

Meetings and Events

DINNER MENUS

Plated Service

MENU 1

£45.50 per person, inc VAT

Starter

Chargrilled Vegetables Terrine, caramelized carrot pure, hummus Genovese (V)

Main Course

Supreme of Corn-fed Chicken, chive mash, green beans, glazed carrots, confit cherry tomato, chicken jus

Tortellini Spinach & Mozzarella (V) – (Vegetarian option on request)

Dessert

Classic Tiramisu with mascarpone chantilly

MENU 2

£45.50 per person, inc VAT

Starter

Goat's Cheese and Beetroot Salad, wild rucola, organic walnuts, figs and balsamic dressing (V)

Main Course

Free range grain fed Supreme of Chicken, Dauphinoise potatoes, confit French shallot, organic Scottish kale and sage roasted carrots

Barley Risotto with verza, mature cheddar cheese & mushrooms (V) – (Vegetarian option on request)

Dessert

White chocolate & raspberry cheesecake

MENU 3

£47.50 per person, inc VAT

Starter

Fresh Mozzarella, black figs & wild rocket, dressed with tomato chutney, rooibos and salvia dressing (V)

Main Course

Pan fried Scottish Salmon, crash potato ciboulette, samphire, mussels & beurre blanc
Lasagna, tomato sauce, basil & mozzarella (V) – (Vegetarian option on request)

Dessert

Chocolate Bavaois

MENU 4

£55.50 per person, inc VAT

Starter

Smoked Duck Carpaccio, toasted hazelnuts, pineapple salsa, pea shoots and macadamia oil

Main Course

Roast English Rump of Lamb, horseradish mash, slow roasted swede, confit shallot oil and Spanish chorizo

Spinach and Ricotta Ravioli (V) – (Vegetarian option on request)

Dessert

Lemon Tart

MENU 5

£60.50 per person, inc VAT

Starter

Seven herbs marinated Beetroot, Scottish smoked Salmon, ice lettuce, toasted pine nuts and wild fennel dressing

Main Course

Beef Tournedo, pommes fondant, spinach, glazed baby onions and carrots, Bone Marrow gravy
Risotto, aged cheddar cheese, semi dried tomatoes and roasted kabocha squash (V) – (Vegetarian option on request)

Dessert

Passion Fruit Mousse