



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 Chicken Supreme filled with Mushroom Mousse & Tarragon Sauce
Roast Fillet of Sea Bass, Red Pepper and Coriander Compote & White Wine Butter 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
Baked Fillet of Salmon with Prawn & Vermouth Chive Cream
Grilled Polenta with Glazed Goats Cheese, Roast Aubergine, Courgette & Red Onion, with Basil Dressing (V)
Mushroom & Spinach Risotto, Crumbled Feta Cheese, with Truffle Oil (V)
Trio of Stuffed Vegetables, Tomato & Basil Sauce (V)
Mediterranean Vegetable Galette, Topped with Brie & Cherry Tomato Coulis (V)

Sticky Toffee Pudding, Vanilla Ice Cream & Butterscotch Sauce
Mango & Passion Fruit Delice with Strawberry Coulis
Caramelised Banana Cheesecake with Rum & Caramel Anglaise
Dark & White Chocolate Mousse with Mango & Raspberry Puree
Scottish Crannachan 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
Lemon Tart with Orange Sorbet & Lime Syrup

Freshly Brewed Coffee or Tea served with 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