



PRIVATE DINING SAMPLE MENU

STARTERS

Haggis, Neeps & Tatties served in a Drambuie Cream Sauce

Chicken Liver & Port Parfait with a Truffle Brioche and Apple & Ale Chutney

Vanilla Infused Melon served with Chambord Sorbet, Yoghurt and Mint & Basil

Macerated Raspberries (V)(L)

MAINS

Lemon & Thyme Chicken Supreme served with Pomme Fondant, Market

Vegetables and Pancetta in a Chardonnay Sauce (GF)

Rioja Braised Shin of Beef served with Caramelised Shallot and Horseradish

Dauphinoise in a Rosemary Jus (GF)

Supreme of Chicken with Chorizo Mousseline, Mediterranean Vegetables and

Potatoes in a Red Pepper Sauce (GF)

DESSERTS

Vanilla Panna Cotta served with Pineapple & Stem Ginger Salsa (GF)(V)

Salted Caramel Profiteroles served in a Warm Belgium Chocolate Sauce (V)

Lemon & Raspberry Posset with Freeze Dried Raspberry Crumb & Lemon

Shortbread (V)

Food Allergies and Intolerances

If you have a food allergy or intolerance, please highlight this with us prior to placing your order and we can guide you through our menu.