

PRIVATE DINNER MENU

Soup of the Day

Prawn and Crayfish Salad, Gem Lettuce & Marie Rose Sauce
Pork, Black Pudding & Apple Terrine with Baby Leaf Salad with Red Wine & Redcurrant Syrup
Well of Cantaloupe Melon with Pearls of Watermelon and Fruit Salsa
Char-Grilled Chicken Caesar Salad
Chicken Liver & Brandy Parfait, Crisp Leaves, Cumberland Sauce & Arran Oatcakes
Peppered Goats Cheese, Tomato and Marinated Olive Oil Salad and Pesto Dressing

Roast Chicken Supreme filled with Mushroom Mousse & Tarragon Sauce
Roast Fillet of Sea Bass, Red Pepper and Coriander Compote & White Wine Butter Sauce
Roast Rib of Scottish Beef with Yorkshire Pudding and Shallot Gravy
Roast Breast of Chicken stuffed with Local Mealie Pudding with Caramelised Onion Gravy
Roast Loin of Pork, Grilled Black Pudding & Calvados Sauce
Baked Fillet of Salmon with Prawn & Vermouth Chive Cream
Grilled Polenta with Glazed Goats Cheese, Roast Aubergine, Courgette & Red Onion, with Basil Dressing (V)
Mushroom & Spinach Risotto, Crumbled Feta Cheese, with Truffle Oil (V)
Trio of Stuffed Vegetables, Tomato & Basil Sauce (V)
Mediterranean Vegetable Galette, Topped with Brie & Cherry Tomato Coulis (V)

Sticky Toffee Pudding, Vanilla Ice Cream & Butterscotch Sauce
Mango & Passion Fruit Delice with Strawberry Coulis
Caramelised Banana Cheesecake with Rum & Caramel Anglaise
Dark & White Chocolate Mousse with Mango & Raspberry Puree
Scottish Crannachan with Berry Compote & Soft Fruit Coulis
Vanilla Crème Brûlée with Homemade Shortbread, White Chocolate Ice Cream & Dark Chocolate Sauce
Profiteroles filled with Vanilla Cream & served with Chocolate & Drambuie Sauce
Lemon Tart with Orange Sorbet & Lime Syrup

Freshly Brewed Coffee or Tea served with Mints

£32.00 – 3 course set menu (e.g. everyone has the same meal)
£35.00 – 3 course menu with 2 options for each course
£38.00 – 3 course menu with 3 options for each course

Prices are based on pre-order received by at least 5 working days prior to your event