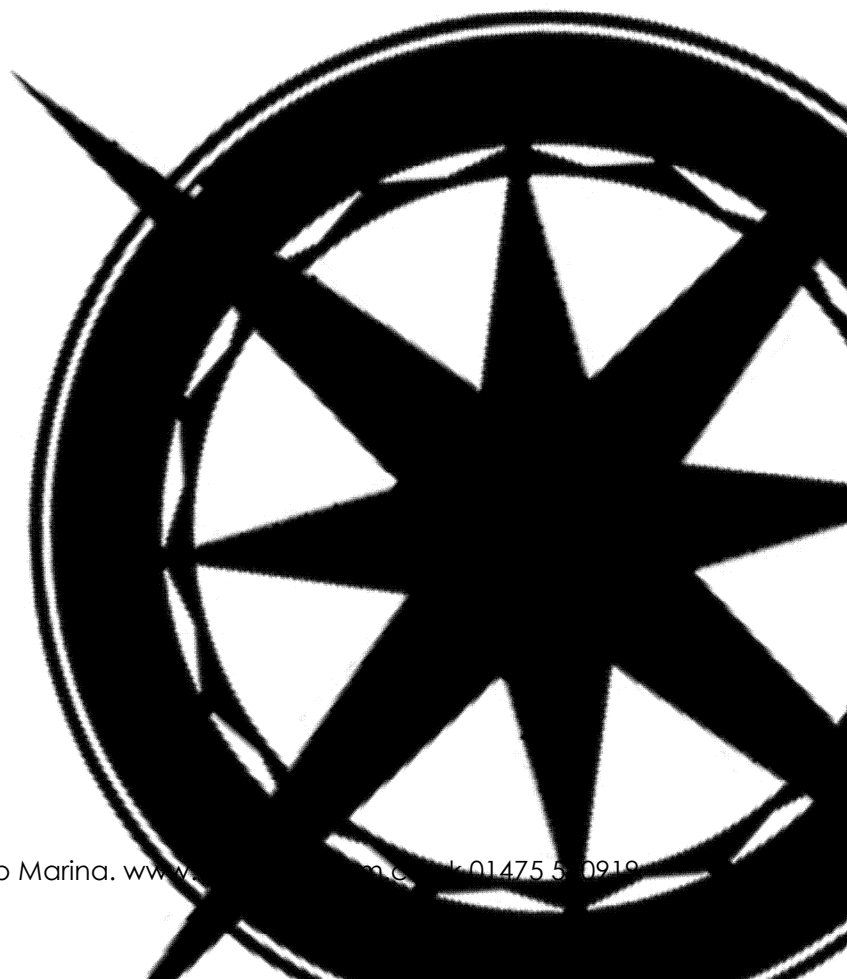


The Chartroom

Private Dining Menus



— The Chartroom —

Private Dining

Menu 1

Chefs Soup today's soup of the day with crusty bread

Homemade Pate chicken liver pate laced with cognac, with oatcakes and redcurrant jelly

Caesar Salad little gem lettuce, creamy dressing, croutons & fresh parmesan

—

Supreme of Chicken on leek mash with Dijon mustard cream sauce

Scottish Salmon with lemon & caper butter

Haggis Neeps & Tatties with Old Pulteney malt whisky cream

Wild Mushroom & Asparagus open lasagne with chervil cream & crusty bread

—

Homemade Sticky Toffee Pudding with cream or ice cream

Italian Vanilla Ice-Cream with raspberry sauce

Homemade Chocolate Mousse with hint of cointreau

—

Fresh Filter Coffee or Tea

£16.95

— The Chartroom —

Private Dining

Menu 2

Chefs Soup todays soup of the day with crusty bread

Brie & Cranberry homemade filo pastry parcels

Homemade Pate chicken liver pate laced with cognac, with oatcakes and redcurrant jelly

Caprese Salad buffalo mozzarella, fresh basil, olive oil

—

Supreme of Chicken on leek mash with Dijon mustard cream sauce

Scottish Salmon with white wine & green grape cream

Haggis Neeps & Tatties with Old Pulteney malt whisky cream

Castle of Mey Steak Pie made with the finest Scottish bred beef

Wild Mushroom & Asparagus open lasagne with chervil cream & crusty bread

—

Homemade Sticky Toffee Pudding with cream or ice cream

Italian Vanilla Ice-Cream with raspberry sauce

Homemade Chocolate Mousse with hint of cointreau

Butterscotch Poached Pear with shot glass of rich chocolate sauce

—

Fresh Filter Coffee or Tea

£19.95

— The Chartroom —

Private Dining

Menu 3

Chefs Soup today's soup of the day with crusty bread

Brie & Cranberry homemade filo pastry parcels

Homemade Pate chicken liver pate laced with cognac, with oatcakes and redcurrant jelly

Prawn & Crab Cocktail mixed lettuce, prawns, & crab in a Tabasco & tomato mayonnaise

—

Supreme of Chicken with black pudding mash & red wine & onion jus

Scottish Salmon with king prawns & garlic butter

Haggis Neeps & Tatties with Old Pulteney malt whisky cream

Castle of Mey Steak Pie made with the finest Scottish bred beef

Wild Mushroom & Asparagus open lasagne with chervil cream & crusty bread

—

Homemade Scone & Butter Pudding with apple & cinnamon

Cheese & Oatcakes selection of cheese, with oatcakes & chutney

Homemade Chocolate Mousse with hint of cointreau

Butterscotch Poached Pear with shot glass of rich chocolate sauce

—

Fresh Filter Coffee or Tea

£21.95