# PRIVATE DINING MENU

# JACOBITE 55

# FIRST COURSES

#### Cullen Skink

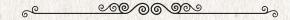
Traditional smoked haddock chowder, leeks and quails' eggs

# Red Quinoa, Pink Grapefruit & Avocado Salad

Wild foraged greens, olives, smoked almonds

### Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor



# MAIN COURSES

## Orkney Salmon, Leek & Smoked Mackerel Fishcake

Asparagus, cockle and wild garlic salsa verde

#### 'Bang Bang' Chicken Breast, Peanuts & Lime

Asian chopped salad, coriander, chilli

#### Wild Mushroom & Curried Pumpkin 'Pithivier'

Braised butter beans, chard, wild garlic pesto



# **PUDDINGS**

#### Madagascan Chocolate Torte with Brambleberry Mousse

Cinnamon brownie, blackberries

#### **Black Forest Baked Cheesecake**

Kirsch macerated cherries, vanilla cream, single estate Venezuelan cacao

#### Selection of Great British Farmhouse Cheeses

Mustard fruit chutney, oatcakes, pears (6 supplement)