

Private Dining Menu

Choose 2 from each Course.

£37.95 Per Person

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Crisp Haggis Cake, Creamy Mash & Peppercorn Sauce
Ham Hock, Pickled Carrot & Grain Mustard Terrine with Toasted Sourdough
Chefs Homemade Soup of the Day
Chicken Liver Parfait, with Wild Mushrooms, Baby Oatcakes & Fruit Chutney
King Prawn Cocktail, Gem Lettuce & Marie Rose Sauce

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Pan Fried Breast of Chicken, Stornoway Black Pudding, Dauphinoise Potato, Seasonal Vegetables & Whiskey Cream Sauce
Roast Sirloin of Beef, Roast Chateau Potatoes, Red Wine & Thyme Jus served with Seasonal Vegetables
Fillet of Salmon, Creamy Mash, Tender stem Broccoli & Mussel & Saffron Sauce
Fillet of Cod, Sautéed New Potatoes, Pak Choi & Lobster Sauce
Roast Fillet of Pork, Fondant Potato, Savoy Cabbage, Smoked Pancetta & Grain Mustard Sauce

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Raspberry Cranachan, Raspberries, Drambuie Cream & Toasted Oats
Sticky Toffee Pudding, Warm Caramel Sauce & Vanilla Ice Cream
Clotted Cream, Panna Cotta, Raspberry Compote & Homemade Shortbread
Dark Chocolate Delice, Raspberry Coulis & Coconut ice Cream
Mango & Passionfruit Cheesecake, Chantilly Cream & Exotic Fruit Compote

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