

PRIVATE DINING DINNER MENU

£31.95

SOUP OF THE DAY (V)

With warm roll

BEETROOT & VODKA SALMON GRAVLAX

Dill crème fresh baby capers & a dill oil endive salad

TATTIE SCONE NACHOS (V)

With parmesan dusting & homemade tomato salsa

WHIPPED CHICKEN LIVER PARFAIT

Scottish oaties & pickled homemade vegetables

GOATS CHEESE BON BONS

Toasted walnuts, wholemeal crostini & chive infused oil

GRILLED CHICKEN FILLET STRIPS

Smooth peanut butter sauce, radish & fennel salad

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#### CHICKEN GRAND-MERE

Creamy mash, Sautéed mushrooms, bacon & baby onions

With a red wine jus and chopped parsley

#### RED LENTIL CHILLI CON-CARNE (V)

Roasted peppers, plum tomato & kidney-bean with steamed rice

#### PAN FRIED SEA BASS

With white crabmeat mash, pea puree, buttered greens with a chive & caviar cream

#### 48 HOUR SLOW COOKED FEATHER BLADE OF BEEF

With creamy mash, carrot puree, seasonal greens and smoked bacon jus

#### PULLED WHOLE ROASTED CHICKEN & CHORIZO HOTPOT

With garlic, onions, smoked paprika, baby potatoes and garden peas

#### ROAST GRESSINGHAM DUCK BREAST

Sweet potato fondant, roasted plum, stem broccoli & red wine jus

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TRIO OF SORBET (V)

Prosecco mixed berry compote

CLASSIC BANANA SPLIT

Banana, whipped cream, vanilla ice cream & toffee sauce

DARK CHOCOLATE & ORANGE TART

With clotted cream & clementine syrup

PAVLOVA

With vanilla scented cream, red berries & crushed pistachio nuts