

PRIVATE DINING MENU

£29.95 FOR 2 COURSES | £35 FOR 3 COURSES

STARTERS

Soup of the day

Served with crusty bread

Smoked Salmon

With a prawn Marie Rose and a crisp salad, garnished with a lemon wedge

Chicken Liver Pâté

Served with crisp salad leaves, onion chutney and toasted ciabatta

Tempura Chicken

Served with a side salad & a sweet chilli dip

Haggis Bon Bon's

With a Whisky cream sauce

Black Pudding & Bacon Salad

Served with mixed leaves & balsamic glaze

MAIN COURSES

Chicken Balmoral

Breast of British chicken stuffed with haggis & a peppercorn sauce

Roast Rib Eye of Beef

Served with a red wine sauce & Yorkshire pudding

Pan Fried Sea Bream

Puy lentil casserole & market vegetables

Steamed Fillet of Salmon

Served with spring onion & Hollandaise sauce

Button Mushroom Stroganoff

Served with Basmati Rice (v)

Courgette & Red Onion Risotto

(vegans please request no butter)

Medallions of Scottish Beef

Served with a red wine jus or peppercorn sauce (£5 supplement)

DESSERTS

Raspberry Cranachan delice

Accompanied with Chantilly cream & fruit coulis

Strawberry Cheesecake

Served with Chantilly cream & fruit coulis

Chocolate Brownie

Served with chocolate sauce & vanilla ice cream

Sticky Toffee Pudding

Accompanied with butterscotch sauce & ice cream

Fresh Cream Profiteroles

Served with a chocolate sauce & almond flakes

Trio of Porelli Ice Cream

Choose from a selection of Porelli dairy ice creams

Selection of Cheese & Biscuits

Served with grapes & chutney

Add freshly brewed

Tea or Coffee

for £1.95

LYNNHURST

Please alert your server of any food allergies or intolerances that you have and we will do our best to accommodate your needs.
(v) vegetarian dish | (gf) gluten free dish | (gfa) gluten free available

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