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

~

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

~

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. -