



PRIVATE DINING MENU

*Prices include canapés served at the drinks reception, coffee with petits fours,
Place cards, table plan format and menu cards.
Allergen information is available, please ask if required.*

Starters

Trio of starters:

Pencil leek & lobster terrine with salmon, saffron dressing, roulade of sole, scallop mousse, beetroot gravadlax

Anti-Pasti:

Smoked salmon terrine, melon & Parma ham, mozzarella & char-grilled asparagus

Trio of fish:

Smoked salmon, trout & peppered mackerel, cucumber & capsicum salsa, horseradish & dill sauce

Chicken liver & fig parfait with red onion & shallot marmalade, Balsamic dressing

Venison & game terrine wrapped in smoked pancetta with damson & pear chutney, ciabatta crisp bread

Warm salad of beetroot & dill with black pudding & Scotch quail egg & pickled cucumber

Asparagus with crisp smoked bacon & rocket salad

Seared king scallops with baby rocket salad & light truffle dressing

Classic bouillabaisse with roasted garlic rouille & croustades

Ballotine of guinea fowl, pistachio & ceps, plum chutney & baby leaf salad

Terrine of Scottish salmon with char-grilled Mediterranean vegetables & saffron vinaigrette

Tian of char-grilled pineapple & pesto, water melon, mozzarella & plum tomato with Italian salad

Pave of roasted salmon & leek poached in Muscat with cherry tomato & olive compote

Warm tiger prawns wrapped in pancetta with baby leaf salad & garlic oil dressing

Sole & salmon roulade with spinach, caviar & saffron dressing

Classic Niçoise salad:

Cherry tomato, new potato, quail egg, olive & char-grilled blue fin tuna

Wild rocket, baby spinach & crispy bacon Caesar dressed salad with warm poached egg

Chicken, mortadella & chanterelle terrine wrapped in Serrano ham with homemade piccalilli

Warm goat's cheese & caramelised shallot tartlet on pesto dressed salad (V)

Roasted Mediterranean vegetables, pesto & Balsamic dressing, spiced avocado timbale & toasted focaccia (V)

Wild mushroom risotto with dressed rocket & Parmesan shavings (V)

Main Courses

(fresh seasonal market vegetables included)

Fillet of beef Wellington with château potatoes & Périgourdine sauce

Slow roasted fillet of beef Rossini style with truffle mushroom mousse, pancetta, fondant potatoes, Madeira jus

Traditional roast Scottish beef, Yorkshire pudding, roast potatoes, root vegetable spears & rich red wine jus

Braised paupiettes of beef, horseradish mash, roasted root vegetables and spears

Boeuf Bourguignonne

Scottish beef cooked in Burgundy wine, glazed shallots, wild mushrooms, bacon lardons, light Dijon mash, sautéed market vegetables

Stuffed saddle of lamb, herbed rösti, glazed vine tomatoes, ratatouille, baby courgettes & rosemary reduction

Roast rump of lamb, herbed rösti potato, glazed root vegetables & rosemary reduction

Roast leg of lamb, thyme & rosemary farce, roast potatoes, panache of vegetables & minted pan juices

Moroccan lamb tagine

Braised lamb in Moroccan spices, apricots, toasted almonds, finished with natural yoghurt & chopped coriander, roasted new potatoes & spiced couscous

Saddle of venison with sautéed ceps, fondant potato & Madeira thyme jus

Roast leg of pork with rosemary & sweet garlic farce, roast potatoes, butternut squash, fennel & fine bean ragout, crisp crackling, apple & cranberry sauce

Duck breast marinated in honey & thyme with fondant potatoes & hoi sin veal jus

Confit of duck with roasted root vegetables, braised red cabbage, rösti potato, Port & thyme jus

Suprême of chicken, sun dried tomato & black olive farce, Italian flavoured jus

Suprême of chicken, ricotta, olive & spinach farce, artichoke, tomato, leek & potato compote, red wine jus

Coq au vin:

Classic French casserole of tender chicken, glazed button onions & mushrooms, rich red wine jus, creamed potatoes & broccoli, roasted root vegetables

Roast turkey roundel:

Turkey suprême, sage & onion stuffing wrapped in smoked pancetta, pigs in blankets, fondant potato, braised Brussels sprouts, broccoli & vegetable spears

Guinea fowl, raisin, thyme & rosemary farce, girolles, parsnip & butternut squash, Amontillado cream

Trio of fish:

Poached roulade of plaice, salmon & crayfish mousse, shellfish bisque, new potatoes, dill & cracked pepper

Poached fillet of sole with prawn & crayfish mousse & shellfish bisque

Coriander & lime marinated salmon, crushed new potatoes, wilted greens, fine beans, chervil & watercress

Fillet of sea bass on a pesto cream with saffron & mussel risotto

Baked fillet of cod wrapped in smoked bacon, scallion, new potatoes, roasted cherry tomatoes, braised leeks & spinach on fish cream

Seafood en croute: Salmon, sole, cod, prawns & spinach baked in golden puff pastry, buttered new potatoes, mixed greens & rocket sauce

Galette of roasted Mediterranean vegetables with melted stilton & pesto dressing (V)

Feta, capsicum, eggplant & spinach ragout with parmesan fettucine (V)

Assiette de legumes with new potatoes, peas and beans with light cheese foam
& caramelized baby onion in a crisp pastry fleuron (V)

Desserts

Trio:

White & dark chocolate truffle cake, pistachio ice cream, raspberry brûlée & sablé fingers

Assiette:

White & dark chocolate shots, mini crumble of apple & pear, vanilla ice cream

Triple sec:

Bread & butter pudding with lemon, crème brûlée, dark chocolate & orange zest ice cream

Threesome:

Trifle shot, mini frangipane tart, blueberry cheesecake

Orange & passion fruit tart with dark chocolate sorbet

Champagne jelly with berries, vanilla sables, stem ginger ice cream & fruit coulis

Apple & pear frangipane crumble with cinnamon ice cream

Lemon meringue pie with orange sauce & raspberry sorbet

Warm caramelised coconut & pineapple upside down cake with custard & coconut ice cream

Pecan pie, caramel sauce & vanilla ice cream

American baked cheesecake with summer berries & raspberry ripple ice cream

Pear tart tatin with crème Anglaise & honey ice cream

Buttermilk & vanilla pannacotta with poached rhubarb & strawberry sorbet

Banoffee pie with pecan ice cream & raspberries

Chocolate torte with honeycomb crème fraîche

Chocolate profiteroles with berries

Tiramisu, sable biscuit & berry compote, cappuccino ice cream

The original Sharrow Bay recipe sticky toffee pudding with butterscotch sauce & vanilla ice cream

Rich dark chocolate & toffee pudding with ice cream

Spotted dick with Anglaise & ice cream

Lemon & mascarpone tart with raspberry sorbet

Eton mess with berry ice cream

Summer pudding with vanilla ice cream

Tropical fresh fruit salad with sorbet

Fine selection of cheese with homemade chutney, red grapes & biscuits