

The background of the image consists of multiple layers of mountain ranges, rendered in various shades of blue and white. The layers are semi-transparent and overlap, creating a sense of depth and a soft, ethereal atmosphere. The colors range from light, airy blues to deeper, more saturated blues, with white highlights on the peaks and ridges.

# Private Dining Menus

# Private Dining Menu Options

## Menu 1

Three courses & coffee £35 per person

## Menu 2

Three courses & coffee £40 per person

## Menu 3

Three courses & coffee £50 per person

## Menu 1

### Starter

**Lentil & vegetable broth**

### Main

**Lemon and thyme roast  
breast of chicken**

Herb baked carrot, sauté savoy cabbage,  
roast baby potato & chicken jus

**Traditional slow cooked steak pie**

Prime beef in a rich gravy, puff pastry,  
herb roast baby potatoes  
& glazed roots

**Vegetable haggis strudel**

Seeded pastry, roast roots  
& champit tatties

### Dessert

**Sticky toffee pudding**

salted caramel sauce,  
vanilla ice cream

**Tea, coffee & shortbread**

## Menu 2

### Starter

**Roast red pepper & tomato soup**

Crème fraiche and basil oil

**Haggis gateaux**

Bashed neeps and champit tatties,  
whisky & grain mustard jus

### Main

**Breast of chicken  
stuffed with haggis**

Herb roast baby potato, glazed roots  
& peppercorn cream

**Seared fillet of seabass**

(Supplement £4)

Lemon & dill potato cake, tenderstem broccoli,  
roast vine tomato, white wine & parsley cream

**Lemon and herb risotto cake**

Rich tomato and basil ragu, charned broccoli  
& rocket leaf

### Dessert

**Glazed Lemon Tart**

Toasted pinenut crumb, raspberry coulis  
& vanilla ice cream

**Sticky toffee pudding**

salted caramel sauce, vanilla ice cream

**Tea, coffee & shortbread**

## Menu 3

### Starter

**Cream of cauliflower soup**

Crispy onions & truffle

**Prawn cocktail**

North Atlantic prawns, creamy Marie Rose,  
crisp lettuce & apple salad, lemon  
& soundough crouton

### Main

**Roast rib of beef**

Yorkshire pudding, rosemary roast potato & glazed  
roots, sauté savoy & rich red wine jus

**Breast of chicken stuffed  
with haggis**

Herb roast baby potato, glazed roots,  
& peppercorn cream

**Wild Mushroom**

Tarragon and celeriac Wellington, glazed roots, sauté  
greens & caramelised onion jus

### Dessert

**Passionfruit & coconut  
panna cotta**

Mango coulis & coconut crumb

**Dark chocolate &  
salted caramel torte**

Honeycomb, clotted cream & chocolate crumb

**Tea, coffee & shortbread**

# Private Dining Menu Supplements

	Menu 1	Menu 2
<b>Starters</b>		
Lentil & vegetable broth (ve, gfa)		
Roast red pepper & tomato soup, crème fraiche & basil oil (ve, gfa)		
Cream of cauliflower, crispy onions & truffle (ve, gfa)	£2.00	
Prawn cocktail, North Atlantic prawns, creamy Marie rose, crisp lettuce & apple salad, lemon & sourdough crouton (gfa)	£3.00	£3.00
Haggis gateaux, bashed neeps & champit tatties, whisky & grain mustard jus	£2.00	
Fine chicken liver parfait, plum & apple chutney, sourdough croutons & watercress salad (gfa)	£2.00	
Roast heritage beetroot, whipped goats cheese, endive & watercress, walnut granola & sherry vinegarette (v, gfa)	£2.00	
<b>Mains</b>		
Lemon & thyme roast breast of chicken, herb baked carrot, sauté savoy cabbage, roast baby potato & chicken jus (gf)		
Traditional slow cooked steak pie, prime beef in a rich gravy, puff pastry & herb roast roots		
Roulade of chicken, sun blushed tomato, mozzarella & fresh basil, wrapped in Parma ham, roast ratatouille, dauphinoise potato & madeira jus (gf)	£4.00	
Wild mushroom, tarragon & celeriac Wellington, glazed roots, sauté greens & caramelised onion jus (v)	£4.00	£2.00
Posh fish & chips, breaded cod fillet, sauté potato, pea puree, caramelised lemon & warm tartare sauce	£7.00	£5.00
Breast of chicken stuffed with haggis, herb roast baby potato, glazed roots & peppercorn cream	£4.00	
Roast rib of beef, yorkshire pudding, rosemary roast potato and glazed roots, sauté savoy & rich red wine jus (gfa)	£8.00	£8.00
Vegetable haggis strudel, seeded pastry, roast roots & champit tatties (ve)		
Seared fillet of seabass, lemon & dill potato cake, tenderstem broccoli, roast vine tomato, white wine & parsley cream (gfa)	£5.00	
Duo of beef, medallion of fillet & slow braised shin, potato gratin, thyme baked carrot, sauce bouguignon with red wine, pancetta, caramelised baby onion & wild mushroom (gfa)	£10.00	£10.00
Lemon & herb risotto cake, rich tomato & basil ragu, charned broccoli & rocket leaf (v, vea)		£8.00
<b>Desserts</b>		
Sticky toffee pudding, salted caramel sauce & vanilla ice cream (v)		
Passionfruit & coconut panna cotta, mango coulis & coconut crumb (ve, gfa)	£2.00	
Dark chocolate & salted caramel torte, honeycomb, clotted cream & chocolate crumb (ve, gfa)	£3.00	£2.00
Raspberry posset, fresh berry compote, hazelnut praline & meringue (v, gfa)	£3.00	£2.00
Glazed lemon tart, toasted pinenut crumb, raspberry coulis & vanilla ice cream (v)	£2.00	

