



THE
RESTAURANT
ONE DEVONSHIRE GARDENS

PRIVATE DINING MENU

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

GROUPS OF 20 OR UNDER: As above and choose two dishes per course (intermediate must be a set course)

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	£10.50

INTERMEDIATE (OPTIONAL)

RASPBERRY SORBET Pistachio nuts	£4.95	PASSION FRUIT SORBET	£4.95
CEP MUSHROOM & MADEIRA VELOUTÉ Tarragon oil	£6.50	PEA VELOUTÉ Bacon, lemon oi	£6.50
LEMON SORBET Roquette granita	£5.50	GRANNY SMITH APPLE SORBET Yoghurt mousse	£5.50

MAINS

BUTTER ROASTED CHICKEN BREAST Lemon & thyme stuffing, tenderstem broccoli, crushed baby potatoes, pancetta and garlic jus	£23.95	SCOTTISH SALMON FILLET Roasted Mediterranean vegetable cous cous, caviar and chive butter sauce	£24.95
ROAST SIRLOIN OF SCOTCH BEEF Yorkshire pudding, truffled green beans, roasted chateau potatoes and red wine jus	£31.95	SEA BASS FILLET Saffron potato, julienne of vegetables, poached mussels and shellfish bisque	£23.95
ROASTED RUMP OF LAMB Aubergine caponata, braised fennel and lamb jus	£27.95	SPELT GRAIN RISOTTO Wild Scottish mushrooms and black truffle	£19.95
AYRSHIRE PORK BELLY Savoy cabbage, chateau potatoes, Arran mustard sauce	£25.95	PUMPKIN & SAGE RAVIOLI Roasted squash, pumpkin seeds and baby leaf salad	£19.95

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	£9.95
MADAGASCAN VANILLA CRÈME BRULEE Shortbread, mixed berries	£9.50	VALRHONA WHITE CHOCOLATE CHEESECAKE Raspberry sorbet	£10.50

HOTELDUVIN.com
ONE 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 10% will be added to your bill. For more information, please speak to a member of staff.