

A bouquet of white and yellow roses in a glass vase is the central focus of the image. The vase is filled with water and sits on a white tablecloth. In the background, there are blurred elements of a dining table, including a glass and a small yellow object. The overall atmosphere is warm and elegant.

PRIVATE DINING
· SET DINNER MENUS ·

MENU 1

DUCK AND ORANGE PATÉ

WITH HIGHLAND OATCAKES AND CRANBERRY CHUTNEY

~

BAKED COD FILLET

WITH HONEY ROAST BEETROOT
AND CREAMED POTATOES WITH HORSERADISH

~

LEMON TART

WITH RASPBERRY COULIS

~

COFFEE AND MINTS

MENU 2

PRAWN AND MANGO SALAD

WITH CHICORY IN A CORIANDER & LIME DRESSING

~

ROAST CHICKEN BREAST

WITH CRUSHED NEW POTATOES, BROCCOLI
WITH MUSHROOM & TARRAGON SAUCE

~

PEAR AND ALMOND TART

WITH A SAUCE ANGLAISE AND FRESH RASPBERRIES

~

COFFEE AND MINTS

MENU 3

FETA CHEESE, BLACK OLIVES AND RED ONION SALAD
WITH CREAMY HERB DRESSING

~

ROAST LOIN OF PORK
SERVED WITH CREAMED POTATOES, BRAISED RED CABBAGE AND APPLES
ON A RED WINE JUS

~

SALTED CARAMEL & CHOCOLATE TART
SERVED WITH RASPBERRY COULIS

~

COFFEE AND MINTS

MENU 4

PARMA HAM AND MOZZARELLA
WITH CHERRY TOMATO AND HERB SALAD

~

ROAST RUMP OF LAMB WITH HERB CRUST
RESTING ON GREEN BEANS AND BOILED POTATOES,
WITH A RED WINE JUS

~

TIRAMISU
SERVED WITH CRÈME ANGLAISE

~

COFFEE AND MINTS

MENU 5

GAME TERRINE

WITH BEETROOT & HORSERADISH CHUTNEY

~

GRILLED SEABASS

WITH HERB ROASTED POTATOES, CHARRED FENNEL
ON A WATERCRESS SAUCE

~

LEMON TART

SERVED WITH A RASPBERRY COMPOTE AND CLOTTED CREAM

~

COFFEE AND MINTS

MENU 6

SMOKED SALMON

SERVED WITH CRUSHED AVOCADO, LEMON & ROCKET

~

BRAISED BEEF SHIN

SERVED WITH ROAST ROOT VEGETABLES, HORSERADISH MASH
AND RED WINE JUS

~

COCONUT & MANGO CRÉME BRULÉE

WITH SHORTBREAD

~

COFFEE AND MINTS

MENU 7

SALMON AND MONKFISH TERRINE

WITH LEMON AND DILL CRÈME FRAICHE

~

ROAST RIB OF BEEF

WITH TOMATO, TARRAGON AND MUSHROOM JUS

SERVED WITH SPRING ONION MASH AND BUTTERED GREEN BEANS

~

BAKED VANILLA CHEESECAKE

SERVED WITH RASPBERRY COMPOTE

~

COFFEE AND MINTS

MENU 8

WARM GOATS CHEESE ON A GARLIC CROUTON

SERVED WITH SEASONAL SALAD
AND WALNUT PESTO



FILLET OF SCOTTISH BEEF

WITH HONEY ROAST PARSNIPS, GRAIN MUSTARD MASH
AND A WHISKY CREAM SAUCE



PANNA COTTA

AND FRESH RASPBERRIES



COFFEE AND MINTS