

# Gourmet Menus

Gourmet menus are compiled for those who require something extra special and are designed for private parties up to a maximum of 30 guests.

Amendments to the menu or service style may be required for larger parties.

## GOURMET MENU – £55.00

Seared Foie Gras on Madeira Brioche  
with Cauliflower Purée

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Salad of Lobster with Pink Grapefruit,  
Avocado and a Vanilla Dressing

\*

Loin of Veal with a Girolle Crust with  
Lemon-Spinach and a Horseradish Jus

\*

Roast Figs with a Bitter Orange Confit  
and Honeycomb Ice Cream

\*

Coffee and Petits Fours

## SEAFOOD MENU – £55.00

Tian of Crab and Slow Roast Tomatoes  
with Mango Carpaccio

\*

Cerviche of Scallops in Coconut and Lime  
with Sweet Chilli and Coriander

\*

Fillet of Halibut on Truffled Haricot Beans  
with Vegetable Pearls

\*

Chocolate Marquis with Peppered Berries  
and Milk Ice Cream

\*

Coffee and Petits Fours

## BEST OF BRITISH MENU – £48.00

Slice of Pressed Ham Hock with  
Fresh Piccalilli

\*

Elder and Bay Sorbet

\*

Roast Rib of Buccleuch Beef with Sautéed Artichokes,  
Wild Mushrooms and Roast Potatoes

\*

Sherry Trifle

\*

Coffee and Fudge

## BEST OF FRANCE MENU – £48.00

Warm Salad of Boudin Noir with Bayonne Ham  
and a Soft Poached Hen's Egg

\*

Champagne Sorbet with Framboise Granite

\*

Confit Leg of Duck on Puy Lentil Cassoulet,  
Wilted Spinach and Tarragon Jus

\*

Assiette of Crème Brûlée, Pear and Almond Tart  
and Dark Chocolate Mousse

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Coffee and Petits Fours