

# 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.

## **MENU 1 - £40.00**

*(£5.00 Supplement for inclusive rates)*

Roquette and Mizuna Salad with Fresh Asparagus, Cheese Crackling and Cocktailed 'Caesar' Dressing

\*

Warm Smoked Chicken Mousseline with Wild Mushroom Sauce

\*

Sea Bass Fillet on Lima Beans and Chorizo Sausage in a Fresh Tomato Sauce

\*

Hazelnut Meringue Roulade with Chocolate, Raspberries and Cream

\*

Coffee and Petits Fours

## **MENU 2 - £45.00**

*(£10.00 Supplement for inclusive rates)*

Warm Salad of Aromatic Duck Confit with Plum Sauce

\*

Smoked Salmon and Halibut with Softly Scrambled Eggs and Chive Butter

\*

Roast Rack of English Lamb with a Basil Crust, Rösti Potato Cake and a Sweet Tomato Jus

\*

Cassata Sicilienne, Amoretti Ice Cream and a Cocktail Sauce of Galliano and Orange with Basil

\*

Coffee and Petits Fours

**MENU 3 - £50.00**

*(£15.00 Supplement for inclusive rates)*

Lobster and Cauliflower Brûlée

\*

Double Baked 'St Agur'  
Blue Cheese Soufflé

\*

Braised Quail with Fig and Foie Gras  
Stuffing and a Truffled Sauce

\*

Chocolate and Pecan Brownie with  
Cardamon Ice Cream

\*

Coffee and Petits Fours

**MENU 4 - £55.00**

*(£20.00 Supplement for inclusive rates)*

Assiette of Seafood Hors d'œuvres

\*

Passion Fruit and Tarragon Sorbet

\*

Tornedos of Scottish Beef,  
Fondant Potato, Crisp Fried Leek  
and a Rich Red Wine Sauce

\*

Trio of Citrus Fruit Desserts  
(Orange and Fennel Tart, Lime and White  
Chocolate Delice, Lemon and Honeyed  
Saffron Ice Cream)

\*

Coffee and Petits Fours