

GROUP PRIVATE DINING MENU MAKER

Our Group Menu Maker is for Private Dining Groups of 20 or more people. Please let us know of any dietary requirements or allergens for your guests.

OPTION 1

Select:

- 1 starter
- 1 main course
- 1 pudding

OPTION 2

Select:

- 2 starters
- 2 main courses
- 2 puddings

Note: Full pre-order required 10 days prior to your event when choosing 'Option 2'

STARTERS

PER GUEST

- | | |
|---|-------|
| <input type="checkbox"/> Homemade butternut squash and sweet potato soup with a hint of ginger and parsley croutons (V) | £7.50 |
| <input type="checkbox"/> Chicken & baby leek terrine, balsamic onion confit | £8.50 |
| <input type="checkbox"/> Smoked Scottish steelhead trout, smoked mussels, cucumber raita and rye bread | £9.50 |
| <input type="checkbox"/> Goats cheese & caramelised onion tart, beetroot chutney (V) | £8.00 |
| <input type="checkbox"/> Artichoke, olive, vegan feta and heritage cherry tomato salad topped with lightly salted walnuts (V, Ve, GF) | £8.00 |
| <input type="checkbox"/> Polenta bruschetta tapenade (V, Ve, GF) | £8.00 |

MAIN COURSES

- | | |
|--|-----|
| <input type="checkbox"/> Roast rump of Borders beef, Yorkshire pudding, claret gravy | £28 |
| <input type="checkbox"/> Supreme of chicken, smoked ham and Arran cheese mousse stuffing, tomato and basil sauce | £26 |
| <input type="checkbox"/> Baked cod steak, lobster and brandy bisque | £27 |
| <input type="checkbox"/> Rolled pork belly with apple and raisin stuffing | £26 |
| <input type="checkbox"/> Beef Wellington, Maderia sauce | £40 |
| <input type="checkbox"/> Cauliflower steak on hummus with a gremolata topping (V, Ve) | £22 |
| <input type="checkbox"/> Gnocchi with asparagus and peas in a lemon sauce (V, Ve, GF) | £23 |

All main courses are served with a selection of vegetables and potatoes.

PUDDINGS

- | | |
|--|-------|
| <input type="checkbox"/> Salted caramel and chocolate tart with popcorn ice cream mochi | £8 |
| <input type="checkbox"/> Cherry chocolate and coconut cheesecake, black cherry compote (V, Ve, GF) | £8 |
| <input type="checkbox"/> Chargrilled madeira cake with poached mandarin and whipped cream | £8 |
| <input type="checkbox"/> Apple strudel with cinnamon cream | £8 |
| <input type="checkbox"/> Selection of cheese and biscuits | £8.50 |
| <input type="checkbox"/> Add tea, coffee and mints for £3.50 | £3.50 |

Please note that with varying supply and cost issues we cannot guarantee options and prices. We will always endeavour to offer you a suitable alternative at a similar price and provide you with as much notice as possible. Final chargeable numbers due 48 hours prior to your event.