

MACKINTOSH
AT THE **WILLOW**

PRIVATE DINING MENU

STARTERS

Lentil Soup (v/vg)

Served with a fresh homemade bread

Scottish Smoked Salmon (gf)

with dressed leaves & buttered homemade bread

Haggis Parcel

Filo de brick parcel with haggis, crushed neeps, mashed potatoes & a whisky cream sauce

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MAINS

Oven Baked Scottish Chicken Breast (gf)

Herby new potatoes, seasonal vegetables & thyme jus

West Coast Scottish Baked Salmon (gf)

Crushed herb potatoes, seasonal vegetables & creamy dill & garlic sauce

Slow Braised Scottish Feather Blade of Beef (gf)

Dauphinoise potatoes, seasonal roast vegetables & red wine jus

Roasted Butternut Squash Risotto (v/vg/gf)

Creamy risotto with roasted butternut squash, vegan parmesan cheese & crispy kale

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DESSERTS

Chocolate Torte

Served with Scottish raspberries and creme fraiche

Sticky Toffee Pudding (v)

Served with toffee sauce and vanilla ice cream

Trio of Sorbet: Mango, Raspberry & Lemon

or Vegan Ice Cream Sundae (vg/gf)

Served with fresh berries

- Please note that all menus are subject to potential seasonal changes. -