



### Private Dining Menu

**Ideal menus for either an intimate dinner party in your house or a corporate dinner**

#### **Bronze Menu £27.95 per person\***

##### **Starters**

Soup of the Day served with artisan bread (V)  
Chicken Liver Parfait with William pear chutney and oat cakes  
Smoked Salmon with miso creme fraiche and pickled cucumber

##### **Mains**

Braised Feather Blade with mash potato and roast carrots  
Roast Chicken Breast with rosemary crushed potatoes, seasonal vegetables and red wine jus  
Sea Bream bean and chorizo cassoulet, basil pesto  
Butternut Squash Thai Yellow Curry with basmati rice (V)

##### **Desserts**

Sticky Toffee Pudding with vanilla ice cream  
Chocolate and Mascarpone Cheesecake whisky marmalade

#### **Silver Menu £32.95 per person\***

##### **Starters**

Soup of the Day with artisan bread  
Wild Game Terrine with Piccalilli and croutes  
Chargrilled Halloumi chilli marinated courgette, heritage carrot (V)

##### **Mains**

Pork Loin served in a Chinese 5 spice and pork jus  
Chicken Stuffed with tarragon and Sun Blushed Tomato basil crushed potatoes and pesto  
Salmon Fillet lemongrass bisque, fine beans, mash potato.  
Butternut squash gnocchi goats curd and sage pesto (V)

##### **Desserts**

Chocolate, Salted Caramel and Praline Tart salted caramel ice cream  
Wild Berry Pavlova with fresh Chantilly cream

Prices quoted exclude VAT at the current rate



**Gold Menu £37.95 per person\***

**Starters**

Smoked Duck Salad with orange and pistachio  
Crab and Avocado Tian with croutes and lemon crème fraiche  
Goat Cheese Fondant with pickled wild mushrooms and lambs lettuce  
Cullen Skink served with crusty bread & butter

**Mains**

MonkFish Wrapped in Prosciutto sweet and sour onions, white wine veloute  
Haunch of Venison in a juniper berry jus  
Inverurie Lamb rump potato gratin, bacon fried kale and red wine jus  
Butternut, Parsnip and Potato Wellington with tomato fondue (V)

**Desserts**

Cheese Board Selection  
Lemon Meringue Tart with blackcurrant compote  
Chocolate, Salted Caramel and Praline Tart salted caramel ice Cream

\*Applicable to all menus:

Please choose up to 2 starters, 2 mains and 2 desserts plus vegetarian option and provide a pre-order 7 days prior to your event

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