



PRIVATE DINING SET MENUS

3-courses, tea and coffee, served with petit fours

Please choose one menu for all guests, however courses can be swapped between menus.
Please confirm your menu choice and seating plan 2 weeks prior to your event.

£35 per person

MENU A

Chicken liver parfait, smoked duck, black cherry, gingerbread

Roasted sea bass, chickpea & chorizo stew, salsa verde

Coconut & vanilla crème brûlée, shortbread

MENU B

Black treacle cured Shetland Salmon, celeriac remoulade, fennel, apple

Braised Scottish ox cheek, parsley mash, crispy curly kale, bourguignon jus

Elderflower & vanilla panna cotta, strawberry compote, dry milk tuile

MENU C

Spiced carrot & butter milk soup

Corn fed chicken supreme, spring onion mash, petit pois a la Francaise

Kirsch chocolate mousse, black berry sorbet

VEGETARIAN

Goats cheese panna cotta, celery & apple salsa, beetroot elements

Asparagus & Parmesan tart, rocket, aged balsamic



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MENU D

Heirloom tomato salad, black olive, basil bread, sea buckthorn sorbet

Yuzu baked Atlantic cod, saffron & tomato risotto, squid ink tuile

Frangipane, pomegranate jam, cardamom yoghurt, aerated milk

MENU E

Lock Fyne smoked salmon, compressed cucumber, soft boiled quail egg

Borders sirloin steak, confit tomato, Portobello mushroom, hand-cut chips, peppercorn sauce

Dark chocolate pave, caramel ice cream

MENU F

Ham hock presse, charred leek, white truffle mayonnaise, fine herb salad

Rump of black face lamb, roasted garlic mash, young turnips, pearl barley jus

Salted caramel tart, peanut butter ice cream

VEGETARIAN

White truffle slow cooked duck egg, forage mushrooms, mushroom consommé, leek ash

Cauliflower steak, purple cauliflower purée, kale chimchurri



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MENU G

Nori salmon, daikon radishes, wasabi crème fraîche, soy sesame dressing

Duck breast, rhubarb, walnut granola, king oyster mushroom, violette potatoes

Limoncello tart, mango & lavender salsa, cucumber sorbet

MENU H

Norfolk quail, sweet corn purée, chorizo, parsley arancini, popcorn shoots

Pan fried monkfish, parsley risotto, roasted ceps

Peanut butter parfait, cherry sorbet, jelly

MENU I

Seared Orkney scallops, caramelised bacon, apple & vanilla purée, shaved iberico

Venison Roe Deer game pithivier, kale, stem broccoli

Cranachan parfait, honey whiskey syrup, raspberries, oat raspberry granola