

Menu Selector

Please choose one dish for all your guests

Main Course

Roasted chateaubriand of Scottish beef with a brandy and mushroom sauce
(£4.00 supplement)

Roast rib eye beef studded with ginger and garlic served with a casserole of wild mushrooms

Beef Wellington. Prime Fillet of beef topped with pate and mushroom duxelle wrapped in puff
pastry served with a Madeira sauce (£4.50 supplement)

Roast sirloin of beef served with Yorkshire pudding and a rich beef gravy

Lamb noisettes served on a bed of cannellini beans and smoked bacon

Slow braised lamb shank served on a bed of puy lentils with a redcurrant sauce
(£1.00 supplement)

Boneless leg of lamb roasted with rosemary and honey served with red wine jus

Medallions of Pork tenderloin served with a creamy apple and calvados sauce

Free range chicken breast served in a tomato sauce scented with green peppercorns, black
olives and rosemary

Pan fried duck breast served with a port and forest fruit compote (£1.00 supplement)

Roast Turkey crown served with an apricot stuffing, chipolata and bacon roll, cranberries and
sherry gravy

Sole fillet wrapped around a crab farci then poached and served with a saffron and prawn
sauce

Scottish salmon fillet with an olive crust served with a creamy white wine, basil and tomato
sauce

Butterfly fillet of sea bass stuffed with spring onion and ginger (£1.00 supplement)

Roast Cod fillet served with a minted pea puree

Baked sea bass with roasted red peppers, tomato and potatoes (£1.00 supplement)

Vegetarian options

Please choose one dish for all your vegetarian guests

Medley of wild mushrooms pan fried with onions bound in a paprika cream sauce finished
with brandy and parsley served in a giant Yorkshire pudding

Char grilled Mediterranean vegetable stack served with cherry tomato compote

Roasted red pepper stuffed with haloumi cheese and yellow pepper drizzled with basil oil
served with a lemon and herb couscous

A crisp pastry tart crammed with pesto, cherry tomatoes and topped with brie

All main courses are served with fresh seasonal vegetables to compliment the dish