



Christmas Group Menus

Groups of 12- 22 may make a maximum menu selection of 3 starters, 3 main courses & 3 desserts, all of your guests will dine from this streamlined menu. Groups of 23 or more should choose a starter, main course and dessert for their group

Christmas Group Menu A

Starters

serrano ham & honeydew melon, garden mint
soft rosery goats cheese, baked figs, caramelised walnuts
deep fried crab & day boat fish cakes, chilli marmalade, cream fraiche

Main Courses

All served with seasonal vegetables

roast loch duart salmon fillet, wilted spinach, brown shrimps, brown butter
char-coal grilled corn fed chicken breast, winter vegetables, toasted hazelnuts
home made tagliatelle, sundried tomatoes, wild mushrooms, mascarpone, shaved parmesan (V)

Desserts

warm dark chocolate & walnut brownie, bourbon vanilla ice cream
roasted figs, frosted pistachio shortbread, mascarpone, chestnut honey
meza sundae, cherries in eau de vie, pistachio shortbread

Followed by coffee or tea

£35 per person

Christmas Group Menu B

Starters

scottish smoked salmon, lime & coriander, grilled focaccia
confit duck & foie gras terrine, pear chutney, sourdough
warm artichoke & ewes milk cheese tartlet, dressed leaves (V)

Mains Courses

All served with seasonal vegetables

roast norfolk bronze turkey, seasonal trimmings, pickled cranberries
pan-fried sea bass, black mussels, clams, chive butter sauce
potato dumplings, tarragon, feta, roasted tomatoes, black olives (V)

Desserts

orange & dark chocolate tart, crème fraiche, chestnut honey
selection of english and continental cheeses, quince jelly & grapes
warm chocolate mi-cuit, white chocolate ice-cream

Followed by coffee or tea

£40 per person



Christmas Fiesta menu

Appetizers to share

roast mini chorizo with madeira wine
marinated spicy chicken wings, aioli
sautéed garlic prawns, mushrooms & parsley, white wine
fresh mozzarella, vine-on tomatoes & basil crostini (v)
freshly baked breads, kalamata olive tapenade

Main Course

roast norfolk bronze turkey, seasonal trimmings, pickled cranberries
sea bass fillet, black mussels, clams, chive butter sauce
wild mushroom Risotto, soft herbs, mascarpone & shaved parmesan (V)
roasted aged fillet of beef, shallot & red wine jus, herb crushed potatoes 5.00 supplement

Desserts

warm chocolate mi-cuit, white chocolate ice-cream
roasted figs, frosted pistachio shortbread, mascarpone, chestnut honey
crème caramel, bourbon vanilla Chantilly

Followed by coffee or tea

£45 per person

Christmas premium

spicy scottich quail egg, pear chutney
fine smoked salmon, lime & coriander, grilled focaccia
roasted aged fillet of beef, shallot & red wine jus, herb crushed potatoes
warm chocolate mi-cuit, white chocolate ice-cream
selection of english & continental cheeses, red grapes, quince jelly

Followed by Coffee or Tea

£55 per person

All main courses are served with seasonal sautéed vegetables

A vegetarian alternative will be made available on the day