

Function Menu Selections

(Choose a starter, main and pudding from the following)

Starters

Prawn Cocktail

Traditionally served on a bed of iceberg lettuce with Marie-rose sauce, lemon wedge and buttered brown bread

6.50

Chicken Liver Parfait

Served with a grape chutney and toasted brioche

6.00

Smoked Scottish Salmon

Accompanied with caper berries, cornichons, pickled onions and buttered brown bread

7.00

Wild Mushrooms

Sautéed in garlic, parsley and butter on toasted French bread

6.00

Soup de jour

Seasonal root vegetables and herbs

4.00

Charcuterie

Chef's selection of continental meats, artisan cheeses and accompaniments

9.00

Additional Courses

Soup: 4.00

Sorbet: 4.50

MAINS

Roast Sirloin of Beef

With seasonal vegetables, roast potatoes, Yorkshire pudding and Old fashioned gravy 13.50

Coq au Vin

Braised Chicken Leg cooked in red wine with smoked bacon, Chantenay carrots, baby onions, button mushrooms and parsley accompanied by creamy mashed potato 10.25

Beef Bourguignon

Slow braised fore rib of beef, seeped in red wine with roasted Chantenay carrots, button mushrooms, pearl onions, hard herbs finished with rich red wine sauce, accompanied by creamy mash potato 12.00

Salmon Niçoise

Lettuce, ripe tomato wedges, halved boiled new potatoes, steamed green bean, wedges of soft boiled eggs, are topped with fresh Salmon, and native Niçoise olives 10.80

Herbed Chicken

Marinated chicken breast, oven roasted with Lyonnaise potatoes, green beans and roast chicken sauce 12.00

Confit of Lamb Shoulder

Accompanied with dauphinoise potatoes, ratatouille and a red wine sauce 14.00

Seabass

Pan fried fillet of Seabass with new potatoes, seasonal greens and hollandaise 12.80

puddings

Lemon Posset

Cold, set lemon cream topped with mulled plums and sable biscuit

4.00

Vanilla Crème Brûlée

A rich custard based dessert topped with hard caramel. Served in individual ramekins with home-made shortbread biscuit

4.80

Apple Strudel

Puff pastry, cinnamon, brown sugar baked until golden brown and served with crème Anglaise

5.50

Fruit Jelly

Season fruit based jelly served with sweetened mascarpone

4.00

Chocolate Fondant

Rich semi baked chocolate dessert, with warm chocolate sauce and milk ice cream

7.00

Cheese

Selection of three locally produced artisan cheeses served with oat cakes and grape chutney

6.50

N.B Cheese can be offered as a separate course

Filtered Coffee, Traditional Tea and Treat

2.00

Prices include: Room hire, Staff, Table Linen

Minimum Persons: 35

Maximum: 74