

PRIVATE DINING MENU

Soup of the Day

Chicken, Chorizo and Pistachio Terrine
with Plum Chutney

Artichoke Arancini with Jerusalem Artichoke Purée and Relish (v)

Scallops with Goats Cheese Croquettes and Apple

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Rack of Lamb, Dauphinoise, Mint Pea Puree, Haricots Verts,
Tomato Concasse and Pea Ragout

Butter Poached Halibut, Rosti Potato, Samphire Tempura,
Citrus Beurre Blanc, Roast Vine Tomatoes

Roast Pork Fillet, Sweet Potato Puree,
Textures of Apple and Broccoli

Aubergine stuffed with Provencale Vegetables & Crisp Salad (v)

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Selection of French and Scottish Cheeses with Oatcakes
Baked Vanilla Cheesecake with Berry Compote

Chardonnay poached Pear with Chocolate Sauce
and Raspberry Sorbet

Plum and Apricot Crumble with Ice Cream or Custard



• MÓR THAN •
JUST A GREAT BAR