

PRIVATE DINING DINNER MENU

£31.95

SOUP OF THE DAY (V)

With warm roll

SCOTTISH COLD SMOKED SALMON

Creme fraiche & a lemon wedge

TATTIE SCONE NACHOS (V)

Topped with mild cheddar & homemade tomato salsa

WHIPPED CHICKEN LIVER PARFAIT

Scottish oaties & pickled homemade vegetables

GOATS CHEESE BON BONS

Toasted walnuts, wholemeal crostini & chive infused oil

CHICKEN SATAY STRIPS

Homemade tomato salsa

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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

Garden pea, chive & spring onion risotto

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