

HAMPDEN

HOSPITALITY

MENU

Starters

Smoked Highland venison, celeriac, caper and horseradish
tartar, rocket and parmesan

Harissa spiced Beetroot 3 ways with goats cheese mousse
and candied walnuts

Mains

Chicken Balmoral, Dauphinoise potato, butternut puree,
wilted kale,
Single malt cream

Vegetarian MacSween haggis, neeps and tatties, single malt
jus

Desserts

Bramley apple crumble tartlet, vanilla cremeaux, Scottish
blackberries

ALLERGEN NOTICE

Before you order any food or drink, please speak to a member of our catering team, if you have an allergy or intolerance. Our food is prepared and served in an environment where there may be traces of allergens present. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change.