

Private Dining Lunch Menu 2025

£34.00 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

Classic Prawn Cocktail



Homemade Beef Steak Pie Skin on Chips and Garden Peas

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

Pan Seared Suprême of Chicken wrapped in Bacon with a Mushroom and White Wine Sauce ^A

Grilled Halloumi Salad ^{VGF}

Curly Endive, Rocket, Candied Walnuts, Cranberries with Honey and Mustard Dressing



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

Chocolate Cup filled with Belgian Chocolate Ganache
Laced with Crème de Menthe with Mint Choc Chip Ice-cream ^V

Chocolate Profiteroles with Fresh Cream ^V

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



Coffee or Tea