



Platinum Private Dining Menu

Organiser selects two choices from each course to create their own bespoke menu.

Those selections are then given to the guests to make their choice.

£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, served with a 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

Mushroom & spinach Ragu, served with Puff Pastry

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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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*****Food Pre-Order required for All bookings *****