



PRIVATE DINING MENU

£40 per person

canapes on arrival

Starters

GOATS CHEESE & ASPARAGUS TART (V)

balsamic roasted heirloom tomatoes, rocket

CRISPY SZECHUAN KING PRAWNS

pineapple & black bean salsa

CONFIT PORK & MUSTARD TERRINE

caramelised red onion, toasted sourdough

Mains

SEARED CENTRE CUT FILLET STEAK (*£7 supplement*)

chunky chips, roasted plum tomatoes, garlic mushrooms, peppercorn sauce

ROAST FILLET OF SALMON

herb crushed new potatoes, green beans, asparagus, salsa verde

DUO OF SCOTTISH LAMB

seared rump, lamb & rosemary shepherd's pie, baby vegetables, red wine jus

ASIAN STYLE CHILLI TOFU (V)

grilled broccoli, steamed rice

Desserts

STRAWBERRY & WHITE CHOCOLATE MILLE-FEUILLE

wild strawberry sorbet

STICKY TOFFEE PUDDING

rum roasted pineapple, vanilla ice cream, butterscotch sauce

SCOTTISH CHEESE PLATE

three cheeses, house chutney, oatcakes, grapes