

THE BARONY
PRIVATE DINING MENUS

2 COURSES £18.95

3 COURSES £23.95

STARTERS

SOUP OF THE DAY
of your choice

CHICKEN LIVER PATE
with oatcakes, dressed salad and
redcurrant jelly

**FRESH, SMOKED SALMON AND
PRAWN ROULADE**
with crisp leaves, lemon and black
pepper crème fraiche (£1 supplement)

**WARM BACON, BLACK PUDDING
AND POTATO SALAD**
with wholegrain mustard dressing

**SMOKED HADDOCK, POTATO
AND LEEK TARTLET**
with mixed leaves and balsamic glaze

**HAZELNUT BREADED GOATS
CHEESE**
with an apple and beetroot salad

**MARSALA MUSHROOMS ON
TOAST**
with rocket salad and caramelised red
onions

**CONFIT DUCK, PORK AND
ORANGE TERRINE**
with warm sour dough toast and
piccalilli (£1 supplement)

**HAGGIS, NEEP AND TATTIE FILO
PARCEL**
with drambuie cream sauce

**FANTAIL OF MELON AND
STRAWBERRIES**
with green apple sorbet

MAIN COURSES

**ROAST BREAST OF CHICKEN
WITH WHISKY SAUCE**
on haggis mashed potatoes, mixed
vegetables

HONEY GLAZED PORK LOIN
with braised red cabbage and apple and
celeriac dauphinoise potatoes

**SLOW BRAISED FEATHERBLADE
OF SCOTTISH BEEF**
with roast root vegetables and creamy
mashed potatoes

**FILLET OF SALMON AND GREEN
BEANS**
on herb crushed potatoes with a caper
and prawn butter sauce

**PARMA HAM WRAPPED FILLET OF
COD WITH PEA VELOUTE**
on creamed leeks, bacon and crispy
potatoes

**ROAST RUMP OF LAMB WITH
ROSEMARY GRAVY**
on braised peppers, courgettes and
sauted potatoes (£3 supplement)

**FILLET STEAK WITH A BONE
MALLOW SAUCE**
on a fricasse of green beans,
mushrooms and potatoes
(£10 supplement)

**MARMALADE GLAZED DUCK
BREAST WITH BRAMBLE SAUCE**
with buttered broccoli a fondant potato
(£3 supplement)

**MOROCCAN SPICED VEGETABLE
AND CHICKPEA CASSEROLE**
with citrus cous cous and crème fraiche

**WILD MUSHROOM, PEA AND
BLUE CHEESE RISOTTO**
with dressed rocket salad and balsamic

DESSERTS

STICKY GINGER PUDDING
with butterscotch sauce and stem ginger
ice cream

CARAMELISED ORANGES
with pistachio and mascarpone cream
and orange caramel sauce

**RASPBERRY AND WHITE
CHOCOLATE CHEESECAKE**
with Chantilly cream and berries

LEMON POSSET
with shortbread

COCONUT PANNA COTTA
with pineapple and mango jelly

**PEAR, APPLE AND BLACKBERRY
CRUMBLE**
with custard

**ROSEWATER AND CHOCOLATE
TART**
with fresh berries

ROSEMARY POACHED PEAR
with vanilla ice cream and hot
chocolate sauce

**PEACH PAVLOVA WITH
RASPBERRY SAUCE**
and vanilla ice cream

**SELECTION OF CHEESE AND
OATCAKES**
with grapes, celery and chutney
(£1 supplement)

TO CREATE YOUR MENU PLEASE SELECT 3 DISHES FROM EACH COURSE
(minimum charge of 20 people required for private hire)