



## Private Group Dining

Please find below an example selection of menu choices for private dining at Knockderry House. All our menus are seasonal therefore these will change over the course of the year. Prices shown are for that course and are per person, to allow you the flexibility to create your own menu.

Should you wish a choice we must have the named selections in advance. Menus can be tailored to your requirements and dietary needs. We have also added some suggested matched wines currently on our wine list for your consideration.

Please read our terms and conditions at the end.

Minimum charge £32.00 per head.

### Starters

Baked razor clams, chorizo sausage and sherry parsley butter £6.50  
Fuller flavoured whites ,Inzolia Chardonnay , Red Earth Chardonnay, Rully Blanc .

Cardross rabbit tortellini with arran mustard wild garlic and purple sprouting broccoli £7.50  
Fleurie, Pinot Noir, Pouilly Fuisse, Rully Blanc.

Carpaccio of glen luss venison loin, beetroot and ginger relish and horseradish crème fraiche £8.95  
Pinot Noir, Fleurie.

Confit duck leg with Seville orange and rosemary muffin caramelised oranges £7.50  
Gewurztraminer Verdelho .Opal Ridge. Chardonnay red Earth .

Spiced lamb fillet with cauliflower fritters hummous and pomegranate and minted yoghurt £7.95  
Pinot Noirs, Red Burgundy, Fleurie, Montepulciano d'Abruzzo .

Pan fried wild mushroom in toasted brioche bun and truffle oil (V) £6.95  
Pinot Noir, Chardonnay Santa Ema

Bubble and squeak cakes with baby leeks and poached duck egg (V) £6.50  
Sauvignon Blanc ,Riesling

### Intermediates

Wild garlic soup; scotch broth; woodland mushroom and tarragon soup with truffle oil; leek and potato soup

Or a selection of sorbets; lemon, pink grapefruit, passion fruit, lime or blackcurrant  
£4.50



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### Main Courses

Aberdeen angus beef fillet with oxtail rilette white truffle potato cake and wild mushrooms £29.95  
Amarone, Shiraz, Chateauneuf du Pape .

Aberdeen Angus beef wellington, chantenay carrots, black pudding croquette and bordelaise sauce  
£27.50  
Shiraz ,Chateauneuf du Pape ,Bordeaux, Pinotage.

Cumin spiced lamb shoulder, aubergine and lemon puree, apricot and mint cous cous £18.50  
Pinot Noir, Fleurie, Roundhill Zinfandel/Shiraz, Rioja, Tempranillo, Merlot Red Earth.

Seared glenluss venison, roast beetroot, gratin, purple sprouting broccoli, bramble jus £22.50  
Carmenere,Cotes du Rhone, Chateauneuf du Pape .

Maple syrup glazed ramsey's pork shoulder with sweet potato mash and cavalo nero £17.50  
Chardonnay Red Earth, Pouilly Fuisse,

Pumpkin cannelloni, amoretti biscuits and a spaghetti of vegetables with carrot broth (V) £16.50  
Sauvignon Blanc

Polenta pastry watercress and walnut tartlet, smoked lochaber cheese and asparagus (V) £16.50  
Sauvignon Blanc

### Desserts and Cheese Board

Selection of Scottish cheeses with homemade chutney and Scottish oatcakes £8.95  
Port or Semillon Gewurztraminer

Custard tart poached rhubarb and freshly churned rhubarb crumble icecream  
Clementine and cointreau cake with chocolate orange icecream and biscotti  
Elderflower jelly with spiced madelines and apple juice crush  
Individual lemon meringue pie with freshly churned lemon curd icecream  
£6.50

Semillon Gewurztraminer

Petit pots aux chocolat with praline financiers

£7.00

Port

### Freshly Brewed Tea and Coffee

With homemade petite fours

£3.50



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### **Terms and Conditions**

- ❖ The price quoted covers the cost of the private use of the room, white linen, and the setting of the table. It does not include a service charge, a service charge of 10% will be applied at the end of the meal and is discretionary.
- ❖ All bookings are provisional until a non-returnable booking fee of £10.00 per person is paid and a written confirmation received to confirm the booking. Payment of the deposit will be taken as acceptance of our terms and conditions.
- ❖ 7 days prior to the function final numbers are to be confirmed. This will be the final number upon which the final invoice will be based.
- ❖ The balance is due on the date of the function unless agreed in advance.
- ❖ If a choice is required we require written notification of the choices at least 7 days in advance. No more than 2 choices are permitted.

### **Cancellation Policy**

In the unfortunate event that your function is cancelled less than 7 days before the date of the function there will be a cancellation charge of 50% of the agreed costs. This is to offset lost business and to cover the costs of ordering.