

PRIVATE DINING MENU

£27.50 per person.

Add a glass of Prosecco on arrival for £4.75 per person.

STARTERS



GARDEN PEA & MINT SOUP

Served with warm bread.

SCOTTISH SMOKED SALMON

Whipped citrus cream cheese & crostini.

BANG BANG CHICKEN SKEWERS (N)

Drizzled with satay sauce and caramelised peanuts.

BEETROOT & GOAT'S CHEESE BRUSCHETTA (V)

Red & golden beets with goat's cheese, tomatoes and basil on toasted sourdough. Vegan option available (VE)

MAINS



SALMON FISHCAKES

Scottish salmon & herb fishcakes with tenderstem broccoli, sugar snap peas, vine tomato and a lemon butter sauce.

MARINATED HALF CHICKEN

Tender chargrilled piri-piri marinated chicken, served with crème fraîche, house fries and watercress.

BANGALORE VEGETABLE CURRY (VE) (N)

Butternut squash, potato, cauliflower, carrot and lentils cooked with traditional south Indian spices & coconut milk and served with fragrant rice.

RIB EYE STEAK (£3 supplement)

House fries and peppercorn sauce.

DESSERTS



MIXED BERRY CHEESECAKE (V)

Vanilla cheesecake topped with berry compote.

CHOCOLATE & RASPBERRY BROWNIE (V) (N) (GF)

With vanilla ice cream.

CHEESE SELECTION

bar&kitchen
banyan