



Simply Delicious

Sit Down Menu ~ £55.00 per person

Impress your guests whether it's for a private dinner party for 2 or an awards ceremony for a thousand, our amazingly talented chefs will cook you an unforgettable meal with world class service from our waiting staff

(This is just our sample menu we can cater for 3,4 and 5 course tasting menus)

Starters

- Hot smoked fillet of salmon, spiced cauliflower purée with a fennel, pickled radish and cucumber slaw
Terrine of braised ham hock
- Corn-fed chicken and dry-cured bacon with red onion marmalade
- Seared scallops, minted pea purée, crisp pancetta and pea shoots,
- Thin-sliced poached pork loin salad, Parmesan and pancetta, quail egg and grain-mustard vinaigrette
- Warm stuffed free-range chicken terrine, baby-leaf salad and Madeira jus
- Scotch beef carpaccio with goats' cheese and asparagus, beef spring roll olive oil and Parmesan
- Warm tartlet of lobster and king prawns, lemon butter and chive sauce
- Spears of warm asparagus, soft-poached egg and hollandaise sauce

Main courses

- Lamb two ways: braised shoulder and roast cutlets on garlic and rosemary crushed potatoes
- Grilled fillet of salmon, potato rösti and buttered spinach, red pepper fondue
- Beef two ways: Scotch blade and fillet, potato dauphinoise, butternut squash purée and crisp horseradish
- Fillet of Scotch beef, ravioli of peppers and Parmesan, warm asparagus, tomato and basil vinaigrette
- Fillet of beef Wellington, celeriac and potato purée, roast shallots and parsnip crisps, red wine and port jus
- Roast Barbary duck, tortellini of slow-cooked leg meat, orange, clove and redcurrant sauce
- Pan-roasted monk fish and tiger prawns, nut brown butter, caper berries and at-leaf parsley
- Organic chicken with truffle and morel mousse, broad beans, Madeira cream
- Fillet of beef, potato dauphinoise, green peppercorn sauce
- Roast rump of English lamb, shallot, garlic and rosemary jus
- Fillet of sea bass, leek tartlet, balsamic butter sauce



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Sit Down Menu ~ £55.00 per person cont.

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### Vegetarian

Sage infused potato lined with a wild mushroom duxelle, with butter bean and courgette  
Tortillas filled with black bean, sweet potato, sweetcorn, onion and

tomato sauce with guacamole

Thai Green curry vegetables in a Thai spiced creamy coconut sauce

served with sticky rice

Wild mushroom risotto served on pan fried risotto cake finished with a creamy cep sauce

Beetroot tart with flaky puff pastry topped with creamed caramelised onions

Yorkshire Wensleydale truckle cheese served with herb cream sauce and wilted spinach.

Aubergine schnitzel layered with applewood smoked cheddar and basil pesto

Roasted red peppers & plum tomatoes

### Desserts

Vanilla cheesecake with raspberry coulis

Triple-chocolate brownie with vanilla ice cream

Glazed lemon tart with raspberry coulis

Lemon posset with lemon jelly and shortbread

Red wine poached pears with mascarpone cream

Apple and blackberry compote with a hazelnut crumb and caramel custard

Caramelised bread-and-butter pudding

Seasonal crème brûlée Scone with strawberries

White chocolate mousse with cinnamon-spiced almonds and raspberries

Panna cotta and balsamic marinated strawberries

*Trio of desserts Choose any three of the listed desserts to create your own trio*