



# SET MENUS

*Our chefs have designed these set menus to provide you with delicious choices offering complementary flavours. We will provide a vegetarian alternative for 10% of your guests unless advised that you require more than this.*

## SET MENU ONE

Honey roast ham hock terrine with piccalilli  
Pepper, ricotta and basil terrine with rocket and pesto (v)

Corn fed chicken supreme, buttered potato cake and smoked bacon and pea cream  
Pea and mascarpone risotto, crispy leeks and lemon oil (v)

Frozen double chocolate mousse cake with fresh vanilla and red berry compote

**£28.00 per person**

## SET MENU TWO

Chorizo, tomato and puy lentil soup  
Roasted tomato and puy lentil soup (v)

Braised Scottish beef, horseradish crushed new potato, barley and vegetable broth  
Roast vegetable wellington, red wine and rosemary syrup (v)

Lemon posset with handmade shortbreads

**£28.00 per person**

## SET MENU THREE

Game bird parfait, red current and orange chutney with handmade oatcakes  
Roast sweet pepper stuffed with sun blush tomato and basil cous cous

Rump of lamb, garlic mash, ratatouille and mint jus  
Wild mushroom and courgette lasagne with truffle and parmesan cream (v)

Hazelnut crème brulee with coffee biscotti

**£35.00 per person**

## SET MENU FOUR

Smoked salmon and lemon butter terrine with fennel and dill salad  
Fennel and potato salad, dill and lemon vinaigrette (v)

Loin of venison, cabbage and potato rosti with beetroot relish and red wine jus  
Plum tomato tart tatin, goats cheese crouton and rocket and balsamic glaze (v)

Iced honey and raspberry parfait, white chocolate sauce and tuile biscuit

**£35.00 per person**

Tea, coffee & handmade petits fours

£3.50 per person

Tea, coffee, handmade petits fours & liqueurs

£5.95 per person