

The Park Bistro

PRIVATE DINING MENU SUMMER SEASON 2022

SOUP OF THE DAY |V|Ve*|Gf*|

Seasonally selected soup, served with crusty bread roll

SMOKED MACKERAL & TUNA PATE

Dressed leaves & Scottish oatcakes

BREADED FRENCH BRIE |V|

Lightly breaded Brie wedges with dressed rocket salad & sweet cranberry coulis

TRIO OF MELON |V|Ve|Gf|

Watermelon, Galia & Cantaloupe melon with lemon sorbet and fresh mint drizzle

HIGHLAND CHICKEN

Oven roasted chicken breast stuffed with haggis, wrapped in smoked bacon. Served with creamy gratin potatoes & seasonal vegetables

STEAK & GRAVY PIE

House recipe Scottish beef stew topped with puff pastry, served with seasonal vegetables & new potatoes

SCOTTISH SALMON SALAD |Gf|

Hot Scottish Salmon Fillet on a spring onion & orange salad with cherry tomato and cucumber. Finished with house prepared lemon crème fraiche

PESTO GNOCCHI |V|Ve|

Potato gnocchi in house prepared green pesto with roast cherry tomato, wilted spinach and sunflower seeds

RASPBERRY & VANILLA CHEESECAKE |V|Ve|Gf|

Deliciously light, a gluten free oat crumb topped with vanilla mousse, raspberry coulis and fresh raspberries

ROSE WATER ETON MESS |V|Gf|

House prepared rose water infused meringue pieces, with sweet whipped cream, selection of red fruits & raspberry coulis

DOUBLE CHOCOLATE FUDGE CAKE |V|

Warm chocolate cake served with pouring cream

ICE CREAM SELECTION |V|Gf|

French vanilla, salted caramel & strawberry ice creams

|V|Vegetarian |Ve|Vegan |Gf|Gluten Free

|Ve*|can be adapted to suit vegan |Gf*|Can be adapted to suit gluten free

Guest choice on arrival | 2 course 19.95 | 3 course 24.95
Guest Pre order in advance | 2 course 18.95 | 3 course 23.95