

Platinum Menu

3 Courses £36.95

Trio of Scottish Salmon (GFA)

*Smoked, Parfait and Cured, Fantail of Cucumber,
Diced Red Onion, Lemon and Caper Dressing, Beetroot Blinis*

Sliced Belly Pork “Char Siu” (GFA)

Steamed Pak Choi, Char-Grilled Baby Leeks, Sesame Seeds

Tempura Fried Tiger Prawns (GFA)

Stir-Fried Oriental Vegetables, Sweet and Sour Sauce

Roasted Butternut Squash, Ricotta and Spinach Cannelloni (V)

Sage Beurre Noisette



Fillet of Beef Wellington (GFA)

Served Pink or Well Done with a Root Vegetable Purée and Red Wine Jus

Half a Honey Roasted Gressingham Duck (GF)

Caramelised Pears and Shallots, Plum and Brandy Jus

Pan Roasted Monkfish Tail (GFA)

Zucchini Fritti, Provençal Sauce

Wild Mushroom Fricassée and Asparagus “Mille-Feuille” (V/VE)(GFA)

Red Pepper Reduction

*Served with Sharing Bowls of Steamed Greens, Herb New Potatoes
and your choice of either Sautéed or Roast Potatoes**



Your Choice of up to 4 Desserts

*GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available.
Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements,
however, some menu adaptations may incur additional costs. *To be chosen by the event organiser on behalf of all diners*

Gold Menu

3 Courses £33.50

Smoked Haddock with Steamed Asparagus (GF)

Softly Poached Egg, Creamy Chive Sauce

Free Range Chicken and Mango Tower (GFA)

Pancetta Crisp, Sun-Dried Tomatoes, Bruschetta, Wild Rocket

Lemon and Garlic Fried King Prawns (GFA)

Chorizo Cassoulet

Avocado, Feta and Confit Beetroot Salad (V/VE)(GF)

Mixed Leaves, Caramelised Walnuts, Red Onion Vinaigrette



Sirloin Steak “Diane” (GF)

Served Pink or Well Done

Crispy Duck Breast (GF)

Braised Red Cabbage, Orange and Pink Peppercorn Sauce

Scottish Salmon and Wilted Spinach Wellington (GFA)

Tarragon Hollandaise

Pan Seared Aubergine and Ratatouille Timbale (V/VE)(GFA)

Goat’s Cheese Glaze, Herb Crostini, Warm Pesto Dressing

**Served with Sharing Bowls of Steamed Greens
plus Sautéed and Herb New Potatoes**



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Silver Menu

3 Courses £29.95

Homemade Duck Spring Rolls

Apple, Cucumber and Celery Salad, Hoisin Sauce

Aromatic Spiced Cod Croquettes (GFA)

Sweet Chili and Sesame Dressed Leaves

Rustic Farmhouse Terrine with Mixed Charcuterie (GFA)

Baby Cornichons, Sun-Dried Tomatoes, Red Onion Marmalade, Toasted Brioche

Minted Pea Velouté (VE)(GF)

Oriental Vegetable Dim Sum



Herb Crusted Rump of Lamb (GFA)

Served Pink with Fine Ratatouille and a Rosemary Port Wine Reduction

Free Range Chicken Supreme wrapped in Pancetta (GF)

Sautéed Savoy Cabbage, Natural Jus

Panache of Fresh Seafood and Shellfish (GF)

Braised Root Vegetable Noodles, Creamy White Wine Sauce

Vegetable Wellington (V/VE)(GFA)

Rich Red Wine Gravy

Served with Sharing Bowls of Steamed Greens, Herb New Potatoes
and your choice either of Sautéed or Roast Potatoes*



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Bronze Menu

3 Courses £26.50

Seasonal Vegetable Soup (VE)(GF)

Garlic Croutons

Sautéed Asian Marinated Calamari (GF)

Peanut and Radish Salad

Confit Duck Rilette (GFA)

Mixed Leaves, Celeriac Remoulade, Melba Toast

Trio of Bruschetta (V)(GFA)

Goat's Cheese with Red Onion Marmalade, Sun-Blushed Tomatoes and Mozzarella,

Fine Ratatouille with Pesto Dressing



Confit Belly Pork (GF)

Apple Compote, Calvados Jus

Pot Roasted Chicken Breast (GF)

Chasseur Sauce

Herb Crusted Fillet of Cod (GFA)

Garden Pea and Leek Ragout

Roasted Butternut Squash, Beetroot and Sage Tart (V/VE)(GFA)

Feta Cheese Glaze, Rocket and Pine Nut Salad, Balsamic Reduction

Served with Sharing Bowls of Steamed Greens, Herb New Potatoes
and your choice of either Sautéed or Roast Potatoes*



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Desserts

Please select up to 4 of the following options,
from which your guests may choose their preferred dessert:

Choice of Cheesecake (GFA)

We recommend one of the following:

Lemon and Lime | White Chocolate and Baileys | Raspberry and Vanilla

Mixed Berry Eton Mess (GF)

Fresh Fruit Salad (VE)(GF)

Roasted Pine Nuts, Pink Grapefruit Sorbet

Apple Tarte Tatin* (GFA)

Calvados Ice Cream

Warm Chocolate Fondant

White Chocolate Ice Cream

Dark Chocolate and Cherry Brownie*

Pistachio Crumble, Vanilla Ice Cream

Lemon Meringue Tart*

Raspberry Sorbet

Mango Panna Cotta* (GF)

Caramelised Pineapple, Desiccated Coconut

Sticky Toffee Pudding*

Vanilla Ice Cream

Classic Crème Brûlée (GFA)

Homemade Shortbread Biscuit

Cheese Board (GFA)

Cheddar, Brie and Stilton, Biscuits, Celery, Grapes, Chutney and Caramelised Walnuts

(£2 Supplement Per Person)

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