



Three course silver served Dinner

Simply pick one dish from each course and contact ourselves with your final choice, and let us do the rest

Please note that not all combinations will be suitable for every occasion, depending on number of guests, choice of venue and seasonal variations in supply of goods, but we will be only too happy to advise on these matters.

Prices quoted are inclusive of all crockery,
Cutlery , staffing and service

Prices from £25.00 ph

MENU

STARTERS

A rich Soup of Creamed Potatoes and Leeks
served with a Crusty Bun

Cream of Butternut Squash Soup
with a hint of eastern spices

Fresh Tomato, Orange and Basil Soup
with a Crusty Wholemeal Bun

Rich Seafood Gumbo

Delicate salmon and Dill terrine topped with smoked salmon
served with dressed prawn tails and herb leaf salad

Scottish Smoked Salmon Mousse on a bed of
baby leaves with Horseradish Cream

Goats Cheese Salad with warm Walnut and Balsamic dressing
sprinkled with crispy bacon lardons

Exotic Fruit Salad with Mango, Papaya and Pineapple Spiked with
White Rum and Coconut

Rich Chicken liver pate served with Herb Salad
and sweet onion relish

MAIN COURSE

Braised Sirloin of Beef in a rich Red Wine, Shallot and Wild
Mushroom reduction

Slow Roasted Pork loin with an Apple and Calvados infused gravy
and crackling

Braised Lamb Shank with Rosemary and Fig reduction served
Roasted Root Vegetables

Baked Cod lion wrapped in Parma Ham with a piquant red pepper
and tomato sauce

(all the above carry a £3.50 supplement)

Braised Brisket of Beef with Black Pudding and

Smoked Bacon in a Rich Madeira Sauce

Plump Breast of Chicken Stuffed with Basil Mousse
served with a rich Tomato and Pesto Sauce

Roasted Chicken Supreme in a Rich Smoked Bacon,
Red Wine and Shallot Gravy

Delice of Prime Scottish Salmon poached in
White Wine, Tarragon, Dill and Cream Sauce

DESSERTS

Summer Fruit Pudding with Fresh Clotted Cream
and Redcurrants

A Rich Dark Swiss Chocolate tart laced
with Brandy Served with Coffee Cream

Individual Italian Panacotta with Wild Berries
and Forest Fruit Coulis and shortbread biscuit

Rich lemon and Vanilla baked Cheesecake
with Red Fruit Puree and Fresh Cream

Sticky Toffee Pudding with Ginger Syrup
and Hot Crème Anglaise

Hot chocolate sponge pudding
with rich chocolate sauce

A Selection of English and Continental Cheeses
with Biscuits and Fruit

Followed by Fresh Filtered Coffee and Mints