

# Banqueting Lunch 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.

2 Course Set Lunch Menu - £27.00

3 Course Set Lunch Menu - £36.00

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 Lunch Menus

## Starters

### **(v) Baked Capricorn Goats Cheese**

frizzie salad, apple, pear, pine nuts and red wine dressing

### **Traditional Cesar Salad**

with crispy pancetta

### **Scottish Smoked Salmon**

herb salad and lemon crème fraîche

### **Carpacchio of Scottish Beef**

parmesan flakes and roquette salad

### **Wild Mushroom and Butternut Squash Tart**

with cep mushroom hollandaise and madeira sauce

### **Terrine of Smoked Salmon and Goats Cheese (Minimum of 10 Guests)**

celeriac rémoulade and herb salad

### **(v) Charentais Melon**

filled with mixed berries and rasteau wine

### **Salad of French Beans and Smoked Duck**

artichoke crisps and trufffle dresssing

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## Main Courses

### **Roast Saddle of Lamb (Minimum of 10 Guests)**

with rosemary jus, gratin potatoes and market vegetables

### **Duck Confit**

on crushed potatoes and olives, french beans, spinach and red wine sauce

### **Breast of Free Range Chicken**

with wild mushroom sauce, grain mustard mashed potatoes and market vegetables

### **Loin of Pork**

tomato and mushroom glaze, sage jus, market vegetables

### **Roast Loin of Scottish Beef (Minimum of 10 Guests)**

white wine sauce, fondant potato and market vegetables

### **Pan Fried Fillet of Cod**

pasta rice, mussel and saffron sauce

### **Steamed Fillet of Loch Duart Salmon**

pac choi, coconut milk and coriander

### **Pan Fried Fillet Sea Bream**

sweet red pepper sauce, green vegetables and new potatoes

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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, roquette 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 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

**Pink Champagne**

**Lime**

**Apple Calvados**

**Plum**

**Pear William**

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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

### **Layers of Chocolate**

with raspberry, mango and coconut sorbet

### **Panna Cotta**

with marinated berries

### **Apple Tart Tatin**

vanilla ice cream

### **Dark Valrhona Chocolate Mousse**

with mango sorbet

### **Warm Cherry and Orange Bakewell Tart**

With orange ice cream

### **Iced Pecan Nut and Maple Syrup Parfait**

spiced orange segments

### **Passion Fruit Tart**

raspberry sorbet

### **Sticky Toffee Pudding**

vanilla ice cream

**Coffee and Truffles are included in the price of all menus**