



Dinner Party Menu

Starters

King Prawn, Grapefruit and Avocado Salad with a Chilli and Lime Dressing

£6.50 per head

Roasted Salmon Terrine with Pesto Butter and Watercress Mayo

£6.50 per head

**Monkfish, Scallop and Rosemary Kebabs with an Anchovy Hollandaise
Sauce**

£7.50 per head

Main Course

Venison Fillet

Served with a Black Cherry and Port Jus

Gratin Duphinois

Carrot and Cumin Puree

Mixed Green Vegetables

£18.00 per head

Scottish Beef Fillet topped with Wild Mushroom Gratin

Served with a Brandy Cream Sauce

Crushed Baby Potatoes

Mixed Green Vegetables

Roasted Baby Shallots and Beetroot

£18.00 per head

Confit of Duck Breast served with a Madera Sauce

Served with a

Selection of Vegetables

£18.00 per head

Duck Breast with a Black Cherry and Kumquat Jus

Served with a

Selection of Vegetables

£18.00 per head

**Venison Casserole Braised with in Scottish Ale, Oranges, Caramelised
Shallots and Cinnamon**

Wholegrain Mash

Honeyed Carrots

Peppered Green Beans

£12.50 per head

**Pheasant Breasts Braised with Diced Pancetta, Dates, Sage and a Marsala
Cream**

Served with

Creamy Leek Mash

Spring Vegetables and Roasted Garlic

£14.50 per head

Desserts

Tarte au Citron served with Raspberry Coulis and Crème Fraiche

£5.50 per head

**Baked American Style Cheese Cake with Buttered Cinnamon Apples and
served with a Caramel Sauce.**

£6.50 per head

**Vanilla Panacotta served with a Caramelised Orange and Blueberry
Compote**

£5.50 per head

Selection of Cheeses served with Crackers and Fruit

£6.50 per head

Tea, Coffee and Petit Fours

£1.50 per head

Please choose one dish from each option.

Waiting Staff £9.50 per hour for a minimum of 4 hours

Travel £20.00

All prices are subject to VAT at 17.5%