



THE LAIRD'S TABLE

PRIVATE DINING MENU

2 COURSE SET MENU -£26.95

Add a dessert for £8.00

Homemade Soup (Vn)

Served with lightly toasted bread

CLASSIC PRAWN COCKTAIL (GF)

MUSHROOM STACK

Garlic mushroom stacked
with haggis/ veg haggis (V), sliced tomato and
goat's cheese oven-roasted to perfection

WHOLE GRAIN SCAMPI

Crisp, wholegrain crumb with red & blond quinoa, yellow & brown linseed and oats
Served with side salad, skin-on fries and tartare sauce

*CHICKEN POT PIE

Slow-cooked chicken in a creamy leek sauce, crowned with golden, puff pastry**.
Served with seasonal vegetables and creamy mash

VEGAN SWEET POTATO AND RED ONION MARLALADE TART

Served with seasonal vegetables

STICKY TOFFEE PUDDING

Served with Ferri's Vanilla Ice cream

CHOCOLATE TORTE (V,GF)

Served with Ferri's Vanilla Ice cream

LEMON AND RASPBERRY SORBET (Vn, GF)

Choose from a range of optional additions

Wine 125 ml from	£5pp
Prosecco from	£6.3pp
Beer from	£5.5pp
Apple Juice / Orange Juice	£3.2pp

The Laird's Table Restaurant - No hire charge

(up to 20 guests)

Private dining - min charge £500

(up to 40 guests)

The Laird's Table Restaurant Exclusive use | Mon-Wed | £750 | Thurs -Sat | £1500

(Can accommodate up to 90 guests)