

Private Dining Three Course Set Menu
£31.95

SOUP OF THE DAY

Served with crusty bread

GOATS CHEESE SALAD (V)

Red onion chutney & oatcakes

SALMON FISH CAKE

On a rocket & parmesan salad

CLASSIC HAGGIS NEEPS & TATTIES

Haggis, mashed potatoes & turnip puree finished with whisky sauce

PAN FRIED SCALLOPS

Bacon, black pudding, salad leaves & balsamic reduction

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**PAN SEARED FRENCH TRIM BREAST OF CHICKEN**

Creamy mash, haggis bonbons, seasonal veg & red wine jus

**MIXED VEGETABLE TEMPURA (V)**

Hand cut chips & salad

**CAJUN CRUSTED FILLET OF SALMON**

Sautéed potatoes & root vegetables

**ROAST LAMB RUMP**

Rumbledethumps, wilted spinach & red wine jus

**PAN SEARED DUCK BREAST**

Fondant potatoes, root veg & red wine jus

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LEMON POSSET

CHEESECAKE OF THE DAY

TRIO OF HANDMADE ICE CREAM

SELECTION OF SCOTTISH CHEESES