

Private Dining Three Course Set Menu

£31.95

SOUP OF THE DAY

Served with crusty bread

GIN CURED SALMON

Pickled cucumber, orange & dill oil

GOATS CHEESE & RED PEPPER TARTLET

Beetroot puree, dressed rocket

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, seasonal veg & red wine jus

WOODLAND MUSHROOM RISOTTO (V)

Parmesan and rocket salad

CAJUN CRUSTED FILLET OF SALMON

ROAST LAMB RUMP

Rumbledethumps, wilted spinach & red wine jus

6oz SIRLOIN STEAK

With slow cooked tomato, mushroom, hand cut chips and peppercorn sauce

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VANILLA CRÈME BRULEE

with butter shortbread

CHOCOLATE BROWNIE

with vanilla ice cream

ICE CREAM SELECTION

SELECTION OF SCOTTISH CHEESES