



# CITATION

## PARTY MENU



### STARTERS

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complimentary freshly baked bread

#### SOUP OF THE DAY

bread and butter

#### SMOKED SALMON RILLETTE

beetroot coulis, fizzy salad, lemon

#### SUN-BLUSHED TOMATO & BASIL ARANCINI

fizzy salad, garlic aioli

#### RICH CHICKEN LIVER PARFAIT

fig chutney, oatcakes

#### HAGGIS, NEEPS & TATTIES

whole grain mustard jus

### MAINS

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#### PAN-FRIED BREAST OF FREE-RANGE CHICKEN

pea & ham risotto, creamed leeks

#### CREAMY LEMON GNOCCHI

curly kale, wilted spinach, vegan cheese

#### FRESH MARKET DISH OF THE DAY

#### BRAISED SHIN OF BEEF

root vegetables, creamy mashed potatoes, red wine jus

#### CHAR-GRILLED 8oz SIRLOIN STEAK 6.00 SUPPLEMENT

portobello mushroom, vine-ripened tomato, peppercorn sauce and hand cut chunky chips

all served with a selection of seasonal vegetables and potatoes

### DESSERTS

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#### VANILLA PANNA COTTA

rhubarb compote, ginger biscuit

#### CHOCOLATE ORANGE TRUFFLE CAKE

mango coulis

#### SELECTION OF ARTISAN CHEESE & BISCUITS 3.50 SUPPLEMENT

house chutney and grapes

Due to food being freshly cooked to order, there may be a short wait during busy periods. Customers with food allergies and intolerances, please speak to a member of staff before ordering for full allergen information. Gluten-free and vegan dietary requirements are catered for. Please note that our menus are subject to seasonal change without prior notice.