

Gold Section 3 Courses

@ £60.00 per head



Chicken and ham hock terrine served with a smoked chipotle and chilli jam with a mixed leaf salad and salted crostini

--- X ---

Chicken tikka kebabs served with a mango mayo and pea shoot salad

--- X ---

Warmed fresh vegetable gyoza dumplings served with a sake and chive dressing

--- X ---

Pan-seared scallops with lime cucumber ribbons, and a citrus mayo

--- X ---

28-day matured Fillet of Highland Beef served with a Watercress and Sun blushed tomato salad with Balsamic dressing, Garlic Grilled Flat Mushroom, and roasted Parliament potato chips served with a side of fresh creamed peppercorn sauce.

--- X ---

Pan-seared supreme of guinea fowl served on a bed of potato rosti and accompanied with a side of freshly grilled Mediterranean vegetables all drizzled with a fresh champagne sauce.

--- X ---

Sake marinated Lamb rump served with an aubergine and miso puree and accompanied with a side of crispy noodles

--- X ---

Tandoori Crispy pork belly Fillet braised in a special blend of Indian spices till tender then tandoori roasted to a crisp lemon and tandoori marinade served with homemade roti bread, homemade pilaf rice, raita, and homemade chilli jam.

--- X ---

Gold Section 2 Courses

@ £45.00 per head



Fresh Canadian maple seared Salmon served on a bed of tomato ceviche and covered with a sauce vierge

--- X ---

Vegan mushroom, chestnut, and thyme pithivier served with a fennel, orange, and quinoa salad

--- X ---

Salted Caramel Chocolate tarts served with a vodka strawberry and mint salad

--- X ---

Individual banoffee tarts served with a Chantilly finish and chocolate dusting

--- X ---

Passion fruit and vanilla cheesecake served with cracked honeycomb and blood orange and grapefruit salad

--- X ---

Maple glazed Apple Tart Tatin served with a warmed calvados sauce and fresh clotted cream (min for 2 persons)