

Season – Corporate Dining Set Menus

Our private dining set menus are designed for hosted, seated dining experiences, ideal for corporate entertaining, celebrations, and special occasions. Menus are served in a dedicated private dining setting with professional service.

Individual Dietary Requirements can be met on request

Set Menu Options

Menu One – £35 per person | Two-course set menu

Roast Breast Of Chicken / Sweet Potato Puree / Seasonal Greens / Wild Mushroom Jus

Followed By

Sticky Date Pudding

Set Menu Options

Menu Two – £48 per person | Three-course set menu

STARTER

Isle Of Mull Cheddar Cheese Tart – Caramelized Onion,
Ayrshire Bacon, Frisée, Pea Cress, Red Onion Jam
Or No Bacon Tart

MAIN

Dry Aged Striploin of Scottish Beef, Wild Mushrooms, Red Wine Jus
Sides To Share – Ayrshire Roast New Potatoes, Honey Carrots, Roast
Parsnips, Seasonal Green
Or

Crisp Potato & Vegetable Hot Pot

DESSERT

Cranachan Cheesecake, Scottish Berries, Honey Comb, Baby Sorel

Service & Menu Notes

Menu Three – £70 per person | Canapes - Three-course premium set menu

Highland Estate Menu

WEE BITES

Braised Pheasant Puff Pastry Volovants, Gruyere & Chive
Scottish Smoked Salmon Rolls, Mousse, Caviar on Treacle Rye Toast
Trout, Horseradish and Pork
Stornoway Black Pudding on Toast, Relish, Chervil

STARTER

Wild Mushroom Risotto, Duck Confit, Chive, Truffle Oil, Wild Garlic

MAIN

Perthshire Venison Steak, Braised Haunch, Seasonal Greens, Rosti,
Port Jus

Or

Crisp Potato & Vegetable Hot Pot

DESSERT

Chocolate Torte

- Menus are seasonal and can be tailored to dietary requirements.
- Vegetarian, vegan, and allergy-aware options are available.
- Menus are subject to final guest numbers and availability.

Other Private Dining Format are available on Request

Min Spend Applies for a 4 hour period of £800 Plus Vat for all bookings