

Private Dining Menu – Autumn/Winter

TO START

Traditional Caesar Salad, Simply Plain or Chicken & Bacon

Beetroot Marinated Loin of Loch Salmon, Cornish Crab & Pink Ginger,
Lemon Vinaigrette

Herb Roasted Artichokes, Portobello Mushrooms with Red Peppers,
Parmesan & Truffle Oil

Jasmine Tea Smoked Chicken Salad, Kaffir Lime Leaf, Pickled Vegetables &
Spicy Peanut Sauce

Sweet Potato & Coconut Soup, Coriander, Pink Ginger & Lemongrass

MAIN COURSES

Char-grilled Fillet of Tay Salmon “Teriyaki Style”, Oriental Stir Fried Vegetables &
Egg Noodles

Wild Mushroom & Yellow Pumpkin Risotto, Truffle Oil, Rocket & Parmesan

Char-grilled Fillets of Sea Bass, Winter Leeks, Red Onions & Lemon Thyme

Rosemary & Thyme Marinated Rump of Lamb, Roasted Root Vegetables,
Herb & Mustard Jus

Breast of Maize-Fed Chicken Wrapped in Parma Ham, Sun Dried Tomatoes, Garlic
Confit & Fine Crispy Green Beans

Pavé of Angus Beef, Woodland Mushrooms, Black Truffles,
Chives & Chateau Potatoes

DESSERTS

Warm Bread & Butter pudding, White chocolate Ice-cream

Black Cherry & Mascarpone Crème Brûlée

Rich Chocolate Delice, Grand Marnier Crème Fraîche

Caramelised Lemon Tart, Marinated Winter Berries

Selection of English & Continental Cheeses, Biscuits & Grapes

**Please choose only 3 starters, 3 main courses & 3 desserts from the above
menu, to send to your guests for pre-ordering**

Three Courses £42.00 per head

Coffee & Petit Fours priced individually

Café

Delice Des Dames