

DINNER PARTY MENUS

Option 1 - £29.95pp

Starters

Chicken liver parfait with red onion chutney and oatcakes
Buffalo mozzarella and tomato salad with peppered rocket & balsamic and olive dressing
Smoked salmon and crayfish salad with honey and Cajun glaze garnished with rocket and lemon

Main course

Oven baked salmon set on a bed of spiced ratatouille vegetables
Roasted peppered pork loin set on grain mustard mash with garlic and tarragon cream
Pan seared chicken breast with blue cheese spring onion and white wine sauce

Dessert

Tart au citron with Chantilly cream
Sticky toffee pudding with salted caramel sauce

Option 2 £35.95pp

Starters

Grilled goats cheese with sun dried tomato, caramelised red onion & rocket, balsamic glaze
Seared tiger prawns resting on noodle salad topped with julienne of vegetables and chilli lime jam
Portobello mushroom filled with blue cheese and sun touched tomato baked with garlic and breadcrumbs

Main course

Fillet of sea bass with fondant potato, crispy pancetta with basil & dill pesto
Lemon and herb chicken olive with grain mustard pepper cream sauce
Braised topside steak cooked in red wine shallots and mushrooms with chantenay carrots and potato fondant

Dessert

Classic banoffee tart
Apple tart Tatin with vanilla clotted cream

Option 3 £42.95pp

Starters

King prawn and scallop skewer set on pea puree & lemon butter
Chargrilled chorizo with stornoway Black pudding & chilli Jam
Baked vine tomatoes stuffed with feta cheese and green olives with balsamic glaze

Main course

Seared gressingham duck breast resting on beetroot puree with black cherry and redcurrant jus
Baked monkfish wrapped in Parma ham set on black haggis mash with sun touched tomato coulis
Rib Eye steak with portobello mushroom roasted vine tomato and garlic herb fondants

Dessert

Chocolate fondant with salted caramel sauce
Apple and pear tart Tatin with cinnamon ice cream

