

LUNCH PARTY MENU: £30

A Selection of Hot and Cold Canapés

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Amuse Bouche

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Dorset Crab

Avocado & Confit Lime, Cucumber-Tomato, Thyme Crisps

OR

Scottish Wild Mushroom Risotto

Aged Parmesan & Chicken Jus

OR

Cumin & Pumpkin Velouté (v)

Green Chard & Sage Royal

~

Soya & Honey Baked Scottish Salmon

Fondant Salsify & Champignon de Paris, Honey & Soya Glaze, Fish Jus

OR

Herb Roasted 'Black Leg' Chicken

Red Cabbage, Filled Brittany Onions, Pommes Fondantes & Jus de Roti

OR

Chervil Printed Open Ravioli (v)

Aubergine & Olive Fricassée, Red Pepper & Basil Velouté

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Pre Dessert

~

A Selection of French Cheeses

Biscuits & Garnishes

OR

Caramelised Red Plum & Almond Tart

Lime & Yoghurt Ice

OR

Golden Louis XV

Dark Chocolate Mousse & Crunchy Praline

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Filtered Coffee & Petits Fours



DINNER PARTY MENU 1: £48

A Selection of Hot and Cold Canapés

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Amuse Bouche

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Warm Bergamot & Sea Trout Salad

Crunchy Chicory & Fondant Beets, Lemon & Chervil Oil

OR

Hazelnut Crusted Quail

Roasted Apples & Gooseberry Compote, Fondant Shallots

~

Golden Pumpkin Risotto

Pumpkin & Chicken Jus

~

Olive & Thyme Baked Sea Bream

Aubergine, Courgette & Red Pepper, Basil Purée & Lemon Aromatic Sauce

OR

Roasted Black Pork Fillet

Soft Belly & Crispy Bacon, Apple Purée & Glazed Celeriac, Pork Jus

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Pre Dessert

~

Selection of French Cheeses

Biscuits & Garnishes

OR

Poached Williams Pear

Mulled Wine Sorbet & Dark Chocolate Fondant, Liquorice Biscuit

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Petits Fours



DINNER PARTY MENU 2: £58

A Selection of Hot and Cold Canapés

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Amuse Bouche

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Roasted Scottish Scallops

Jerusalem Artichoke & Parsley Purée

Crunchy Pear & Coral Dressing

OR

Thin Duck Feuilleté & Muscat Grapes

Fondant Royal Gala Apples, Port Jus Reduction

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Scottish Wild Mushroom Risotto

Parmesan Dentelle & Chicken Jus

~

Moroccan Spiced Cut of Atlantic Halibut

Large Green Leek & Salsify Ravioli

Spiced Lemon Sauce

OR

Roasted 'Label Anglais' Guinea Fowl

Truffle Gnocchi, Green Chard & Sweet Turnips

Honey & Guinea Fowl Jus

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Pre Dessert

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Selection of French Cheeses

Biscuits & Garnishes

OR

Caramelised Apple Millefeuille

Calvados Cream & Granny Smith Sorbet

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Petits Fours



DINNER PARTY MENU 3: £68

A Selection of Hot and Cold Canapés

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Amuse Bouche

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Warm Lobster Salad

Wild Dandelion & Scottish Girolle, Purple Potatoes & Grain Mustard Dressing

OR

Braised Duck & Morel Ravioli

Morel & Chervil Cream, Light Duck Jus

~

Autumn Black Truffle Risotto

Brown Butter & Jus de Roti

~

Wild Seabass on its Skin

Fondant Leek & Caramelised Kumquat, Olive Oil & Herb Fondant Purée, Classic Fish Jus

OR

Roasted Cut of Highland Venison

Celeriac Purée & Fondant Pumpkin, Poached Williams Pear & Venison Jus

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Pre Dessert

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Selection of French Cheeses

Biscuits & Garnishes

OR

Golden Louis XV

Hazelnut & Crunchy Praline

~

Petits Fours



VEGAN MENU £48

A Selection of Hot and Cold Canapés

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Amuse Bouche

~

Chestnut Velouté

Savoy Cabbage, Girolle & Pumpkin

OR

Quinoa & Avocado Salad

Pink Grapefruit, Sunflower Seed & Mint Vinaigrette

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Golden Saffron Fake Riso

Parsley Velouté

~

Chervil Open Ravioli

Root Winter Vegetables Infused with Curry, Herb Jus

OR

Lightly Crumbed Japanese Firm Tofu

Caramelised Winter Roots with Black Truffle, Chickpea Beignet

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Pre Dessert

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Pineapple Carpaccio

Pineapple & Pepper Sorbet, Coriander Jus

OR

Caramelised Apple Tart

Olive Oil Biscuit & Roasted Pine Nuts

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Petits Fours



TASTING MENUS £75/65

TASTING MENU

Scottish Langoustine

*Jerusalem Artichoke, Poached Rhubarb
Verbena Infused Velouté*

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Poached Hen's Egg

*Soft Smoked Eel, Baby Gem Lettuces & Butter Croutons
Rosemary & Smoked Eel Broth*

~

Winter Black Truffle Risotto

*Acquarello Riso, Aged Parmesan Reggiano
Jus de Roti*

OR

Winter Black Truffle Tortellini

Crispy Pancetta & Chicken Jus

~

Omble Chevalier

*Medley of Cauliflower & Samphire, Grilled Early Season Leek
Classic Fish Velouté*

~

Anjou Pigeon

*Roasted Kentish Carrot, Swiss Chard, Blood Orange
Madeira Pigeon Jus*

~

Soft Brie de Meaux

Truffle & Walnut, Honey Toast

~

Crème Brûlée à l'Anis

Vanilla & Star Anise

~

Golden Louis XV

70% Dark Chocolate Mousse, Crunchy Praline

Petits Fours

£75

VEGAN TASTING MENU

Pumpkin Velouté

*Chestnut, Pumpkin Seeds & Olive "Ravioli"
Crispy Sage*

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Stuffed Roscoff Onion

*Light Potato "Cream"
Balsamic Vinaigrette*

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Tofu & Swiss Chard Gratin

*Roast Garlic Purée
Crispy Garlic & Herb Salad*

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Whole Caramelised Parsnip

*Minted Parsnip Purée
Liquorice Infused Broth*

~

Roasted Cauliflower

*Truffle Purée
Raw Cauliflower Salad*

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Clementine Givrée

*Coriander & Clementine Salad
Walnut Oil*

~

Mango Vacherin

Alfonso Mango Salad

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Chocolate & Passion Fruit Tart

*Classic Nougatine
Passion Fruit Sorbet*

Petits Fours

£65

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