



Private Parties Spring / Summer 2016

For all parties over 12 dining in The Pipers' Tryst we ask that you select from a menu below.

Set Menu 1- £26.00

Soup of the day (v)

Homemade chicken liver pate served with crispy rye toasts and red onion chutney

Garden pea and mint risotto with parmesan shavings (v)

∞

Pan roasted breast of chicken in a malt whisky sauce served with haggis bon bons and dauphinoise potatoes

Grilled fillet of Loch Fyne salmon in a lemon and chive butter sauce, with crushed new tatties and caper berries

Whole roast courgette with ratatouille stuffing and goats cheese crumble

∞

Sticky toffee pudding with vanilla ice cream

Orange and ginger posset served with ginger snap biscuit

Atholl Brose with all butter shortbread

Set Menu 2- £29.00

Soup of the day (v)

Fraserburgh haddock goujons served with house tartar sauce

Ramsay's of Carluke Haggis in a whisky cream sauce served traditionally with neeps and tatties

∞

6oz Sirloin of Scotch beef in peppercorn sauce with sautéed green beans and dauphinoise potatoes

Pan roast fillet of seabass with aromatic braised fennel and creamy mashed tatties

Arran cheddar and leek short crust pastry tart with salad leaves and balsamic dressing

∞

Atholl Brose with handmade all butter shortbread

Chocolate ganache tart with salted popcorn and butterscotch sauce

Arran cheddar cheese platter with mini oatcakes with celery, fruit and red onion marmalade

Set menu 3- £34.00

Cullen skink soup

Homemade terrine of chicken and wild mushrooms on a bed of salad leaves

Baked goats cheese coated in thyme breadcrumbs with mini oatcakes and a beetroot reduction

Prawn cocktail ~ Scottish prawns on a bed of crispy lettuce in zingy house marie-rose sauce

∞

Salmon Niçoise on mustard dressed baby gem salad with new potatoes, boiled eggs and black olives

Breast of duck in a roast plum reduction served with sprouting broccoli and potato rosti

6oz fillet of Scotch beef in a malt whisky cream sauce with a haggis crouton and fondant turnip

Wild mushroom and leek risotto served with parmesan shavings

∞

Duo of chocolate mousse served with raspberry coulis

Sticky toffee pudding with vanilla ice cream

Vanilla baked cheesecake served with raspberry coulis

Scottish cheese platter served with mini oatcakes, celery, fruit and cranberry chutney

All dietary requirements are catered for, please discuss with the manager.

A 10% discretionary service charge applies to parties of 6 or more and tips go directly to the staff and chefs.