



PRIVATE DINING MENU

2 COURSES £19.95

3 COURSES £23.95

10% discount for all pre-order bookings

STARTERS

Soup of your Choice

Moules marinière

Mussels in a white wine, garlic and herb sauce

Potted Salmon

Served with toasted rye bread
and sweetcorn salsa

Haggis, Neeps and Tatties

Topped with Copper Dog whisky cream

Duck Liver Parfait

Onion chutney and arran oaties

Sun Blushed Tomato and Basil Cous Cous

With micro herb salad

Mull Cheddar and Leek Tart

With dressed rocket

Please ask your Server for our Chef's Speciality Today

(£2.95 supplement)

Salad Nicoise

And sauce verte

Smoked Chicken Waldorf Salad

Wild Mushroom and Thyme Bruschetta

With balsamic caviar

MAINS

Pan Seared Hake

Puy lentils, slow roast tomatoes and coriander pesto

King Prawn Tagliatelle

With rocket, chilli and lemon

Baked Mushroom Stroganoff

With steamed wild rice

Stuffed Aubergine

With mixed green salad

Pea and Asparagus Risotto

Roast Supreme of Chicken

Stornoway black pudding mash, wild mushrooms
and rosemary jus

Steak Pie

With mashed potato and seasonal vegetables

Please ask your Server for our Chef's Speciality Today

(£4.95 supplement)

Seared Gressingham Duck

Sweet potato fondant, purple sprouting broccoli, port
and balsamic reduction

Baked Salmon

With samphire mussels and new potatoes

8oz Sirloin Steak

Marinated tomatoes, mushroom duxelle, confit onions,
new potatoes and peppercorn sauce

DESSERTS

Chocolate Brownie

With ice-cream and chocolate sauce

Sticky Toffee Pudding

With ice cream

Vanilla and White Chocolate Cheesecake

With spiced berry compote

Fruit Sorbet

Raspberry and Banana Eton Mess

Trio of Ice Cream

Lemmon Posset

Please ask your Server for our Chef's Speciality Today

(£2.95 supplement)

Baked Strawberries

In a pink peppercorn caramel

Coconut Pannacotta

With pineapple salsa

Chef's Cheese Plate

Strathdon Blue, Mull Cheddar and Howgate Brie