

FINE DINING

Minimum order of 15 portions.

3 courses

£44.75

4 courses

£51.00

Once you have selected how many courses you would like, the chefs will create your menu using seasonal ingredients where possible. Please select from the following:



Starters

Confit salmon, watercress purée, pickled fennel, beetroot textures
Breaded ham hock, cauliflower purée, roasted root vegetables
Terrine of pulled corn-fed chicken, artichoke, truffle and crispy skin croûte
Crab and lobster ravioli with lemon rocket butter
Heritage carrot, olive, avocado and basil focaccia croûte
Caramelised onion and pea tart with wild mushroom and truffle



Mains

Scottish twenty-one-day aged filled steak, ox cheek ravioli, breaded cauliflower, carrot textures and madeira jus
Thyme marinated belly of pork truffle potato, pan-fried spinach, and wild mushroom bean cassoulet sherry cream
Ballotine of corn-fed watercress chicken, confit bonbon, creamed leek and sauce hollandaise
Seared market fish, shell fish croquette and spinach pearl barley
Goats cheese pine nut cannellini with caper sage butter
Thyme risotto, buttered wild mushrooms and crispy soft duck egg



Desserts

Hazelnut caramel & orange mousse cake and malt ice cream
Spiced peach ginger crumble, raspberry sabayon and iced yoghurt
Lemon tart, citrus glaze, raspberry gel and crispy sugar shard
Rich chocolate orange tart, toffee dates in earl grey syrup, spiced cream



Cheese

Selection of British and continental cheeses with crackers, biscuits and seasonal chutneys



Kindly note that all prices quoted are per person and are exclusive of VAT