

PRIVATE DINING MENU

GROUPS OF 20 OR MORE: Choose one starter \mid one intermediate \mid one main course \mid one dessert to create your own unique set menu

STARTERS

CHICKEN LIVER PARFAIT Pickled seasonal vegetables, toasted brioche	£12.50	ROASTED PLUM TOMATO SOUP Basil oil	£9.50
CURRIED LENTIL & COCONUT SOUP Coriander, curry oil	£10.50	SMOKED MACKEREL RILLETTES Potato salad, cucumber, ciabatta	£11.95
HAGGIS, NEEPS & TATTIES Malt whisky jus	£12.95	ELRICK GOATS CHEESE Beetroot, granola	£10.5
INTERMEDIATE (OPTIONAL)			
RASPBERRY SORBET	£4.95	PASSION FRUIT SORBET	£4.9
Pistachio nuts	C(TO	PEA VELOUTÉ	£6.50
CEPMUSHROOM & MADEIRA VELOUTE Tarragon oil	£6.50	Bacon, lemon oi	כר ד
LEMON SORBET Roquette granita	£5.50	GRANNY SMITH APPLE SORBET Yoghurt mousse	£5.50
BUTTER ROASTED CHICKEN BREAST Lemon & thyme stuffing, tenderstem broccoli, crushed baby potatoes, pancetta and garlic jus ROAST SIRLOIN OF SCOTCH BEEF	£23.95	SCOTTISH SALMON FILLET Roasted Mediterranean vegetable cous cous, caviar and chive butter sauce SEA BASS FILLET	£24.95
Yorkshire pudding, truffled green beans,	£31.95	Saffron potato, julienne of vegetables, poached	£23.95
roasted chateau potatoes and red wine jus $ROASTED\ RUMP\ OF\ LAMB$ Aubergine caponata, braised fennel and lamb jus	£27.95	mussels and shellfish bisque SPELT GRAIN RISOTTO Wild Scottish mushrooms and black truffle	£19.9
$\begin{tabular}{ll} AYRSHIRE\ PORK\ BELLY\\ Savoy\ cabbage,\ chateau\ potatoes,\ Arran\ mustard \end{tabular}$	£25.95 sauce	PUMPKIN & SAGE RAVIOLI Roasted squash, pumpkin seeds and baby leaf sa	£19.9. lad
DESSERTS			
VALRHONA 64% CHOCOLATE BROWNIE Chocolate sauce, honeycomb ice cream	£9.95	MERINGUE NEST Chantilly cream and fresh berries	£9.50
SALT BAKED GOLDEN PINEAPPLE Mango, passionfruit, coconut sorbet	£9.95	DEVONSHIRE STICKY TOFFEE PUDDING Caramel sauce, vanilla bean ice cream	£9.9.
$\begin{tabular}{ll} \it MADAGASCAN \it VANILLA \it CR\`EME \it BRULEE \\ \it Shortbread, mixed \it berries \\ \end{tabular}$	£9.50	VALRHONA WHITE CHOCOLATE CHEESECAKE Raspberry sorbet	£10.5

HOTELDUVIN.com DEVONSHIRE GARDENS BY HOTEL DU VIN events.glasgow@hotelduvin.com 0141 576 2265

For special dietary requirements or allergy information, please speak with our staff before ordering. One Devonshire Gardens is passionate about quality and committed to our local food suppliers. We would like you to know that some of our dishes may contain nuts, and that we do not knowingly use genetically modified food products. Our prices include VAT and a discretionary service charge of 12.5% will be added to your bill. For more information, please speak to a member of staff.