

CLASSIC DINNER MENU



Three courses from £19.95 per person

(includes staffing & VAT)

Please choose 2 items from each section. Vegetarians, special dietary requirements catered for separately

Starters

Scottish smoked salmon served with multi grain bread
Brussels Pate served with French toast
Roast parsnip & sweet potato soup (v)
Prawn chorizo & chili salad

Mains

Roast duck breast

With spiced plum relish

Fillet of lamb

With mint sauce

Roast Beef

With creamed horseradish

Pork belly

With apple sauce

Chicken breast

Wrapped in Parma ham

Stuffed peppers (v)

Filled with roasted vegetables & couscous

Scottish salmon encroute

Filled with creamy asparagus & mushrooms

All of the above mains are served with seasonal vegetables, potatoes & gravy

Dessert

Classic Profiteroles with chocolate sauce

Zesty lemon tart

Red velvet cheese cake

Classic chocolate fudge cake

Eaton mess

Served with cream or ice cream

Tea, filter coffee & chocolates to finish

Any menu can be designed to suit your taste or budget.

We will be pleased to quote for any specific food requirements or special diets.

We require your order by 12.00 noon 72 hours before your event.

(v) Suitable for vegetarians

Our food mission...

To use only local, responsibly sourced, seasonal produce whenever we can.

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