



Sample Private Party Menu

CANAPÉS

Aberdeenshire beef tartare with grain mustard
crème fraiche, baby rocket leaves, truffle oil

Little spoons of Devonshire crab salad,
with chilled avocado puree and crisp pancetta

Potted brown shrimps with sour dough soldiers

Skewers of grilled monkfish wrapped in Parma ham

Sautéed wild mushrooms on toast (V)

Sautéed frogs legs with persillade

Garlic and parsley fried escargot on toasted sour dough

Saffron crumbed quails 'Scotch' eggs

STARTER

*Chilled tuna carpaccio with lemon and chilli crème
fraiche, pickled baby beets, beetroot crisps, baby fennel
leaves and port syrup*

MAIN COURSE

Spice glazed breast of Aylesbury duck with confit
leg, served with dauphinoise potato, buttered kale,
butternut squash puree, honey glazed baby carrots,
duck scratchings and a sherry lentil dressing

DESSERT

Dark chocolate bombe
with white and dark chocolate mousse and hot
raspberry sauce