



# ROGANO

## RESTAURANT CHOICE MENU A

*For parties of up to 20 people*

*Over 20 will be a set menu*

Rogano Fish Soup

*With rouille & parmesan croutons*

Smoked Duck, Celeriac Remoulade

*With vintage balsamic reduction & herb salad*

Assiette of Melon

*With red berries*



Grilled Red Mullet

*With sunblushed tomato risotto & basil oil*

Roast Free Range Breast of Chicken

*With herb crushed new potatoes, buttered baby carrots & a rosemary jus*

Grilled Seabass

*With salmon fishcake, mussel broth & pickled vegetables*



Crème Brulee

Bitter Chocolate Tart

*With caramelised salted pecans*

Selection of Scottish Cheeses

*With celery & grapes*



Coffee & Petit Fours



Additional Soup Course £3.90

*£39.50 per person plus a 12.5% discretionary service charge*



# ROGANO

## RESTAURANT CHOICE MENU B

*For parties of up to 20 people*

*Over 20 will be a set menu*

Marrbury Smoked Salmon

*With caperberries & lemon*

Gateau Of Haggis, Neeps & Tatties

*With a whisky butter sauce*

Goats Cheese

*With a walnut & beetroot salad*



Pan Fried North Sea Cod

*With creamed potatoes, polenta crusted oyster, salsa verdi & a pea puree*

Pan Seared Scallops

*With steamed greens, parma ham crisp & a balsamic dressing*

Medallions of Beef

*With black pudding cake, parmentier potatoes & a thyme jus*



Dear & Almond Tart

*With mascarpone ice-cream*

Red Berry Millefeuille

*With chantilly cream*

Selection of Scottish Cheeses

*With celery & grapes*



Coffee & Petit Fours



Additional Soup Course £3.90

*£44.50 per person plus a 12.5% discretionary service charge*