

## **Terrace Private Party Menu**

### **Pâvé of Smoked Salmon (GF)**

*Pickled apple, cucumber, horseradish foam, parsnip crisps, toasted rye bread*

### **Baked Chicken & Ham Pancake**

*Cubes of fresh chicken & ham wrapped in a thin pancake, baked with cream & cheese*

### **Country Style Pate ask for (GF)**

*Local chutney, toasted soda bread*

### **Caramelized Onion, Squash & Cream Cheese Tart (VG)**

*Dressed leaves, balsamic*

### **Today's Freshly Made Soup ask for (GF)**

*Served with French bread*

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### **Deep Fried Fillet of Scottish Haddock**

*Cooked in crisp batter & served with chips, peas & tartar sauce*

### **Fillet of Cod (GF)**

*Poached local mussels, wild mushrooms, fricassee, new potatoes, dill powder*

### **10 oz Rib-Eye Steak (£7.00 Supplement)**

*Cooked to your liking & served with chips, mushroom, tomato & onion rings*

### **Chicken & Mushroom Pie**

*Short crust pie, served with coarse grain mash, baby carrots, roasted shallots & fine beans*

### **Potato, Olive & Preserved Lemon Tagine (VG)**

*Almond & pomegranate cous cous*

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### **Pistachio & Raspberry Tart (V)**

*Mascarpone ice cream*

### **Mandarin Cheesecake**

*Candied pineapple, verbena gel, mandarin sorbet*

### **Hazelnut & Crusted Dark Chocolate Terrine (V) ask for (GF)**

*Raspberry sorbet, chocolate soil*

### **A Duo of Local Cheeses ask for (V) ask for (GF)**

*Chutney, fruit & crackers*

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### **Filter Coffee & Mints**

**2 courses £23.95 and 3 courses £29.95**

V = Vegetarian, VG = Vegan, GF = Gluten free,