



Chef in a lodge

Private Dinner Menu £50 per head

*Please choose 1 starter, 1 main course and 1 dessert per booking
(we will cater for special dietary requirements separately)*

Starters

Scottish Scallops with Black Pudding Crumb, Butternut Squash Puree & Pomegranate

Haggis Neeps & Tatties Glayva cream reduction

Asparagus and Strathdon Blue Cheese Tart with Dressed Rocket (V)

Intermediate

Compressed Watermelon Gin & Tonic Essence

Main Courses

Roast Rack of Lamb with Herb Crust with Cauliflower Puree, Roasted Carrots, Fine Bean Fondant Potato & Rosemary Jus

Pan Fried Fillet of Beef with Arran Mustard Mash, Fine Bean, Pancetta & Wild Mushrooms, Thyme Jus

Fillet of Sea Bass served with mash potatoes, Fine Beef wrapped in parma ham & Sauce Vierge

Spiced Potatoes Cakes with Spinach, Lemon Gremolata Butterbeans and a Smoked Garlic and Tomato Sauce

Desserts

Dark Chocolate Torte with Mango Berry Mint Salsa & Pistachio Crumb

Lemon Posset, Meringue shards, Shortbread Crumb and Fresh Berries

Sticky Toffee pudding with butterscotch sauce and vanilla ice cream

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Filter Coffee, Freshly Brewed Tea & Handmade Scottish Tablet

Notes

Warm sliced Artisan Breads to be served with all menus

Option to add a cheese course/board to any menu supplement of £7 per head

There will be an additional cost of £80 to cover staff travel and chef to come set up cook and serve your meal.