cedar and well-balanced, silky tannins and even a hint of smoke on the finish. Awarded 95 points in the 2012 James Halliday Wine Companion.

24. Te Muna Road Pinot Noir, Martinborough, New Zealand 2011 £48.00

Deep black, plummy red. Vibrant and complex aromatics of black fruit, flowers, liquorice, plum and cherry, with secondary notes of earth, cocoa and spice. The palate is full and sweet-fruited with flavours of cherries, violets, tar, bark, smoke, spice and liquorice. Full bodied with fine, velvety tannins that coat the mouth. The finish is long and bright.

25. San Leonardo, IGT Vigneti delle Dolomiti , Italy 2006 £65.00

This is one of the most iconic wines in Italy. The Italian wine bible "Gambero Rosso" has awarded each vintage of San Leonardo three glasses (the highest award). This is a classic bordeaux blend of Cabernet Sauvignon, Cabernet Franc and Merlot. There are vegetal characters on the nose, with rich, dark fruit on the palate. The wine has excellent structure with well integrated tannins and good acidity.

