



Private Dining Menu

£32.95 for 2 courses | £34.95 for 3 courses

£200 Room Hire Deposit Required when Booking

Starters

Soup of the Day (G,M)

With a crusty bread roll and butter

Chicken Liver Parfait (G, E, M)

With a salad garnish, fruit chutney and toasted brioche

Haggis Bon Bons (G, E, M)

With a salad garnish and peppercorn sauce

Creamy Mushrooms (G, M)

With a toasted onion baguette

Smoked Salmon (F)

With diced shallots, capers and lemon

Main Courses

Roast Supreme of Chicken (M, SU)

With savoy cabbage and smoked bacon, mashed potato and a café au lait sauce

Roast Topside of Beef (M, SU)

With seasoned vegetables, roast potatoes and a peppercorn sauce

Pan Seared Hake Fillet (F, E, M)

With crushed mint potatoes and a béarnaise sauce

Slow Roasted Pork Shoulder (M)

With seasoned vegetables, dauphinoise potatoes and a rosemary jus

Vegan Roast (G)

With seasonal vegetables, roast potatoes and a red wine gravy

Desserts

Sticky Toffee Pudding (G, E, M)

With honeycomb ice cream and toffee sauce

Warm Chocolate Brownie (G, E, M)

With chocolate fudge brownie ice cream and Chantilly cream

Cheesecake of the Day (G, M)

With vanilla ice cream and Chantilly cream

Berry Pavlova (E, M)

With strawberry ice cream and Chantilly cream

Selection of Ice Cream (M)

Followed by tea or coffee and Scottish tablet