



Private Dining 5 Course Menu I

£65.00 per Head

Amuse Bouche

Roasted Parsnip Soup, Curry Oil

Starter

Prawn Cocktail

Baby gem, plum tomatoes, cucumber, Marie Rose, king and Atlantic prawns

Middle Course

Quail Scotch Eggs

Celeriac slaw, homemade brown sauce, micro watercress

Fish Course

Scottish Salmon

Sautéed new potatoes, shredded fine beans, toasted almonds, chive butter sauce

Main

Braised Lamb Shoulder

Hotpot potato, crispy kale, wild mushrooms

Dessert

Dark Chocolate Tart

Passion fruit, pistachio ice cream

Cheese Course

A Selection of Fine European Cheeses

Oatcakes and water biscuits, pickled walnuts and Quince jelly

Petit Fours

A Selection of Petit Fours

Available on request

Amuse Bouche, Cheese Course and Petit Fours Available with a Supplement on Request.