



Private Dining 3 Course Menu 4
£49.99 per Head

Amuse Bouche

Butternut Squash Volute with Hazelnut Dukkha and Micro Celery

Starter

Whiskey and Treacle Cured Salmon

Lemon and thyme crème fraiche, pickled shallots, chive and endive salad

Main

Braised Feather Blade of Galloway Beef

Truffle infused mashed potatoes, buttered greens, red wine and braising liquor sauce

Dessert

Liquid Centre Chocolate Cake

With salted caramel ice cream and hazelnut crumb

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.