Private Dining Menu

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 GATEAU 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 SEA BASS (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, charred 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 & sourdough 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 & CELERIAC WELLINGTON Glazed roots, sauté greens & caramelised onion jus

Dessert

PASSION FRUIT & COCONUT PANNA COTTA Mango coulis & coconut crumb

DARK CHOCOLATE & SALTED CARAMEL TORTE Honeycomb, clotted cream & chocolate crumb

TEA, COFFEE & SHORTBREAD

Private Dining Menu

Supplements

Starters

Lentil & vegetable broth (ve, gfa)

Roast red pepper & tomato soup, crème fraiche & basil oil (ve, gfa)

Cream of cauliflower, crispy onions & truffle (ve, gfa)

Prawn cocktail, North Atlantic prawns, creamy Marie Rose, crisp lett & sourdough crouton (gfa)

Haggis gateau, bashed neeps & champit tatties, whisky & grain must

Fine chicken liver parfait, plum & apple chutney, sourdough crouton

Roast heritage beetroot, whipped goats cheese, endive & watercres & sherry vinegarette (v, gfa)

Mains

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 pas

Roulade of chicken, sun blushed tomato, mozzarella & fresh basil, wr dauphinoise potato & madeira jus (gf)

Wild mushroom, tarragon & celeriac Wellington, glazed roots, sauté

Posh fish & chips, breaded cod fillet, sauté potato, pea puree, caramé

Breast of chicken stuffed with haggis, herb roast baby potato, glazed

Roast rib of beef, yorkshire pudding, rosemary roast potato and glaz & rich red wine jus (gfa)

Vegetable haggis strudel, seeded pastry, roast roots & champit tattie

Seared fillet of sea bass, lemon & dill potato cake, tenderstem brocc & parsley cream (gfa)

Duo of beef, medallion of fillet & slow braised shin, potato gratin, thy with red wine, pancetta, caramelised baby onion & wild mushroom

Lemon & herb risotto cake, rich tomato & basil ragu, charred broccoli & rocket leaf (v, vea)

Desserts

Sticky toffee pudding, salted caramel sauce & vanilla ice cream (v) Passion fruit & coconut panna cotta, mango coulis & coconut crumk Dark chocolate & salted caramel torte, honeycomb, clotted cream & Raspberry posset, fresh berry compote, hazelnut praline & meringue Glazed lemon tart, toasted pinenut crumb, raspberry coulis & vanilla MENU1 MENU 2

	£2.00	
tuce & apple salad, lemon	£3.00	£3.00
stard jus	£2.00	
ns & watercress salad (gfa)	£2.00	
ess, walnut granola	£2.00	

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astry & herb roast roots		
rrapped in Parma ham, roast ratatouille,	£4.00	
é greens & caramelised onion jus (v)	£4.00	£2.00
nelised lemon & warm tartare sauce	£7.00	£5.00
ed roots & peppercorn cream	£4.00	
zed roots, sauté savoy	£8.00	£8.00
ies (ve)		
coli, roast vine tomato, white wine	£5.00	
yme baked carrot, sauce bourguignon (gfa)	£10.00	£10.00
oli & rocket leaf (v, vea)		£8.00

ıb (ve, gfa)	£2.00	
& chocolate crumb (ve, gfa)	£3.00	£2.00
ie (v, gfa)	£3.00	£2.00
a ice cream (v)	£2.00	

TORRANCE