

LUNCH PARTY MENU £35

Deluxe Lunch Party version available including a glass of Champagne + 2 glasses of wine £50

Autumn 2018

A Selection of Hot and Cold Canapés

✱

Amuse Bouche

Premier Plat

Roasted Scottish Scallops

Jerusalem Artichoke & Parsley Purée, Crunchy Pear & Coral Dressing

OR

Scottish Wild Mushroom Risotto

Aged Parmesan & Chicken Jus

OR

Aniseed & Chestnut Velouté (v)

Savoy Cabbage, Girolle & Pumpkin

Deuxieme Plat

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

Rainbow Open Ravioli (v)

Simmered Winter Root Vegetables, Red Curry Herb Jus

✱

Pre Dessert

✱

Troisieme Plat

Selection of French Cheeses

Garnishes & Biscuits

OR

Caramelised Red Plum & Almond Vegan Tart (v)

Lime Ice

OR

Golden Louis XV

Dark Chocolate Mousse & Crunchy Praline

✱

Coffee/Tea & Petits Fours



PRIVATE PARTY MENU 1: £48

Autumn 2018

A Selection of Hot and Cold Canapés

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Amuse Bouche

Premier Plat

Warm Bergamot & Sea Trout Salad

Crunchy Chicory & Fondant Beets

Lemon & Chervil Oil

OR

Hazelnut Crusted Quail

Roasted Apples & Gooseberry Compote

Fondant Shallots

Deuxieme Plat

Golden Pumpkin Risotto

Pumpkin & Chicken Jus

Troisieme Plat

Olive & Thyme Baked Sea Bream

Aubergine, Courgette & Red Pepper

Basil Purée & Lemon Aromatic Sauce

OR

Soya/Garlic Marinated Black Pork Fillet

Soft Belly & Crispy Bacon

Apple Purée & Glazed Celeriac, Pork Jus

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Pre Dessert

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Quatrieme Plat

A Selection of Unpasteurised French Cheeses

Garnishes & Biscuits

OR

Poached Williams Pear

Mulled Wine Sorbet & Dark Chocolate Fondant

Liquorice Biscuit

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Petits Fours



PRIVATE PARTY MENU 2: £58

Autumn 2018

A Selection of Hot and Cold Canapés

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Amuse Bouche

Premier Plat

Roasted Scottish Scallops

Jerusalem Artichoke & Parsley Purée

Crunchy Pear & Coral Dressing

OR

Thin Duck Feuilleté & Muscat Grapes

Fondant Royal Gala Apples, Port Jus Reduction

Deuxieme Plat

Scottish Wild Mushroom Risotto

Parmesan Dentelle & Chicken Jus

Troisieme Plat

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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Quatrieme Plat

A Selection of Unpasteurised French Cheeses

Garnishes & Biscuits

OR

Caramelised Apple Millefeuille

Calvados Cream & Granny Smith Sorbet

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Petits Fours



PRIVATE PARTY MENU 3: £68

Autumn 2018

A Selection of Hot and Cold Canapés

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Amuse Bouche

Premier Plat

Warm Lobster Salad

Wild Dandelion & Scottish Grolle

Purple Potatoes & Grain Mustard Dressing

OR

Braised Duck & Morel Ravioli

Morel & Chervil Cream, Light Duck Jus

Deuxieme Plat

Autumn Black Truffle Risotto

Brown Butter & Jus de Roti

Troisieme Plat

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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Quatrieme Plat

Selection of French Cheeses

Garnishes & Biscuits

OR

Golden Louis XV

70% Dark Chocolate, Hazelnut & Crunchy Praline

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Petits Fours



PRIVATE PARTY VEGAN MENU: £48

Autumn 2018

A Selection of Hot and Cold Canapés

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Amuse Bouche

Premier Plat

Aniseed & Chestnut Velouté

Savoy Cabbage, Girolle & Pumpkin

OR

Red Quinoa & Avocado

Pink Grapefruit, Sunflower Seed & Mint Vinaigrette

Crispy Leaves

Deuxieme Plat

Golden Saffron Fake Riso

Cauliflower & Parsley Velouté

Troisieme Plat

Rainbow Open Ravioli

Simmered Winter Root Vegetables

Red 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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Quatrieme Plat

Pineapple Carpaccio

Pineapple & Pepper Sorbet, Coriander Jus

OR

Caramelised Red Plum & Almond Vegan Tart

Lime Ice

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Petits Fours

