

Private Dining Menu

£36.50 pp

Chef's Soup of the Day

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

Chicken Liver Parfait with Cumberland Sauce and Handmade Oatcakes ^A

Tiger Prawn Cocktail ^{GF}



Homemade Beef Steak Pie

Grilled Fillet of Salmon with Lemon and Parsley Butter ^{GF}

Pan Seared Suprême of Chicken wrapped in Bacon served Peppercorn Sauce ^{GF}

Vegetable Curry ^{VG}

Aubergine, Courgette, Squash, Sweet Potato and Chickpeas with Basmati Rice and Naan Bread

*** Chef's Selection of Vegetables and Potatoes ***



Chocolate Profiteroles with Fresh Cream ^V

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

Limoncello and Raspberry Posset with Biscotti

Scottish Cheese Plate with Crackers and Red Onion Chutney ^A



Coffee or Tea

Should you Wish to Book a Private Room for your Event

A Room Hire Charge would be Applicable

A Pre Order would be appreciated

Menu subject to seasonal change