

## 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 <sup>V GF</sup>

Pâté Maison with Cumberland Sauce and Handmade Arran Oatcakes <sup>A</sup>

Bruschetta- toasted ciabatta with seasonal tomatoes, garlic and basil <sup>VG</sup>



8 oz Sirloin Steak Garni with Garlic and Herb Butter served with French Fries <sup>A</sup>

Blackened Cajun Salmon with a Mango, Coriander and Red Onion Salsa and Steamed Rice <sup>GF</sup>

Suprême of Chicken served with Dauphinoise Potato and a Green Peppercorn and Cognac Sauce <sup>GF</sup>

Mushroom and Leek Tartlet with Seasonal Leaves and Potato Salad <sup>V</sup>



Chocolate Cheesecake served with Fresh Cream and Raspberry Coulis <sup>V</sup>

Scottish Continental Cheese Plate with Crackers and Red Onion Chutney <sup>A</sup>

Warmed Apple Pie with Crème Anglaise and Vanilla Ice-cream <sup>V</sup>

Strawberry Meringue Glacé <sup>V A</sup>

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*