

## Sample Private Dining Menu

Please select two starters, two mains and two desserts to create your bespoke menu at £40 per person

### **Soup of the Day**

served with crusty bread roll

### **Haggis Croquette**

served with a gateau of neeps and tatties, drizzled with whisky sauce

### **Warm Salad of Seared Steak**

served with blue cheese, caramelised red onion and croutons

### **Citrus Salmon**

served on a bed of spinach and orange salad with roasted beets, avocado and pumpkin seeds

### **Baked Camembert (V)**

served with caramelised onion bread and walnut and cranberry crumble

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### **Lemon, Mascarpone and Cheddar Crusted Haddock**

on a bed of wilted spinach with roots and mini potatoes

### **Panko Coated Chicken Kiev**

filled with white wine sauce served with house salad and blistered tomatoes

### **Fillet of Beef**

served with pomme anna, carrot purée, onion hay, confit tomato and malbec jus (£5 supplement)

### **Slow Cooked Lamb Shank Tagine**

served with pomegranate, lemon and mint couscous and flat bread

### **Roast Loin of Venison**

served with a mini mushroom pie, parsnip puree and a juniper and a sauvignon glaze (£7 supplement)

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### **Pina Colada Cheesecake**

served with pineapple salsa

**Sandman Sticky Toffee Pudding**

Served with toffee sauce and vanilla ice cream

**Assiette of Chocolate**

including mini chocolate and orange tart, white chocolate and raspberry torte and double chocolate mousse

**Irish Cream Panna Cotta**

served with shortbread

**Blackcurrant Delice**

served with champagne sorbet

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**Freshly brewed tea & coffee with petit fours**

\*Please note, this menu is subject to change

\*Pre-order and dietary requirements to be advised prior to event