

Banqueting Dinner Menus

We ask groups of ten or more people to select a set menu comprising one starter, one main course and one dessert. This choice will be served to the entire table.

We will, of course, cater for anyone with special dietary requirements.

3-Course Set Dinner Menu - £62.50 (if on room only rate or non resident)

Prices are inclusive of VAT and service charge

No further gratuities are expected

Food Allergies

Some of our dishes may contain traces of nuts. Our staff will be pleased to describe the ingredients of any of the dishes.

Please note that all our restaurant and dining rooms are no smoking areas. If you wish to smoke, please use the Morning Room or the Bar.

Most of the produce used in the preparation of our menus is obtained locally and nationally from small specialist suppliers. We have checked to ensure that none of the food we serve is genetically modified. Please ask our staff for further details.

Banqueting Dinner Menus

Starters

Carpaccio of Loch Duart Salmon

marinated with lemon and olive oil with a salad of fennel, red onion and an orange vinaigrette

Tartar of Avocado and Smoked Chicken

with tomato and hazelnut dressing

(v) Charentais Melon

filled with berries and rasteau wine

Terrine of Red Mullet and Roasted Vegetables (min 10 pax)

saffron mayonnaise

(v) Tomato, Courgette and Goats Cheese Tart

with pesto and sun-dried tomato oil

Smoked Salmon and Crab Salad

lemon and dill dressing

Mosaic of Duck, Foie Gras and Wild Mushrooms

with tomato and balsamic chutney and brioche toast

San Daniele Ham

rocket salad, parmesan shavings, chargrilled figs and a lemon dressing

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Main Courses

Breast of Quantock Duck

with fondant potato, market vegetables and orange jus

Roast Sirloin of Scottish Beef

white wine and shallot sauce, gratin dauphinoise and market vegetables

Roast Saddle of Lamb

filled with roasted mushrooms, with potatoes boulangère, madeira jus and market vegetables

Breast of Free Range Chicken

filled with vegetable julienne, with pureed potatoes, spinach and a white wine and thyme jus

Fillet of Scottish Beef

mushroom glaze, horseradish jus and market vegetables

Sea Bass

pan fried with a shellfish and pesto nage

Loch Duart Salmon

braised in chardonnay wine, young vegetables, herbs and butter sauce

Halibut Fillet

wild mushrooms, broad beans, peas and champagne velouté

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Vegetarian Dishes

Starters

Salad of French Beans and Tomato Confit

with celeriac chips and shallot and sherry vinaigrette

Char grilled Vegetables

tomato and red onion salsa, rocket and parmesan shavings

Tomato and Raclette Cheese Tart

with pesto and sun-dried tomato oil

Asparagus and Artichoke Salad

truffle dressing and artichoke crisps

Main Courses

Layers of Polenta with Aubergine Caviar and Spinach

tomato and basil sauce

Crispy Pancake of Wild Mushrooms

glazed onions, baby carrots and leeks, chive butter sauce

Fresh Fettuccine

with broccoli, baby spinach, pine nuts, and roquefort cream

Risotto of Wild Mushrooms

sautéed courgettes, sun-blush tomatoes and parmesan cheese

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Additional Courses

These dishes can be served between courses with any of the set menu suggestions

Fish

£14.50 supplement

Braised Fillet of Sea Bass

shitake mushrooms and beansprouts flavoured with coriander and ginger

Salmon and Crab Ravioli

creamed leeks, lobster and tarragon sauce

Fillet of Monkfish

wrapped in speck bacon with chicken and rosemary jus and spinach

Fillet of John Dory

ratatouille and bouillabaisse sauce

Sorbets

£3.50 supplement

Lemon and Thyme

Green Apple

Pink Grapefruit and Bourbon

Red Plum

Passion Fruit and Lemon Grass

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Additional Courses - continued

Cheese

£9.50 supplement

Salad of Baked Capricorn Goats Cheese

walnut oil dressing and toasted pine nuts

Tartlet of Fourme d'Ambert and Poached Pear

with balsamic vinegar and crispy leeks

Brie de Meaux in a Crispy Case

herb salad, tomato relish

Raclette Cheese

new potato confit and roquette

Selection of French and English Cheeses £11.50

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Desserts

Crème Brûlée

almond tuiles

Wafer-Thin Red Plum Tart

hazelnut crumble, vanilla ice cream

Dark Chocolate and Caramel Tart

orange ice cream

Baked Meringue

blackcurrant sorbet and crème anglaise

Iced Strawberry Parfait

grand marnier sabayon

White Chocolate and Orange Bread and Butter Pudding

crème anglaise

Apricot Mousse

with pistachio ice cream and raspberry sauce

Assiette Gourmand

plum tart with crème chantilly, chocolate mousse yogurt and vanilla sorbet, iced pecan nut parfait with orange segments

Coffee and Petits Fours are included in the price of all menus

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Menu Gourmand

This menu is available for groups up to a maximum of 50 guests

£18.00 pp (Inc VAT) supplement, menu only

£55.50 pp (Inc VAT) supplement with pre-selected wines to compliment each course

Cappuccino of White Beans

white truffle oil

Smoked Duck

french beans, quails eggs, artichoke crisps and shallot dressing

Seared Scottish Scallops

truffle mash and pea velouté

Fillet of Scottish Beef

mushroom glaze, asparagus and madeira sauce

Griottine Cherry Trifle

Valrhona Chocolate and Caramel Fondant

caramel ice cream