

Private Dining 2023

£39.50 per person

Chef's Soup of the Day

Honey Glazed Goats Cheese Salad with Baby Beetroot, Walnuts and Citrus Dressing ^{V GF}

Pâté Maison with Cumberland Sauce and Handmade Arran Oatcakes ^A

Bruschetta- toasted ciabatta with seasonal tomatoes, garlic and basil ^{VG}



8 oz Sirloin Steak Garni with Garlic and Herb Butter served with French Fries ^A

Blackened Cajun Salmon with a Mango, Coriander and Red Onion Salsa and Steamed Rice ^{GF}

Suprême of Chicken served with Dauphinoise Potato and a Green Peppercorn and Cognac Sauce ^{GF}

Mushroom and Leek Tartlet with Seasonal Leaves and Potato Salad ^V



Chocolate Cheesecake served with Fresh Cream and Raspberry Coulis ^V

Scottish Continental Cheese Plate with Crackers and Red Onion Chutney ^A

Warmed Apple Pie with Crème Anglaise and Vanilla Ice-cream ^V

Strawberry Meringue Glacé ^{V A}

Fresh Strawberries, Crushed Meringue, Vanilla and Strawberry Ice-cream, Strawberry Sauce



Coffee and Mints

*Should you wish to book a private room for your event
A room hire charge would be applicable*

Our food is prepared in a kitchen with nuts and other ingredients not specified.

Full Allergen Information is available.

GF – Gluten Free, V – Vegetarian, VG – Vegan, A – Gluten Free Adaptable, please advise on ordering