

Private Dining Menu Selector

Please select 3 starters (1 choice a soup), 4 main and 2 dessert for your menu

Supplements are only charged if selected on the night of your dinner party

3 courses starting at £22.50

Add an intermediate course for an optional £2.50

Add a glass of prosecco on arrival for £3.50pp

SOUP SELECTION

Served with a warm bread roll and butter portion

Cream of tomato

Rustic vegetable & lentil

Chunky leek & potato

Carrot & coriander

Cream of chicken

Cream of vegetable

Traditional scotch broth

Ham hock and lentil (£1.50 supplement)

Cullen skink (£2.00 supplement)

Chicken & wild rice (£1.00 supplement)

or

CHOICE OF STARTERS

Panko breaded haggis fritter, whole grain mustard mash, whiskey cream and crispy leeks

Chicken liver pate, caramelised roast shallot puree, toasted brioche, rocket salad & balsamic syrup

Watermelon, pomegranate seed & hazelnut salad, mixed leaf salad and citrus dressing

Glazed goats cheese encroute, rocket salad & red onion marmalade

(£2.00 supplement)

Smoked haddock & salmon fishcakes, coriander salad & lemon crème fraiche

Stornoway black pudding, spinach & poached egg (£2.00 supplement)

Haggis neeps & tatties parcel, toasted oatmeal & malt whiskey cream

(£2.00 supplement)

MAIN COURSES

Breast of Chicken with a red wine gravy

Slow cooked braised beef with rosemary gravy

Traditional beef olives with caremalised onion gravy

Roast fillet of Salmon with a white wine cream sauce

All above options served with chefs selection of potatoes and seasonal veg

Georgian Thai yellow curry

Mild Indian Curry*

Chinese Curry*

All of the above are served with fragrant rice, poppadums' or prawn crackers and can be served with chicken breast, king prawn (£2.00 supplement) or vegetables

Spicy Penne arribiatta

Lemon and herb tagliatelle

Lobster mac and cheese (£5.00 supplement)

Spaghetti carbonara

All of the above are served with toasted garlic bread

DESSERT

Georgian home-made sticky toffee pudding with a butterscotch sauce and vanilla ice cream

Selection of cheese, oatcakes, onion chutney and grapes (£2.00 supplement)

Baked wild berry cheesecake with fruit coulis and fresh berry compote

Georgian Pavlova with sweet Chantilly cream, fresh strawberry's with home-made strawberry syrup

Poached pears in a sweet red wine syrup, served with fruit sorbet

Georgian apple crumble, served with warm custard or vanilla ice cream

Chocolate torte, Chantilly cream and a white chocolate sauce with Forrest berries

Ice cream sundae with all the works!