

Park Farm Private Dining  
Dinner Set Menu Autumn/Winter 2021

Guest choice on arrival | 2 course 18.95 | 3 course 23.95  
Guest Pre order in advance | 2 course 17.95 | 3 course 22.95

SOUP OF THE DAY

Seasonally selected soup, served with crusty bread roll

DUCK & ORANGE PATE

House prepared orange & onion chutney, dressed leaves & Scottish oatcakes

CANTALOUPE MELON & PARMA HAM SALAD

Balsamic dress & olive oil crostini

BRUSCHETTA | VE

Warm ciabatta topped with mixed sun ripened cherry tomatoes & basil.  
Rocket salad & Balsamic glaze

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HIGHLAND CHICKEN

Oven roast chicken breast stuffed with haggis, wrapped in smoked bacon.  
Served with creamy gratin potatoes, honey roast carrots & Scotch whisky  
sauce

STEAK & GRAVY PIE

Tender chunks of beef in a rich gravy topped with puff pastry, served  
with seasonal vegetables & new potatoes

OVEN BAKED COD

Cod fillet wrapped in parma ham, served on a bed of Mediterranean roasted  
veg & garlic roasted potatoes

PESTO GNOCCHI | VE

Pesto potato gnocchi with roast seasonal vegetables & house prepared  
marinara

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RASPBERRY & VANILLA CHEESECAKE | VE

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

ROSE WATER ETON MESS

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

DOUBLE CHOCOLATE FUDGE CAKE

Warm chocolate cake served with pouring cream

ICE CREAM SELECTION

French vanilla, salted caramel & strawberry ice creams