

Private Dinner Menu £35.00

(available for Norie-Miller studio, the Studio Theatre and Gannochy Trust auditorium bookings)

Please select one dish for each course of your menu. If you choose more than one dish per course, then we will require a pre-order from your guests and a supplement charge may apply.

3 course menu

Served with freshly baked bread rolls and butter, tea, coffee and tablet

Starters

- Carrot and lemongrass soup **V, GF**
- Tomato and roasted pepper soup **V, GF**
- Roast tomato and mozzarella crostini **V**
- Spinach and feta tart with dressed leaves **V**
- Prawn cocktail topped with a tangy Marie Rose sauce
- Chicken liver parfait with oatcakes and fruit chutney
- Smoked chicken salad with garlic croutons
- Smoked salmon with caper dressing and mixed leaves **£2.50 supplement**

Mains

- Pan-seared corn-fed chicken breast
with buttered greens, Dauphinoise potatoes and a garlic and mushroom cream sauce
- Oven-baked salmon **GF**
with roast potatoes, beetroot and cherry tomato topped with chive crème fraiche
- Chicken wrapped in Parma ham
stuffed with black pudding and served with wholegrain mustard mash and creamy pepper sauce
- Pan-fried duck breast **GF £2.50 supplement**
with vanilla and lime mash and a dark cherry sauce
- Baked loin of cod **GF**
on a bed of Niçoise vegetables with a pesto olive oil
- Medallions of slow cooked beef **£3.50 supplement**
Served with creamy mash, shallots and mushrooms and a rich wine and tarragon jus
- Roast pork fillet **£3.50 supplement**
wrapped in bacon, mustard and sage with creamy mash, roasted vegetables
and a thyme and red wine jus
- Roast rump of lamb **£3.50 supplement** **GF**
on a bed of puy lentils with fondant potato and a port and rosemary jus
- Feta, butternut squash and red pepper strudel **V**
served with a dressed green salad
- Wild mushroom and asparagus risotto **V, GF**
with a rocket and parmesan salad

Desserts

- Chocolate mousse with salted caramel
- Chocolate brownie cheesecake
- Raspberry mousse with pistachio biscotti
- Strawberry crème brûlée with shortbread
- Lemon tart with berry compote
- Pecan pie with Chantilly cream
- Selection of cheese and oatcakes with fruit chutney **£3.00 supplement**