



# Banqueting Set Menu

## STARTER

Butternut squash and ginger veloute with spinach Fontina cheese dumplings  
Cream of wild forest mushroom soup  
Smoked Scottish salmon with crème fraiche, keta caviar and capers  
Pickled beetroot and goats cheese curd served with smoked duck and apple salad

## MAIN

Roast Chicken Tikka, mustard crushed chilli potatoes, tender stem broccoli and mint yoghurt  
Chicken served with chasseur sauce, French beans, dauphinoise potatoes and ratatouille  
Roast British beef sirloin, toasted parmesan gnocchi, sauce parmigiana with salsa verdi  
Herb crusted Rump of lamb, grilled artichokes and cannellini beans with organic lemon pickle  
Roast Hake, pumpkin and orange puree, braised fennel, wilted greens and prawn chilli butter  
Walnut, ricotta and courgette pithivier  
Roast salmon, sauté chilli spinach, vegetable pakora fritters and shallot cream

## DESSERT

Italian meringue vanilla cream and tropical fruits  
Espresso Coffee Tiramisu  
Lemon tart and passion fruit with crème fraiche  
Baked Sultana and lemon cheese cake  
Chef selection petit fours

For those with dietary or food allergies, please ask to speak to a member of the team.  
Prices include V.A.T. at the current rate where applicable  
A discretionary service charge of 12.5% will be added to your bill.

