

Private Dining Set Dinner Menu

2 courses for £26.95

3 courses for £30.95

SOUP OF THE DAY

With warm roll

TERIYAKI CHICKEN WINGS

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

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CHICKEN GRAND-MERE

Creamy mash, Sautéed mushrooms, bacon & baby onions

With a red wine jus and chopped parsley

ROAST BUTTERNUT SQUASH WITH CHICKPEA & COCONUT CURRY (V)

With spring onion & spinach & served with mini poppadoms

(add chicken 2.00)(add king prawns 3.00)

PAN FRIED SEA BASS

Sautéed potatoes, garden peas, spring onion, chives, beurre blanc & pea shoots

48 HOUR SLOW COOKED FEATHER BLADE OF BEEF

With creamy mash, seasonal greens and smoked bacon jus

8oz SCOTTISH SIRLOIN STEAK (£4.95)

Flat cap mushroom, shallot puree and fries

Choice of sauce: Peppercorn or Red wine jus

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TRIO OF SORBET

Prosecco mixed berry compote

CLASSIC BANANA SPLIT

Banana, whipped cream, vanilla ice cream & toffee sauce

DARK CHOCOLATE MARQUISE

Dark chocolate & orange served with clotted cream and white chocolate shavings

PAVLOVA

With vanilla scented cream, red berries & crushed pistachio nuts