

THREE COURSE MENU SPRING & SUMMER



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

Rabbit and guinea fowl terrine, duck fat sour dough and piccalilli

Smoked duck ham, rhubarb preserve, charred feta, basil and chicory

Scottish sea trout, jalapeno, truffle and hazelnut vinaigrette, sour cream and watercress

Salmon sashimi, garlic nougatine, calamansi and miso caramel, ponzu mayonnaise

Salad of peas, pea mousse, chilled pea velouté, lemon thyme croûtes and buttermilk

Roscoff onion tatin, whipped goats cheese, truffle and bitter leaves

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

Main Courses

Braised short rib of beef, smoked bone marrow and tomato sauce, burnt bitter greens and crispy beef salti

Confit pork belly, green chilli and tamarind slaw, bacon jam and pineapple preserve

Roasted breast of corn fed chicken, curried jus gras, spiced potato, crispy sprouting and pear pickle

Roast fillet of beef, pickled wakame, salt baked shallot, roast shallot purée, beef emulsion

£8.00 per person supplement

Roast seabass, lemon and artichoke purée, crushed Jersey Royals and olive oil

Scottish salmon, burnt garlic sauce, Thai style prawn and sesame courgette flower tempura

Tender stem broccoli gratin, pecan and gorgonzola, salted pears and fresh herbs

Spelt risotto primavera, gremolata and puffed grains

Desserts

White chocolate caramel tart, crème fraîche and lime

Pavlova, lemon curd, yoghurt sorbet and raspberry compote

Hazelnut chocolate brownie, vanilla ice cream and salted butter caramel

Iced strawberry cheesecake, peanut praline crumble, strawberry and tonka bean mousse

£52.00

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

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Starters

Croquetas de sobrasada, mojo rojo and garlic aioli

Seared steak tartare, pine nut emulsion, black pepper croutes, charred gherkin

Seared Scottish scallops, wakame and yuzu dressing, roe butter

Cornish crab, sea vegetables, avocado purée, crab bisque vinaigrette and peanut crumble

Crispy duck egg, asparagus, baked parmesan, tarragon and Dijon mustard salad

Grilled castelfranco, orange and Roquefort dressing, pine nut dukkah

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

Main Courses

Roast breast of guinea fowl, roasted gem, fricassee of girolles, broad beans and truffle, tarragon rösti

Spiced lamb rump, smoked aubergine, labneh, salted cucumber, lamb kofta and hummus

Roast cannon of lamb, tomato jam, black olive caramel, whipped feta, oregano and cockles

“Tournedos Rossini” - Dry aged beef, foie gras and bianchetto truffle sauce, mushroom and miso purée
£8.00 per person supplement

Baked cod, charred asparagus, caper and parsley brown butter hollandaise

Fillet of turbot, mussel and langoustine sauce, parsley and lemon barley
£7.00 per person supplement

Crispy duck egg, wild garlic sauce, charred asparagus, hazelnut and tarragon salsa

Courgette and ricotta, courgette and truffle velouté, baked cheese and vin cotto

Desserts

Pistachio and white chocolate tart with raspberry sorbet

Filo rolls with strawberry mousse, strawberry and basil sorbet and berry jam

Banane galette, cardamom ice cream and caramelised pastry

Stem ginger parfait, poached rhubarb and almond crumble

£58.00

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