



Private Dining Menu

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

Prices quoted include chef, cutlery & plates but does not include serving staff, linen or glassware.

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

Option 1 Menu £29.95 per person*

Starters

Cream of Tomato & Basil soup served with artisan bread (V)
Chicken Liver Parfait with red onion chutney and oatcakes
Smoked Salmon, lemon & capers with dill aioli

Mains – All served with seasonal vegetables & potatoes

Braised Feather Blade of Beef with bourguignon sauce
Roast Chicken Breast stuffed with mozzarella & sun dried tomatoes with basil pesto
Butternut Squash Thai Red Curry with basmati rice (V)

Desserts

Sticky Toffee Pudding with vanilla ice cream
Chocolate & Seville Orange Cheesecake

Option 2 Menu £35.95 per person*

Starters

Spiced Butternut & Sweet potato soup with artisan bread
Stuffed Portobello mushroom with Strathdon Blue Cheese & Toasted Walnuts (V)
Ham Hock Terrine served with Piccalilli and toasted focaccia

Mains - All served with seasonal vegetables & potatoes

Pork Loin served in a Chinese 5 spice and pork jus
Chicken Stuffed with haggis, wrapped in bacon with a pepper sauce
Roast Salmon Fillet wrapped in Parma Ham with a dill & lemon sauce
Vegetarian or Vegan on request

Desserts

Chocolate, Salted Caramel and Praline Tart salted caramel ice cream
Meringue nest with seasonal berry compote with fresh Chantilly cream

*Prices quoted exclude VAT at the current rate



Option 3 Menu £39.95 per person*

Starters

East Neuk of Fife seafood terrine, dill crème fraiche
Duck liver parfait, orange & cardamom compote, red wine reduction & homemade brioche
Strathmore Goats Cheese & Beetroot tart with micro leaves, tarragon & basil chutney (V)

Mains - All served with seasonal vegetables & potatoes

Thyme roasted fillet of pork, caramelised apple, cider and Dijon cream
Daube of slow roasted Scottish beef in a red wine jus
Butternut, Parsnip and Potato Wellington with tomato fondue (V)

Desserts

Lemon Meringue Tart with blackcurrant compote
Orange & Basil Chocolate Brownie with Salted caramel walnuts

Option 4 Menu £47.95 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 - All served with seasonal vegetables & potatoes

Supreme of guinea fowl stuffed with haggis, Glayva café au lait cream
Seared fillet of organic salmon, sautéed potatoes, braised fennel, lime and dill beurre blanc
Wild mushroom, asparagus and goat's cheese strudel, pesto cream (V)

Desserts

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

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