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 Bavarois

**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