



PRIVATE DINING MENU

ESTD 1959
2 COURSE MEAL £20.95
3 COURSE MEAL £25.95

Choose your 3 choices from each course

Please note that the supplement is applicable to everyone dining.

discover a
tasteful showcase
of simplistic
yet unique flavours

Our approach to dining is simple...
To offer the best in seasonal produce
and compliment it with our flare and
technical ability.

We love to use the finest of local
and seasonal produce to maximise
flavours and leave you with a memorable
taste of The Lynnhurst Hotel.

MAIN COURSES

Chicken Balmoral
Breast of British chicken stuffed
with haggis & a peppercorn sauce

Roast Rib Eye of Beef
Served with a red wine sauce & Yorkshire pudding

Pan fried Sea Bream
Puy lentil casserole & market vegetables

Steamed Filet of Salmon
Served with spring onion & Hollandaise sauce

Button Mushroom Stroganoff
Served with Basmati Rice (v)

Courgette & red onion risotto
(vegans please request no butter)

Medallions of Scottish Beef
Served with a red wine jus or peppercorn sauce
(£5 supplement)

STARTERS

Soup of the day
Served with crusty bread

Smoked Salmon
With a prawn Marie Rose and a crisp salad,
garnished with a lemon wedge

Chicken Liver Pâté
Served with crisp salad leaves,
onion chutney and toasted ciabatta.

Tempura Chicken
Served with a side salad & a sweet chilli dip

Haggis Bon Bon's
With a Whisky cream sauce

Black Pudding & Bacon Salad
Served with mixed leaves & balsamic glaze

DESSERTS

Raspberry Cranachan delice
Accompanied by Chantilly cream & fruit coulis

Strawberry Cheesecake
Served with Chantilly cream & fruit coulis

Chocolate Brownie
Served with chocolate sauce and vanilla ice cream

Sticky Toffee Pudding
Accompanied with butterscotch sauce & ice cream

Fresh Cream Profiteroles
Served with a chocolate sauce & almond flakes

Trio of Porelli Ice Cream
Choose from a selection of Porelli dairy ice creams

Selection of Cheese & Biscuits
Served with grapes & chutney

Add freshly brewed Tea or Coffee for £1.95



LYNNHURST
HOTEL, BAR AND RESTAURANT