

THREE COURSE MENU AUTUMN & WINTER



Includes chef's choice of four reception canapés per person and after dinner tea, coffee and petit fours

Please select one dish from each course to be served to all guests

Starters

Pork neck char siu, katsuobushi, spring onion and kabosu, smoked plum purée

Roast quail, miso and sweetcorn purée, bacon jam and wild mushrooms

Smoked mackerel escabeche, curried yoghurt, pickled roots and crackling

Confit of Scottish salmon, roast salmon dashi, cream cheese, rye bread and pickles

Courgette "lasagne" fresh herb and pistachio salad, basil and courgette purée

Salt baked celeriac, roast truffle butter, cheese fondue and celery

All starters are served with a selection of sliced artisan breads and unsalted English butter

Main Courses

Roast picanha beef, sobrasada and potato terrine, roast garlic and parsley purée, smokey chorizo sauce

Confit pork shoulder, sautéed squid with sherry and shallots, broad beans and mint

Roasted breast of guinea fowl, truffled chestnut and parsnip purée,
spiced leg meat sausage roll, green cabbage choucroute

Sirloin of beef, roasted roots, oxtail jus and bon bon
£8.00 per person supplement

Roast fillet of seabass, fish curry, pomme sablé and slow cooked bantam egg

Pan fried red mullet, olive and marjoram sweet potato, BBQ aubergine and basil

Tandoori butternut squash, roast sage and cumin butter, goats curd and poppadum crumble

Pot roast Jerusalem artichokes, smoked buttermilk and parsley sauce

Desserts

Chocolate and griottine cherry brownie with kirsch and orange mascarpone

Blackcurrant jam cheesecake, vanilla crème fraîche

Macadamia and white chocolate tart with chestnut ice cream

Rum roasted pineapple, lime syrup sponge, orange and chilli meringue

£52.00

PLEASE NOTE THAT ALL PRICES ARE PER PERSON AND EXCLUSIVE OF VAT AT THE CURRENT RATE

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Starters

Seared beef, umami broth, roast garlic and peanut

Glazed breast of pigeon, roast *artichoke* and truffle purée, pigeon liver parfait, grelot and thyme

Trout tataki, black yuzu koshu, crispy onion crumble, sesame mayonnaise and shiso

Seared curried scallop, cauliflower purée, curry oil, apple, coriander and cauliflower salad

Scottish lobster “cannelloni”, toasted macadamia, dill, lime and roast garlic mayonnaise
£6.00 per person supplement

Roast pumpkin velouté, sautéed girolles, toasted seeds, Moroccan crumble

Burrata, beets, fresh salted pear and olive oil

All starters are served with a selection of sliced artisan breads and unsalted English butter

Main Courses

Roast rump of lamb, sweet potato purée, green olive chimichurri, red cabbage and chilli pickle

Slow cooked beef cheek, salt baked celeriac, smokey sauce and pickles

Cannon of lamb, artichoke purée, pressed shoulder, goats curd and watercress

Roasted dry aged fillet of beef, confit red onion, foie gras parfait, fried brioche and buttered chard
£8.00 per person supplement

Roast fillet of brill, baked leeks, hazelnut butter, sea vegetables, ponzu and leek purée

Baked cod with butter bean, chorizo and octopus ragù, rose harissa and spinach

Baked aubergine, “arancini”, baked crispy cheese, fresh oregano, lemon and chilli butter

Truffled pomme purée and duck yolk Scotch egg, onion ragù and Lincolnshire poacher

Desserts

Walnut praline and Valrhona chocolate tart, espresso ice cream and salted coffee caramel

Caramelised apple and all butter brioche bread and butter pudding with clotted cream

Cranachan crème brûlée, cinnamon and lemon shortbread

Roasted pear tarte tatin with vanilla ice cream

£58.00

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