

PRIVATE EVENT MENU

WELCOME GLASS OF PROSECCO - 3 COURSES - COMPLIMENTARY
ROOM HIRE FOR 10 OR MORE DINERS - £52 PER HEAD

STARTERS

Sweetcorn panna cotta,
curried sweetcorn relish, parmesan crisp, micro coriander

Smoked chicken & ham terrine,
tomato chutney, focaccia crouton

Traditional smoked salmon,
crème fraiche, capers, shallots, cress, lemon

Tian of haggis, neeps & tatties,
Drambuie café au lait, crispy red onion

Vegetable provencal & goats cheese terrine,
basil pesto, micro basil, olive oil focaccia croute

MAINS

Confit pressed pork belly,
black pudding bonbon, sage jus, Anna potato, baby corn, broccoli, carrot

Slow roasted Aberdeen Angus Sirloin,
Yorkshire pudding, red wine jus, Anna potato, baby corn, broccoli, carrot

Chicken breast filled with tarragon & truffle mousse,
thyme jus, Anna potato, baby corn, broccoli, carrot,

Red pepper, mushroom & pea gnocchi,
red pepper coulis, truffle oil

Butternut squash, spinach & vegan feta pithivier,
tomato & basil sauce, Anna potato, baby corn, broccoli, carrot

Scottish salmon fillet,
shellfish bisque, Anna potato, baby corn, broccoli, carrot



DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream

Chocolate & clementine delice, mango coulis

Mixed berry tart, berry coulis, clotted cream ice cream

Lemon tart, orange sauce, lemon sorbet

Lemon cheesecake, raspberry compôte, shortbread

EXECUTIVE CHEF - ANDY MCQUEEN

Dishes are prepared in our kitchens where all types of ingredients are used. Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact. Please notify your Event Planner about all food allergies. Menu items are subject to seasonal change. A nominal private room hire supplement may be applicable for groups of less than 10 diners.