



Dalziel Park Hotel

# GRADUATION CELEBRATION PRIVATE DINING

*22.00 per person 3 courses and glass of wine  
Please choose 2 dishes per course*

## STARTERS

### LENTIL SOUP

*Freshly baked bread*

### CLASSIC PRAWN COCKTAIL

*Pickled cucumber, sauce Marie Rose, crispy bread*

### CHICKEN LIVER PARFAIT

*Oatcakes, pear and orange chutney*

### MELON

*Mixed berries, fruit compote*

### CREAM OF MUSHROOM SOUP

*Freshly baked bread*

### OAK SMOKED SALMON

*Soda bread, pickled cucumber, tartare sauce*

## MAINS

### ROAST SILVERSIDE OF BEEF

*Yorkshire pudding, red wine gravy*

### SALMON FILLET

*Crushed potato, spinach and tarragon beurre blanc*

### RICOTTA & SPINACH CANNELONI

*Smoked cheddar, roasted vine tomato sauce*

### ROAST CHICKEN SUPREME

*Mushroom and cracked black pepper cream sauce*

### STEAK PIE

*Chef's seasonal vegetables and potatoes*

### CHICKEN BALMORAL

*Haggis, neeps and tatties, whisky sauce*

## DESSERTS

### STRAWBERRY PAVLOVA

*Crème chantilly*

### PROFITEROLES

*Vanilla cream, chocolate sauce*

### LEMON & LIME CHEESECAKE

*Raspberry compote*

### STICKY TOFFEE PUDDING

*Vanilla ice cream, toffee sauce*

### CHOCOLATE TART

*Grand Marnier crème chantilly, orange syrup*

### BANOFFEE CHEESECAKE

*Chocolate sauce*