



Private Dining 5 Course Menu 3

£72.00 per Head

Amuse Bouche

Roasted Parsnip Volute, Curry Oil

Starter

Pressed Duck Terrine

Parmesan and chive cream with a garden herb salad

Middle Course

Hot Smoked Salmon and Charred Gem Salad

With sweet and sour young onions

Fish Course

Sautéed Halibut Steak

Chorizo, new potatoes, sun blushed tomatoes and aged balsamic

Main

Roasted Galloway Beef Fillet

Wild mushroom gratin, red onion jam roly poly and sweet green peppercorn sauce

Dessert

Bitter Chocolate Mousse

Coffee granita and light ginger 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.