

# Private Dining Menus

## *Starters*

Terrine of glazed goats cheese, potato and roasted peppers, macadamia nut pesto (vn)

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Loch Duart poached salmon rillettes, Jersey crème fraiche, toasted sour dough

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Risotto of English peas, broad beans, parmesan and rocket (v)

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Smoked ham hock and mustard fruit terrine, grape chutney

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Bocconcini mozzarella, sun blushed tomato and baby artichoke salad (v)

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Roasted chicken and leek terrine, fig chutney, toasted sour dough

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Aberdeenshire smoked salmon plate, simply garnished

*"Our salmon has just been awarded the gold medal at the Taste Awards"*

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Roasted tomato, bread and basil soup (v)

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Celeriac and lemon thyme veloute, parsley oil (v)

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Wild mushroom cappuccino and truffle soup (v)

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The above soups can be served as a starter or as an additional course to your meal

**Please Select One Choice for All Guests from the Above Selections**