



PRIVATE DINING MENU

[YOUR PERSONALISED MESSAGE]

2 COURSES £25.95 | 3 COURSES £30.95

~ STARTERS ~

Soup of The Day

Served with a freshly baked warm crusty bread roll

Bang Bang Cauliflower

Crispy bang bang cauliflower bites with sriracha mayonnaise

Chicken Liver Paté

Accompanied by garlic ciabatta & caramelised red onion chutney

Haggis Fritters

Traditional Scottish haggis fritters served with rich peppercorn sauce

Crispy Tempura (Chicken or Vegetable)

Light & crispy tempura served with sweet chilli dipping sauce

~ MAIN COURSES ~

Traditional Steak Pie

Slow-cooked prime beef topped with golden pastry, served with creamed potatoes & roasted vegetables

Classic Fish & Chips

Fresh haddock served breaded or battered with fries, mushy peas & fresh lemon

Cajun Chicken

Fajita spiced peppers & onions, aromatic rice, curry sauce & prawn crackers

Balmoral Breast of Chicken

Topped with local haggis, served with stem broccoli, creamed potatoes & peppercorn sauce

Wild Mushroom & Spinach Risotto

Creamy Arborio rice topped with fresh rocket and balsamic glaze

Classic Macaroni Cheese

Rich cheddar cheese sauce served with warm ciabatta garlic bread

~ DESSERTS ~

Cheesecake of The Day

Chef's daily special served with creamy vanilla ice cream

Sticky Toffee Pudding

Indulgent warm toffee sauce & vanilla ice cream

Chocolate Fudge Cake

Served warm with rich chocolate sauce & vanilla ice cream

Banana Fritters

Drizzled with caramel sauce and served with Scottish tablet ice cream

Apple Crumble

Baked apple crumble served with warm custard & berry compote

Trio of Ice Cream

Selection of artisanal ice creams



Please inform your server of any food allergies or dietary requirements when ordering.