

## 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

