



Private Dining Menu

Menu 1 - £44.50 per person *

Starters

Tian of seasonal melon, mango sorbet, mixed berries, garden mint syrup (V)
Smoked ham hough and feta cheese terrine, balsamic vinaigrette, rocket salad
Chicken liver parfait, smoked oatcakes, bitter orange compote

Mains

Supreme of guinea fowl stuffed with haggis, fondant potato, fine beans, Glayva café au lait
Thyme roasted fillet of pork, caramelised apple, celeriac mash, mange tout, cider and Dijon cream
Seared fillet of organic salmon, sautéed potatoes, braised fennel, lime and dill beurre blanc
Rosemary scented polenta, celeriac and carrot rosti with a roasted plum tomato and red onion ragout (V)

Desserts

Vanilla pod pannacotta, roast plums, chocolate tuille
Dark chocolate tart, clotted cream
Strawberry and pistachio nut shortcake, Drambuie crème anglaise

Menu 2 -£53.50 per person *

Starters

East Neuk seafood terrine, dill crème fraîche
Roast garlic and coriander polenta, cherry tomato confit and Gruyère gateau, basil pesto, balsamic syrup (V)
Duck liver, port and orange parfait, tomato chutney, toasted brioche
Chicken and pistachio nut terrine, caramelised carrot chutney

Mains

Roast rack of Fife lamb, fondant potato, seasonal greens, lavender and roast cherry tomato jus
Seared fillet of sea trout, celeriac Dauphinoise, seasonal greens, tarragon fondue
Honey, shallot and thyme glazed breast of guinea fowl, baked baby potatoes, roasted parsnips, and Madeira jus
Wild mushroom, asparagus and goat's cheese strudel, sweet potato and basil rosti, pesto cream (V)

Desserts

Dark chocolate mousse, Port poached pear in crispy cup
Orange and ginger cheesecake, passion fruit sauce
Caramelised lemon tart, glazed banana, Chantilly cream

Prices quoted exclude VAT at the current rate



Menu 3 - £55.75 per person *

Starters

Roast red pepper and goat's cheese terrine, olive tapenade, basil oil (V)
Parma ham, chicken and apricot ballotine, dressed leaves, Cumberland syrup
Malt whisky cured salmon, caper crème fraîche

Mains

Supreme of guinea fowl, sage and shallot stuffing, strudel potato, flageolet bean fricassee, wild mushroom café au lait
Baked pine nut and basil crusted halibut, baked baby potatoes, mange tout, and Champagne butter sauce
Collop of Highland venison loin, rosemary fondant potato, sugar-snap peas, blueberry and beetroot jus
Caramelised beef tomato and mozzarella galette, rocket, basil pesto, balsamic syrup (V)

Desserts

Dark chocolate Marquise, roast hazelnut cream, orange syrup
Brandy snap basket filled with seasonal fruit salad, mint crème anglaise
White chocolate and raspberry mousse, raspberry syrup, and lemon shortbread

Menu 4 - £59.95 per person *

Starters

Jerusalem artichoke velouté with pancetta oil
East Neuk lobster bisque of with seafood ravioli
Terrine of confit duck leg and fois gras, pear chutney, pancetta crisp and beetroot purée
Seared king scallops and baby black pudding, citrus fennel salad, chilli and coriander syrup

Mains

Medium roast fillet of Buccleuch beef with roast root vegetables, Dauphinoise potatoes, Bordelaise sauce
Seared collop of Highland venison loin, Chateau potatoes, spiced red cabbage, juniper and sloe gin jus
Steamed paupiette of lemon sole with lobster and chive mousse, fennel scented mash, wilted spinach, lemon Hollandaise
Charred aubergine, beef tomato and goat's cheese gateau, sweet potato rosti, sunflower seed and rosemary pesto, balsamic syrup dressing (V)

Desserts

Dark Belgian chocolate tart with Chantilly cream and raspberry confit
Vanilla pod crème brûlée with berry compote and sablé biscuit
Orange crème brûlée, cinnamon sablé biscuit

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