

# PRIVATE DINNING

2 COURSES £22.95

3 COURSES £26.95

## STARTERS

HOMEMADE SOUP OF THE DAY  
SERVED WITH HOUSE BREAD & BUTTER

HAGGIS BON BONS  
WHIPPED POTATOES , TURNIP PUREE COMPLEMENTED WITH A CRACKED PEPPER CREAM SAUCE &  
PARSNIP CRISPS

CHIICKEN LIVER PARFAIT  
ONION MARMALADE WITH KITCHEN SALAD & WARM BRIOCHE

NORTH ATLANTIC PRAWNS WITH MARIE ROSE SAUCE

CRISPY GOAT'S CHEESE  
ROASTED RED PEPPER COMPOTE & WATERCRESS

CRISPY CHICKEN TEMPURA SERVED  
WITH SWEET CHILLI DIPPING SAUCE

## MAINS

TRADITIONAL STEAK PIE  
WITH CREAMED POTATOES & SEASONAL VEGETABLES

FILLET OF SCOTTISH SALMON  
SERVED WITH A CHILLI BUTTER SAUCE  
PAIRED WITH CRUSHED JERSEY ROYALS & ASPARAGUS,

BREAST OF CHICKEN  
"HAGGIS, NEEPS & TATTIES", BUTTERED GREENS, WHISKY  
& A CRACKED PEPPER CREAM SAUCE

WILD MUSHROOM TAGLIETELLE  
SPINACH CREAM SAUCE WITH TOASTED PINE NUTS  
& PARMESAN SERVED WITH GARLIC CIABATTA

BATTERED OR BREADED FILLET OF HADDOCK  
SERVED WITH FRIES, TARTAR SAUCE, MUSHY PEAS & LEMON

## DESSERTS

WARM STICKY TOFFEE PUDDING  
WITH WARM CARAMEL SAUCE & BANANNA ICE CREAM

WARM CHOCOLATE FUDGE CAKE  
WITH FRESH FRUIT & VANILLA ICE CREAM

TOFFEE APPLE CRUMBLE  
WITH TABLET ICE CREAM & A FRESH FRUIT GARNISH

TRIO OF ICE CREAM  
SERVED FRUIT COMPOTE

ETON MESS SUNDAE  
RASPBERRY RIPPLE ICE CREAM, MERINGUE & FRESH RASPBERRIES