

PRIVATE DINNER MENU

Soup of the Day

Prawn and Crayfish Salad, Gem Lettuce & Marie Rose Sauce
Pork, Black Pudding & Apple Terrine with Baby Leaf Salad with Red Wine & Redcurrant Syrup
Well of Cantaloupe Melon with Pearls of Watermelon and Fruit Salsa
Char-Grilled Chicken Caesar Salad
Chicken Liver & Brandy Parfait, Crisp Leaves, Cumberland Sauce & Arran Oatcakes
Peppered Goats Cheese, Tomato and Marinated Olive Oil Salad and Pesto Dressing

Roast Breast of Chicken, stuffed with Haggis, Whisky Cream Sauce
Baked Fillet of Salmon, Garlic Prawns, White Wine Cream Sauce
Roast Rib of Scottish Beef with Yorkshire Pudding and Shallot Gravy (supplement £4.00pp)
Roast Breast of Chicken stuffed with Local Mealie Pudding with Caramelised Onion Gravy
Roast Loin of Pork, Grilled Black Pudding & Calvados Sauce
Pan Seared Sea Bass Fillet, Rested on Roast Mediterranean Vegetable, Spinach, Crayfish Butter
Sauce
Mushroom & Spinach Risotto, Crumbled Feta Cheese, with Truffle Oil (V)
Trio of Stuffed Vegetables, Tomato & Basil Sauce (V)
Grilled Portobello Mushroom, filled with Wilted Spinach, Saute Vegetables, Melted Monarch Cheese
(V)
Roast Ratatouille & Gruyere Cheese Tartlet Served with Sun blush Tomato, Rocket, Olive & Roasted
Pine Nut Salad (V)

Sticky Toffee Pudding, Vanilla Ice Cream & Butterscotch Sauce
Scottish Cranachan with Berry Compote & Soft Fruit Coulis
Vanilla Crème Brûlée with Homemade Shortbread, White Chocolate Ice Cream & Dark Chocolate
Sauce
Profiteroles filled with Vanilla Cream & served with Chocolate & Drambuie Sauce
Strawberry Shortcake, Crème Chantilly & Strawberries, Strawberry Puree
Classic Strawberry Pavlova, Vanilla Crème Chantilly, Fresh Fruit Coulis
Mixed Berry Cheesecake, Fresh Fruits & Raspberry Sauce

Freshly Brewed Coffee or Tea served with Dark Chocolate Mints

£32.00 – 3 course set menu (e.g. everyone has the same meal)
£35.00 – 3 course menu with 2 options for each course
£38.00 – 3 course menu with 3 options for each course

Prices are based on pre-order received by at least 5 working days prior to your event