



## **PARTY MENU**

**Crispy fried calamari croquettes**  
*caramelised garlic mayonnaise*

**Soup of the day**  
*please ask your waiter for details*

**John Ross kiln cured Scottish smoked salmon**  
*capers, shallots & crème fraîche*

**Potted chicken liver parfait**  
*sage butter, chutney, toast*

\*\*\*

*Optional Intermediate Haggis course – supplement £8.50 per person*

**Mini roast Blackface haggis, neeps & tatties**  
*(Add 25ml noggin of the Glenrothes 10-year-old whisky for an additional £6 per person)*

\*\*\*

**Pasta of the day**  
*please ask for details*

**Fish of the day**  
*daily fresh fish from Brixham market*

**Highland venison cottage pie**  
*three cheese & smoked potato crust, Boisdale pickles*

**12oz Highland grazed prime rib-eye steak**  
*thick-cut chips, Béarnaise sauce, wilted spinach (served medium rare)*  
*Supplement of £12.00*

\*\*\*

**White chocolate & Scottish raspberry cheesecake**  
*raspberry coulis*

**Honey, ginger & almond parfait**  
*macerated cherries*

**Selection of ice creams or sorbets**

\*\*\*

**Selection of five British cheeses, oatcakes & Boisdale chutney to share**  
*We suggest one plate between two to three people £12.00*

*If you have any food allergy, please let us know before ordering.*  
*An optional 12.5% service charge will be added to your bill*