



PRIVATE DINING MENU

Minimum numbers of 12
Includes a table plan & printed name cards where appropriate

OPTION 1

Select:

- 1 starter
- 1 main course
- 1 pudding

OPTION 2

Select:

- 2 starters
- 2 main courses
- 2 puddings

*If choosing option 2 please include any dietary requirements in the 2 options
Full pre-order required 10 days prior to your event when choosing 'Option 2'*

STARTERS

	PER GUEST
<input type="checkbox"/> Homemade leek, pea & spinach soup with toasted croutons (V & GF)	£7.50
<input type="checkbox"/> Asian spiced duck & spring onion terrine with a plum chutney (GF on request)	£8.50
<input type="checkbox"/> Duck liver pate with sticky fig compote & oatcakes (GF on request)	£9.50
<input type="checkbox"/> Gin cured smoked Scottish salmon, pickled cucumber & rye bread (GF on request)	£8.00
<input type="checkbox"/> Burrata, basil & cherry tomato tart with a green salad (V)	£8.50
<input type="checkbox"/> Vegan Feta cheese, carrot & orange salad with a mustard dressing (V, Ve & GF)	£8.00

MAIN COURSES

<input type="checkbox"/> Braised rump of Borders beef with a Bourguignon garnish & a red wine sauce (GF on request)	£28.50
<input type="checkbox"/> Supreme of chicken with a sage & caramelised red onion stuffing & a chicken jus	£27.00
<input type="checkbox"/> Maple & mustard glazed Roast loin of pork, pink peppercorn sauce (GF)	£26.00
<input type="checkbox"/> Baked salmon fillet & samphire with a sauce Vierge (GF)	£26.00
<input type="checkbox"/> Medallion of Scottish beef fillet topped with a rich parfait & a Madeira sauce (GF)	£55.00
<input type="checkbox"/> Tomato & Mozzarella gnocchi with a pumpkin seed & truffle velouté (V & GF)	£23.00
<input type="checkbox"/> Cauliflower steak, pomegranate, chickpea & a lemon & lime gremolata (V, Ve & GF)	£23.00
<input type="checkbox"/> Chargrilled Mediterranean vegetables, melted vegan cheese & a wild mushroom fricassee (V, Ve & GF)	£23.00

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

PUDDINGS

<input type="checkbox"/> Chocolate truffle Torte with a raspberry compote (V, Ve & GF)	£8.50
<input type="checkbox"/> Red wine poached pear served with a toasted oat & praline cream (GF)	£8.50
<input type="checkbox"/> Sticky toffee pudding & ice cream	£8.50
<input type="checkbox"/> Apple strudel with a cinnamon cream	£8.50
<input type="checkbox"/> Black cherry & chocolate pot (GF)	£8.50
<input type="checkbox"/> Selection of cheese & biscuits (GF on request)	£8.50

Add coffee, tea with RSC wrapped chocolate mint wafers and tablet

£4.50

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.