

# SAMPLE PRIVATE DINING MENUS

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Some dishes are served individually plated while others are served more informally, family style, several dishes or platters to share. We have found this format to be very successful for special celebrations.

This is a bespoke option and would be directed by your personal preferences, sample options below.

From £65/head.

## TO START

### CANAPÉS

Crab Cakes

Crab custard and radish

Seared Lamb

Mint herb yoghurt

Hot Smoked Salmon Mousse

Homemade oat biscuits

### AMUSE

Pea Soup

White truffle oil, Parmesan crisps

Roasted Red Pepper Soup

Anchovy salsa

Sweetcorn Soup

Truffled popcorn

### STARTERS

West Coast Langoustines

Avocado, green beans, lemon vinaigrette

Sketewan Fillet Of Beef Salad

Sweet radish and pea shoots

Cured Mackerel

Pickled cucumber, dill and caper salad

## MAIN COURSES

### PASTA

#### Open Lasagna

Slow cooked courgettes and aged Parmesan

#### Butternut Squash Gnocchi

Sage brown butter and deep fried Sage leaves

#### Highland Hare Ragu

Buttered Parpadelle and slow roasted cherry tomatoes

### FISH

#### Bream

Chicory tart, pink grapefruit and pistachio dressing

#### Beetroot Cured Salmon

Garden leaves, lemon vinaigrette, pickled cucumber and horseradish

#### Seabass

Garden vegetable broth and aioli

### MEAT

#### Atholl Lamb Rump

Spinach mousse, wild garlic purée and balsamic jus

#### Sketewan Fillet Steak

Salsa verde, roasted roots and Chanterelles

#### Fillet Of Grandtully Venison

Port jus, sweetcorn puree and potato rosti

# CHEESES & DESSERTS

## CHEESE

Gorgonzola

Figs and Focaccia

Brie

Cherries and Brioche

Tunworth

Carrot jam and Bath Olivers

## DESSERT

Lavendar Crème Brûlée

Highland berries

Blackcurrant Soufflé

Honeycomb ice cream

Chocolate Pecan Tart

Crème fraîche ice cream