

GALA DINNER

MENU A

Starter Melon Fantasia

Main Course Honey roasted poussin stuffed with pâté and smoked bacon, accompanied with a wild mushroom jus and vegetable timbale

Dessert Chocolate tart with mascarpone cream

MENU B

Starter Pear and mascarpone mousse with melba toast

Main Course Pan fried fillets of Scotch beef served with a baby shallot jus

Dessert Summer pudding served with rosehip cream

MENU C

Starter Smoked chicken tartlet garnished with mixed grapes and topped with lemon mayonnaise

Main Course Tarragon baked fillet of sea bass with a ragoût of fennel and peppers, served with hollandaise sauce

Dessert Iced fruit syllabub laced with Champagne

MENU D

Starter Warm goats cheese with crispy pancetta and a pepper balsamic dressing

Main Course Medallions of chicken with apricot farcie and a green peppercorn and sage sauce

Dessert Chestnut & honey cheesecake

Main courses are served with a Bouquetiere of Fresh Seasonal Vegetables and all menus are followed by Coffee & Chocolates

3 Courses £ 32.34 (£37.19 inc VAT)

Please ask for our choice of fish dishes and sorbets if you require four courses.

GALA DINNER

- MENU E**
- Starter** Oak smoked fillet of Scotch beef served with mixed leaves and stuffed tomatoes
- Main Course** Salmon and lobster Wellington served with béarnaise sauce
- Dessert** Steamed passion fruit pudding with a compote of fresh berries
- MENU F**
- Starter** Crispy apple salad with poached quail, Parma ham and red pepper vinaigrette
- Main Course** Grilled Tay salmon with pan fried scallops served on a bed of tomato concassé and pancetta
- Dessert** White peach mousse with dark chocolate sauce
- MENU G**
- Starter** Sautéed scallops in a cream saffron sauce
- Main Course** Honey roast duck breasts with glazed oranges served with a tangerine potato rösti
- Dessert** Chocolate and Cointreau terrine
- MENU H**
- Starter** Avocado and grapefruit salad with paw-paws, topped with pine nuts
- Main Course** Rack of lamb set on a sautéed aubergine with Roma tomato, rosemary and cream
- Dessert** White chocolate Charlotte with blackberry sauce

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