



Good Food, Good Talk

Sample 5 Course Meal

CANAPE

SPICY SAUSAGE PINWHEEL, HP SAUCE

DUCK LIVER PARFAIT, BRIOCHE CROUTE, CLEMENTINE MARMALADE

GOATS CHEESE MOUSSE, GARLIC CROUTE

STARTERS

ROASTED VEGETABLE SCOTCH EGG, MICRO LEAVES, BALSAMIC PEARL, BASIL POWDER, SAFFRON AIOLI.

OR

LOCH FYNE SMOKED & ROASTED SALMON ROULADE, PICKLED MICRO VEGETABLE, LEMON GEL, DILL AIOLI, CRISPY DILL

MAINS

SEARED ANGUS 8OZ BEEF FILLET, DAUPHINOISE POTATO, SHALLOT RINGS, SEASONAL GREENS, CANDID HERITAGE CARROT, GREEN & PINK PEPPERCORN SAUCE

OR

GLAZED POTATO GNOCCHI, BLACK TRUFFLE OIL, FOREST MUSHROOM, PANGRATTATO PARMESAN CRUMBS, MUSHROOM TUILLE, BABY ROAST COURGETTES.

DESSERT

WARM STICKY TOFFEE PUDDING, MADAGASCAN VANILLA ICE CRÈME ANGLAISE, SALTED CARAMEL ICE CREAM

TO SHARE

PETIT FOURS

OR

SELECTION OF 3 ENGLISH & CONTINENTAL CHEESE BOARD, GRAPES, CELERY, CRACKERS & BREAD, SPICED CHUTNEY