

Banqueting Menu C

3 courses - £35.00 per person

Cauliflower textures

smoked almond cous cous
(*v, gf, vg**)

Beef carpaccio

quail egg, pickled mushroom, parmesan & onion rings (*gf*)

Crab

chilli & cucumber yoghurt, apple (*gf*)

Pan roasted fillet of Scottish salmon

lemon & chive butter sauce
(*gf*)

Roast barbery duck breast

raspberry jus (*served pink*)
(*gf*)

Sirloin beef

molasses, beef jus
(*gf*)

Above dishes served with dauphinoise potato and seasonal vegetables

Roast vegetable stack

sun-blushed tomato sauce, new potatoes and vegetables
(*v, gf, vg**)

Dark chocolate fondant

orange sorbet
(*v*)

Cheese board

Selection of 3 cheeses, apple & celery

Mixed berry crème brûlée

(*v, gf*)

Tea, coffee & petit fours

v – vegetarian

gf – gluten free

vg - can be made vegan; please ask for more details*

g – can be made gluten free; please ask for more details*

These prices are correct for 2019