

3 course Dinner Party Menu 2009

£45.00 per person - 8 or more persons

(Please note that some items may change without notice)



Starters

Courgette Soup

Chervil, whipped crème fraiche (V)

Chicken and Ham Hock Terrine

Shallots, garlic, puy lentils, sherry vinegar dressing, pickled shitake mushrooms

Button Mushroom Risotto

Parmesan, mascarpone cheese, crispy mushroom croutons, olive oil (V)

Cured Loch Duart Salmon

Red onion and radish salad, crème fraiche, chicory, crispy wild rice

Mains

Roast Lamb Rump

Aubergine chutney, spring onions, Madeira jus

Portobello Mushroom and Artichoke Tart

Slow braised shallots and thyme, parmesan cream (V)

Sautéed Fillet of Gilt Head Bream

Crushed cauliflower, white beans, grain mustard butter sauce

Roasted Gressingham Duck Breast

Creamed savoy cabbage, onion, celeriac, carrot, potato puree, parsley

Side Orders

A selection of side orders are available on the night

£3.50 each

Desserts

Chocolate Marquise

Milk Chocolate mousse, cocoa tuille

Braeburn Apple Tart Tatin

Crème fraiche, caramel sauce

Panna Cotta

Orange granite, ginger bread crisp

Nougat Glace

Frozen parfait, confit fruits, berry coulis, honeycomb

4 course Dinner Party Menu 2009

£50.00 per person - 8 or more persons: All the above plus a Cheese course

Cheese

Selection of Seasonal British Cheeses

Orkney oatcakes, apple chutney, grapes, celery

(V) denotes vegetarian dishes (N) denotes dishes containing nuts

An optional 12.5% service charge will be added to your bill and in case you are wondering...our team receive 100%