



Private Dining Menu 2011

Please choose three options for each course for £25 per person plus any supplements

STARTERS

Seasonal soup with warm bread and butter

Chicken liver pate with apple chutney and toast

Antipasti of cured meats, grilled veg, mozzarella, rocket and grissini (vegetarian option available)

Tapas of Serrano ham/crispy squid/piquillo peppers and lemon aioli

Salad of flaked smoked mackerel with beetroot, red chard and apple and mustard dressing.

Potted crab with soda bread and lemon (£2 supplement)

Cullen Skink (£2 supplement)

Shellfish bisque (£2 supplement)

MAINS

Rosemary & lemon chicken with potato parmentier and baby spinach

Haggis stuffed chicken supreme with champ mash and roasted roots

Fillet of Sea bass with sweet pepper relish and sea salt roasties

Crab linguine with chili and lemon

Sweet potato latkes with aubergine relish and beetroot tatski

62 ARGYLL ARCADE, 108 ARGYLE STREET, GLASGOW, G2 8BG

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Traditional Steak pie

Mushroom and goats cheese quesadillas with sweet pepper and coriander salsa

Wild mushroom gnocchi with sage butter, pine nuts and percorino cheese

Risotto of Scallops, Asparagus and peas (£5 supplement)

Bouillabaisse – Traditional french seafood stew with monkfish, tiger prawns and mussels (£5 supplement)

10oz Scottish ribeye steak with chunky chips and pepper sauce (£5 supplement)

DESSERTS

Sticky toffee pudding with vanilla ice cream

Chocolate and Hazelnut torte

Chocolate Brownie

Pavlova with berries & vanilla cream

Cheesecake

Apple or Rhubarb crumble

Artisan cheese board with relish, grapes & crackers

Ice creams & sorbets

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