



Winter Dinner Party Offer
Available from January 1st to March 31st 2018
for groups of 12 guests or more

£34.95 inc VAT per person

Chefs Selection of Canapés
3 per person

Starter

Smoked salmon- smoked salmon terrine, smoked salmon parfait, cucumber dill & smoked salmon salad, pickled shallots

Main Course

Roast Scotch Beef sirloin, braised shallots, slow cooked beef shin with horseradish crust, mash potatoes and roasted onion jus

Dessert

Pineapple & coconut - pineapple mousse and carpaccio, coconut jelly & pina colada

Tea, Coffee

With Petit Fours

Prices include; food, service, white linen tablecloths & napkins, cutlery, crockery, glassware and VAT at the current rate. A discretionary service charge of £5 per person will be charged where guests supply their own wines. Please contact us for details of our wine lists.



Selector

Starters

Smoked salmon- smoked salmon terrine, smoked salmon parfait, cucumber dill & smoked salmon salad, pickled shallots

Eyemouth crab - Eyemouth crab salad, avocado puree, red pepper salsa & focaccia croutes

New season grilled asparagus, chive mayonnaise, soft poached quail eggs, parmesan crisp, saffron vinaigrette
(V)/(GF)

Main Courses

Roast Scotch Beef sirloin, braised shallots, slow cooked beef shin with horseradish crust, mash potatoes and roasted onion jus

Pan roasted sea trout, warm confit new potato salad, shaved fennel, sea purslane, lemon butter sauce (GF)

Risotto of fresh peas, broad beans, glazed baby carrots, parmesan and fresh herb salad
(V)/(GF)

Desserts

Clotted cream panna cotta, poached apricots and pastilles, mint crumbs

Strawberry textures: Mini trifle, mousse, jelly and poached strawberries

Chocolate - dark chocolate tart, passion fruit sponge, passion fruit cream, honeycomb

(V) - Vegetarian

(GF) – Gluten Free

Special dietary requirements will be gladly catered for. Please notify when booking of any special requests or requirements.