



Private Dining

Menu A

Parfait of Chicken Livers

flavoured with garlic and port, served with spiced pear chutney

Fillet of Scotch Beef

with mushrooms, shallots and smoked bacon

Madeira sauce

Apple Tart Tatin

With vanilla ice cream

Freshly brewed coffee

And tablet

£40.00 per person

Private Dining

Menu B

Home cured salmon pastrami

with celeriac remoulade

Roast loin of venison

with braised red cabbage, spiced carrot, cider braised potato fondant

Sticky toffee pudding

With vanilla ice cream

Freshly brewed coffee

And tablet

£40.00 per person

Private Dining

Menu C

Ham hock terrine

with apple puree, pine kernals and aphillio cress

Pan fried salmon fillet

with potato wrapped king prawns, lobster ravioli and lemon buerre blanc

Gateau Voltaire

Crisp biscuit base topped with layers of chocolate mousse and crème brulleé

Freshly brewed coffee

And tablet

£40.00 per person

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Private Dining Menu D

White onion and chilli velouté
with calvados crème fraîche

Or

Rich chicken Liver parfait
With red onion marmalade

Blackcurrant Sorbet

Supreme of Scottish reared chicken
With peppercorn sauce

Or

Fillet of Seabass
With prawn and leeks in a white wine cream

Fresh dairy cream profiteroles
With dark chocolate sauce

Or

Madagascan vanilla panna cotta
With macerated strawberries

Freshly brewed coffee
And petit fours

£40.00 per person

[Bespoke packages are available on request – please email events@higlasgow.com](mailto:events@higlasgow.com)