

THE
SCOTSMAN
HOTEL

PRIVATE DINING MENU

£45 per person | Choose one Dish from each course

STARTERS

Chicken Liver Parfait
Spiced Pineapple Chutney, Brioche Toast

Classic Prawns Marie Rose
*Lemon Marinated Crevette, Apple & Gem Salad
with Crouton*

Truffled Goats Cheese
Leek Pesto, Candied Walnut, Rocket, Balsamic Dressing

Roast Plum Tomato Soup
Basil Oil

MAINS

Seared Hake
Crushed Peas, Potato Croquette, Warm Tartar Sauce

Loch Duart Salmon
*Truffled Parmentier Gnocchi & Scallions, Saffron
Chantenays, Brandy Bisque Cream*

Braised Daube of Scotch Beef
*Young Carrots, Scurrile Potatoes, Haggis Bonbon,
Whisky Sauce*

Roast Corn-Fed Chicken Breast
*Sage & Shallot Stuffing, Potato Fondant, Creamed Savoy
Cabbage, Honey Parsnip, Chicken & Madeira Jus*

DESSERTS

Lemon Tart
Vanilla Cream, Dark Chocolate Shavings

Valrhona Chocolate Delice
Orange Gel, Raspberry Sorbet

Sticky Toffee Pudding
Butterscotch Sauce, Traditional Ice Cream

Rhubarb Creme Brulée
Vanilla Shortbread

Cheese Selection (+£8 supplement)
*St Andrews Ainster, Auld Reekie, Clava Brie, Crackers,
Apple & Pear Chutney*