

# LUNCH PARTY MENU £30

Deluxe Lunch Party version available including a glass of Champagne + 2 glasses of wine £45

Spring 2018

A Selection of Hot and Cold Canapés

✱

Amuse Bouche

**Premier Plat**

Roasted Quail Ballotine

*Fresh Walnut & Sultana Crust Spiced Chutney & Red Chicory Salad, Port Reduction*

OR

Roasted Scottish Scallops

*Young Cauliflower Purée & Broad Beans, Light Crustacean & Orange Sauce*

OR

Wild Garlic & Barley (v)

*Sprouting Broccoli & Pea, Parsley & Garlic Jus*

**Deuxieme Plat**

Slowly Baked Scottish Trout

*Artichoke, White Asparagus & Green Chard, Basil Velouté*

OR

Roasted Cuts of Welsh Spring Lamb

*Pommes au Thym, Petit Pois à la Française, Thyme Infused Lamb Jus*

OR

Olive Oil & Asparagus Tart (v)

*Smoked Tofu & Olive Jus*

✱

Pre Dessert

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**Troisieme Plat**

A Selection of Unpasteurised French Cheeses

*Garnishes & Biscuits*

OR

Caramelised Lemon & Guariguette Tartlet (v)

*Strawberry Sorbet*

OR

Golden Louis XV

*70% Dark Chocolate Mousse & Crunchy Praline*

✱

Coffee/Tea & Petits Fours



# PRIVATE PARTY MENU I: £48

Spring 2018

A Selection of Hot and Cold Canapés

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Amuse Bouche

**Premier Plat**

South Coast Crab Salad

*Avocado, Lime & Fennel*

OR

Herb Stuffed Chicken Wings

*Cos Lettuce & Scottish Gironle Salad*

*Warm Grain Mustard Dressing*

**Deuxieme Plat**

Wild Garlic Risotto

*Fricassée of Asparagus & Young Peas, Chicken Jus*

**Troisieme Plat**

Herb Baked Atlantic Cod

*Crushed Chervil & New Potatoes,*

*Fondant Young Celery & Sweet Wine Fish Jus*

OR

Pink Duck Magret 'Apicius'

*Borlotti Beans & Rosemary*

*Buttered Runner Beans, Apicius Jus*

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Pre Dessert

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**Quatrieme Plat**

A Selection of Unpasteurised French Cheeses

*Garnishes & Biscuits*

OR

Rose & Raspberry Macaroon

*Strawberry Sorbet*

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Petits Fours



# PRIVATE PARTY MENU 2: £58

Spring 2018

A Selection of Hot and Cold Canapés

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Amuse Bouche

**Premier Plat**

Roasted Scottish Scallops  
*Young Cauliflower Purée & Broad Beans*  
*Light Crustacean & Orange Sauce*

OR

Medley of Green English Asparagus  
*Roasted Vine Tomatoes, Parmesan Crisps & Olives*

**Deuxieme Plat**

Scottish Chanterelles Risotto  
*Chicken Jus & Brown Butter*

**Troisieme Plat**

Basil Marinated Atlantic Halibut  
*Fondant Courgettes & Aubergine Bayaldi*  
*Jasmine Rice Infused with Saffron*  
*Saffron Velouté*

OR

New Season Welsh Lamb  
*Pink Rack & Braised Shoulder*  
*Sautéed Peas & Wild Garlic, Parmesan Spelt*  
*Lamb Jus*

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Pre Dessert

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**Quatrieme Plat**

A Selection of Unpasteurised French Cheeses  
*Garnishes & Biscuits*

OR

Golden Louis XV  
*Dark Chocolate Mousse & Crunchy Praline*

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Petits Fours



# PRIVATE PARTY MENU 3: £68

Spring 2018

A Selection of Hot and Cold Canapés

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Amuse Bouche

**Premier Plat**

Warm Scottish Lobster Salad

*Long Green Beans & Purple Artichoke  
Shallots & Lobster Dressing*

OR

New Season Morel & Duck Ravioli

*Morel Cream & Aged Parmesan  
Duck Jus*

**Deuxieme Plat**

Spring Black Truffle Risotto

*Jus de Roti*

**Troisieme Plat**

Lightly Poached Langoustine & Dover Sole

*Fondue of White Asparagus & Green Chard  
Parsley & Noilly Prat Sauce*

OR

Filet of Black Angus Beef

*Green Asparagus & Tomates au Jus  
Pommes Fondantes, Classic Beef & Red Wine Jus*

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Pre Dessert

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**Quatrieme Plat**

A Selection of Unpasteurised French Cheeses

*Garnishes & Biscuits*

OR

Lemon & Guariguette Strawberry Millefeuille

*Vanilla Ice Cream*

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Petits Fours



# PRIVATE PARTY VEGAN MENU: £48

Spring 2018

A Selection of Hot and Cold Canapés

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Amuse Bouche

**Premier Plat**

Shiitake & Seaweed

*Ravioli & Dashi Broth*

*Black Radish & Oyster Leaf*

OR

White Asparagus from Loire

*Black Truffle & Cos Lettuce*

*Miso Infused Dressing*

**Deuxieme Plat**

Wild Garlic Barley

*Peas & Sprouting Broccoli, Green Garlic Jus*

**Troisieme Plat**

Soft Roasted Fennel

*Kalamata Olive Ravioli*

*Chlorophyll Jus*

OR

Spring Pot au Feu

*Vegetable Broth, Spiced Quince Chutney*

*Grated Lime*

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Pre Dessert

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**Quatrieme Plat**

Pineapple Carpaccio

*Pineapple & Pepper Sorbet, Coriander Jus*

OR

Fresh Mango Délice

*70% Dark Chocolate Crunch & Pop Corn*

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Petits Fours

