

THE CLYDESIDE DISTILLERY

TALISMAN PRIVATE DINING EXPERIENCE

SAMPLE DINNER MENUS



CLYDE

Artisan bread & butter

Chicken & Duck Liver Parfait,  
Apricot & Orange Chutney  
& Oat Crunch

Roast Scottish Salmon Fillet,  
Gingered Greens  
& Lemongrass Velouté

Three Milk Cake  
with Rum Roasted Pineapple

Filter Coffee,  
Freshly Brewed Tea  
& Petit Four

KELVIN

Artisan bread & butter

Trio of Home Cured Scottish Salmon Terrine,  
Lemon Dressed Beetroot,  
Apple Salad & Horseradish Crème Fraiche

Roast Free Range Chicken Breast,  
Mushroom Stuffed Leg,  
Lightly Pickled Wild Mushrooms,  
Roast Leek & a Duo of Chicken  
& Creamed Mushroom

Caramel Apple Crumble,  
Vanilla Ice Cream  
& Anglaise Sauce

Filter Coffee,  
Freshly Brewed Tea  
& Petit Four

KATRINE

Artisan bread & butter

Goats' Cheese Agnolotti,  
Forest Vegetables,  
Celeriac Purée  
& Tomato Fondue

Roast Fillet of Beef,  
Mull Cheddar Crumb,  
Parmentier Potatoes,  
Roasted Mushroom  
& Shallot Ragu

Coconut Delice,  
Mango Sorbet  
& Exotic Fruit Salad

Filter Coffee,  
Freshly Brewed Tea  
& Petit Four

SPECIAL REQUESTS

We are always delighted to create a bespoke menu to suit, please let our event coordinator know if you have any special requests.

Dietary requirements, allergies and intolerances will be catered for in addition to you chosen menu.