

MACKINTOSH
AT THE
WILLOW

PRIVATE DINING MENU

STARTERS

Seasonal Soup of the Day (vg/v/gf)
Served with a fresh homemade bread roll

Scottish Smoked Salmon Roulade (gf)
Stuffed with dill & cracked black pepper cream cheese served with dressed Rocket

Haggis Parcel (v available)
Filo de brick parcel with haggis, crushed neeps & mashed potatoes with a whisky cream sauce

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MAINS

Oven Baked Chicken Breast (gf)
Duchess garlic & herb potato, roast carrots & tenderstem broccoli & red wine jus

Scottish Baked Salmon (gf)
Dauphinoise potatoes tenderstem broccoli, lemon & whole grain mustard cream sauce

Rolled Braised Scottish Feather Blade of Beef (gf)
Creamed potatoes, honey roast carrots, wild mushroom & tarragon Jus

Beetroot Tortellini (v)
With a white wine garlic herb cream sauce & fresh pea shoots

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DESSERTS

Chocolate Cheesecake (v/gf)
Served with vanilla ice cream

Seasonal Crème Brûlée (v/gf)
Served with homemade shortbread & seasonal fruits

Trio of Sorbet (vg/gf)
Served with fresh berries