



Penninghame Private Chef Menu

Elevate your private dining experience with our handpicked selection of exclusive wines, meticulously curated to complement our exquisite Private Chef menu. (P.O.A.)

3 courses £75pp

Dinner Party Menu Suggestions

Starters

Cumbria oyster's, shallot vinegar, sea herbs, Keta Caviar

Smoked duck, feta, pomegranate, and herb salad

Local Venison minestrone, orzo pasta, tarragon pesto and crusty bread

Burrata, Heritage tomato, olive tapenade, crispy capers

Grilled Scottish mackerel, new potato globe artichoke, preserved lemon mayonnaise.

Twice baked greyer cheese soufflé, wholegrain mustard, and truffle sauce

Diver caught Scallops, cauliflower puree, crispy bacon, sweet corn salsa.

Mains

Roast partridge, savoy cabbage, pancetta bacon, pomme puree, sauce normande

Venison wellington, potato gallete, wilted spinach, baby beets and blackberry sauce

Fillet of scotch beef, dauphinoise potato, roasted roots, peppercorn sauce

Gigha Halibut lemongrass chilli and coconut broth, Jasmine rice

Kilnford farm pork belly, buttery mash potato, beer braised onions, crackling

Rack of Scottish lamb, spiced butternut squash, fondant potato, lamb croquettes

Grilled seabass fillet, new potatoes, sea vegetables, surf clams and fine herb sauce

Desserts

Berry Pavlova, vanilla cream, raspberry coulis

Sticky whiskey toffee pudding, creme fraiche ice cream

Espresso creme brullee, almond biscuits

Pear and apple strudle, berries and vanilla ice cream

Chocolate moelleux, milk and honey ice cream

Blackberry frangipane tart, cream anglaise sauce

Classic lemon tart, whipped cream and raspberry's

Dark chocolate mousse, chocolate sauce, Florentine biscuits