

THE
SCOTSMAN
HOTEL

PRIVATE DINING MENU

£65 per person | Choose one Dish from each course

STARTERS

Cured Mackerel *with* Berwick Brown Crab
Salted Cucumber, Charred Grapes, Sorrel & Crème Fraîche

Prawn Cocktail
Prawn, Crayfish, Mango & Coriander

BBQ Pulled Pork Croquette
Chorizo & Pepper Jam, Watercress, Saffron Aioli

Beetroot Panna Cotta
Maple Beetroot, Burnt Apple Purée, Dukkah Cider Vinegarette

MAINS

Beef Wellington
Pomme Mousseline, Truffle Leeks, Port Wine Jus

Venison & Black Pudding En Croute
Mushroom Ragu, Parsnip & Potato Galette, Piquant sauce

Seared Loin of North Sea Cod
*Cauliflower Cheese & Truffle Tart, Buttered Spinach,
Chicken Jus*

Chicken Ballotine
*Cured Bacon & Truffle Stuffing, Potato Gratin, Herb Roast
Carrot, Bourguignon Garnish, Red Wine Jus*

DESSERTS

Strawberry Meringue Roulade
Clotted Cream Ice-Cream

Caramel Mille Feuille
Hazelnut Brittle, Dark Chocolate Ice-Cream

Chocolate & Praline Fondant
Milk Ice-Cream

Passion Fruit Panna Cotta
Candied Ginger, Coconut Granita

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