

Private Dining Three Course Set Menu

£34.95

SOUP OF THE DAY

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

CHICKEN SATAY STRIPS

With 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 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, seasonal greens and smoked bacon jus

CONFIT DUCK LEG

Egg noodles, spring onions, mangetout, red peppers & Teriyaki sauce

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TRIO OF SORBET

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