



Sit Down Boardroom Lunch Menu

Soups

Lentil

Curried Parsnip

Roasted Red Pepper Soup

Creamy Leek and Potato

Chick Pea, Chilli and Coriander

Cream of Courgette

Fresh Tomato and Basil

Cream of Pea and Mint Soup

£3.50 per head

All soups are homemade

Starters

Smoked Salmon Towers with a Homemade Dill Sauce

(Hot smoked salmon pate, smoked salmon and gravalx)

Layered Mango and Melon Cocktail with an Orange and Mint

Dressing

Duck and Orange Parfait served with Oatcakes and a Caramelised

Onion Relish

Stilton Brulee served with Melba Toast and a Port, Red onion and

Sultana Confit

*Avocado, Prawn and Grapefruit salad with a Chilli and Lime

Dressing

*Roasted Salmon Terrine with Pesto Butter and served with a

Watercress Mayo

Tomato, Mozzarella and Salami Stacks

Roasted Red Pepper Mousse served with a Rocket and Pine Nut salad

Stilton Cheesecake with a Port and Pear Chutney

*Buffalo Mozzarella, Plum Tomato and Basil Salad

Asparagus and Sautéed Potato Salad with Hollandaise Sauce

*Thai King Prawn Cocktail

***Lightly Curried Creamy Mussels**

£5.50 per head

(Starters with a * are to be supplemented by a £1.00 ph)

Main Course

Beef Bourginione

***Venison Casserole cooked in Beer with Oranges and Caramelised Shallots**

Tarragon Chicken

Various Curries

Salmon Fillet Marinated in Soya Sauce and Honey

Salmon and Leek Lasagne with a Parmesan Crust

Creamy Smoked Salmon and Asparagus Pasta

Gourmet Sausages in a Cider Gravy served with a Mustard Mash

Coconut Chicken and Crispy Wok Vegetables

Coq au Vin

Moroccan Lemon Butter Chicken

Slow Cooked Lamb Shanks with a Red Wine Sauce

Pork Stroganoff

Lemon and Herb Chicken Fillets topped with Mozzarella and served with a Creamy Lemon Sauce

Chicken Breasts Stuffed with Mozzarella and Sage leaves served with a Tomato and Cardamom Sauce

*** Braised Scottish Rump Steak with Red wine and Mushrooms**

***Monk Fisk Wrapped in Parma Ham served with Rosemary Butter**

Haggis Neeps and Tatties served with a Whiskey Cream Sauce

£11.50 per head

(Main Courses with * are to be supplemented by £2.00 ph)

Vegetarian Options

Wild Mushroom and Lemon Risotto with Fresh Parmesan

Pancakes filled with Asparagus, Sun Blush Tomatoes and Smoked Mozzarella

Tortellini filled with Spinach and Goats Cheese served with a Spinach and Garlic Cream sauce

£9.50 per head

Desserts

Tarte Au Citron Served with Raspberry and Blackberry Compote

Panacotta Served with Caramelised Oranges and Blue Berries

Chocolate Fudge Brownie Pie

**White Chocolate and Raspberry Cheesecake served with Raspberry
Puree**

**Lemon Cheese Cake with Pistachio Cream
Chocolate, Brandy Mousse**

Vanilla Terrine with Red Fruit Salad

Warm Banana, Mango, Orange and Ginger Salad

Passion Fruit Terrine with Mango Cream

£5.50 per head

Cheese and Biscuits

£4.50 per head

Coffee with Chocolates

£1.50

Extras

Waiting Staff -£10.00 per hour

Linen Napkins - £1.00 each

Table cloths - £5.00 each

Lemons - £1.00 each

Bags of Ice - £1.50 each

All prices are subject to VAT 17.5%