



## Sample Menu

£43.50 per person

For under 40 guests 2 choices per course

For over 40 guests 1 choice per course

### ***Smoked Salmon***

*Cured Scottish salmon, served with à la grecque vegetables,  
and a pommery and raspberry mustard*

### ***Pastrami Leek and Boursin Cheese Crepe***

*with mixed leaves and a mild mustard and parsley cream sauce*

### ***Vegetarian Options available on request***

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### ***Arday Venison Loin***

*Served with a roasted slice of pressed potato cake  
laced with bacon and onions, carrot puree spiced with cardamom  
all garnished with sundried cranberry and venison jus*

### ***Rump of Lamb***

*Served with bubble and squeak cake with savoy cabbage and potatoes,  
sautéed broad beans and a natural lamb jus scented with gooseberries*

### ***Sea Bass Filets***

*Served with crushed new potatoes laced with spring onions, tomatoes, basil and  
olives garnished with steamed vegetables and a sauce vierge*

### ***Vegetarian Options available on request***

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### ***Sticky Toffee Pudding***

*with vanilla ice cream*

### ***Individual Raspberry Pavlova***

*with wild berry compote*

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***Coffee served with shortbread and tablet***

