

PRIVATE DINING MENU

HIGHLAND

66.5

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

London Burrata

Wood roast peppers, harissa, oregano

MAIN COURSES

8oz Scottish Fillet Steak

21 day dry aged served medium rare, thrice cooked chips, Bearnaise sauce

Fish of the Day

Daily fresh fish from the South Coast

Liguori's Fettuccine

With Italian black truffles & white truffle butter

PUDDINGS

Madagascar 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)*