

Private Dining

For special occasions there's nothing quite like having your own private dining space to share with your friends and family. With a range of dining spaces and menus to make your mouth water we'd be happy to help you plan your next celebration.

Sample Ramsay Menu

AVAILABLE FOR PARTIES OF A MAX OF 22

ROAST PARSNIP SOUP, Blue Cheese Gougeres

SMOKED DUCK SPICED, Bread & Pear, Tea Jelly

GRILLED MACKEREL, Crab Ball, Mussel Salad & Butternut Puree

FILLET OF SCOTTISH BEEF THYME & PORT GLAZE, Variety of Artichokes & Chanterelle
Mushrooms

SLOW COOKED SEA TROUT IN A CITRUS OIL, Parsley Root Puree, Sprout Leaves & Burnt Baby
Onions

ROAST, CRISP & RISOTTO OF PUMPKIN, Horse Chestnuts & Parmesan

POACHED PEAR, Nougatine Mille Feuille, Caramel Sauce & Coffee Bavaois

CHOCOLATE CARAMEL, MILK CHOCOLATE MOUSSE, Poached Pineapple & Crème Fraiche &
Thyme Sorbet

SELECTION OF FARMHOUSE CHEESE Homemade Water Biscuits, Oatcakes & Chutney

Sample Ramsay Menu

CREAM OF LEEK & POTATO SOUP, Flavoured with Howgate Brie

HAGGIS CLAPSHOT

GRILLED SHETLAND SALMON, Honey & Mustard Glaze, Seasonal Vegetables & New Potatoes

EDINBURGH FOG

CONTINENTAL COFFEE & SCOTTISH TRUFFLES

Sample Dalhousie Menu

WEST COAST CHOWDER, Lemon & Coriander

FAN OF SEASONAL MELON, Highland Smoked Venison & Plum Dressing

HAGGIS CLAPSHOT

ROAST SIRLOIN OF SCOTCH BEEF, Ayrshire Bacon & Madeira Essence Seasonal Vegetables &
New Potatoes

WHITE CHOCOLATE & DRAMBUIE MOUSSE, Blairgowrie Mixed Berries

CONTINENTAL COFFEE & SCOTTISH TRUFFLES

OTHER MENUS CAN BE OFFERED FROM £48.50 PER PERSON