

2019/2020 Sample Event Menu

For parties of 8 or more guests we do ask that a set menu is decided upon – ie one starter, one main course and one dessert for the entire party. With advance notice we are very happy to cater for any guests with individual dietary requirements or allergies, either adapting the dishes or with a completely separate menu and a simpler, children's menu can also be made available.

For a pre-event tasting please choose 2-3 starters, mains and desserts. The tasting as well as three course meal is included in all exclusive use packages with supplements applying to only the Oyster and Beef courses.

If you have chosen a 5 course menu the standard version would be to have an appetiser, starter, main course, pre dessert and dessert, although variations of this (with supplements) can be offered.

Starters

Ravioli of Scottish salmon & lobster, shellfish vinaigrette

Marinated salmon, brown crab emulsion, buckwheat, apple, nasturtium

Smoked trout and salmon terrine, baby leeks, dill mayonnaise

Seared Orkney scallops, smoked haddock "kedgeree" risotto
(£5.00 supplement)

Ham hock & foie gras terrine, kohlrabi, celeriac, mustard mousseline

Smoked duck breast, liver parfait, beetroot, spiced orange, pistachio

Tuna tartare, avocado, apple, black sesame, chilled kombu dashi

Heritage cauliflower tempura, preserved lemon, green olive,
Macrona almonds

Main Courses

Roasted lamb rump, salt baked celeriac, pickled celery, black olive,
pomme puree, mint infused lamb sauce

Poached and roasted corn fed chicken, glazed carrots, gem lettuce,
caper & brown butter chicken sauce

Belted Galloway beef rib and glazed cheek, truffled hash brown,
seasonal vegetables, bordelaise sauce (£5.00 supplement)

Roasted saddle of venison, Cumberland condiment, swede fondant,
chestnut mousse, aslace bacon

Slow cooked Cornish cod, turnip, curried mussel chowder, gremolata
bread crutons

Pan roasted Cornish brill, devilled shrimp butter, brassicas,
pickled sea herbs

Poached halibut, spiced tomato and herb beurre blanc, ratatouille,
courgette salad

Tarragon gnocchi, wild mushrooms, seared lettuce,
lemon crème fraiche, toasted yeast powder

Desserts

Treacle tart, lemon, elderflower

Chocolate tart, orange, stem ginger

Caramelised white chocolate pannacotta, lime, banana,
macadamia nut granola

Cinnamon & chocolate mousse, aerated crème fraiche,
coconib infused milk ice cream

Coconut & rum parfait, pineapple & mango relish, toasted meringues

Vanilla crème brûlée, strawberry, basil

Selection of British cheeses with accompaniment