

LUNCH PARTY MENU £35

Deluxe Lunch Party version available including a glass of Champagne + 2 glasses of wine £50

A Selection of Hot and Cold Canapés

✱

Amuse Bouche

Premier Plat

Golden Saffron Risotto
Sautéed Scottish Girolle & Chicken Jus

OR

Roasted Scottish Scallops
Jerusalem Artichoke & Crunchy Pear Watercress Puree & Lobster Butter

OR

Roast Cauliflower & Nutmeg Velouté (v)
Herb Ravioli & Spicy Peanuts

Deuxieme Plat

Scottish Sea Trout & Honey
Golden Turnip & Salsify Sweet & Sour Fish Jus

OR

Duck Magret "Apicius"
Wild Rice & Soft Sultanas, Roast Celeriac & Kentish Carrot, Jus Aux Epices

OR

Whole Roasted Parsnip (v)
Fondant Alexander Root, Parsnip Crisp, Black Cardamom Broth

✱

Pre Dessert

✱

Troisieme Plat

Selection of French Cheeses
Garnishes & Biscuits

OR

Pineapple Carpaccio (v)
Coriander Sorbet & Crispy Almond Biscuits

OR

Golden Louis XV
Dark Chocolate Mousse & Crunchy Praline

✱

Coffee/Tea & Petits Fours



PRIVATE PARTY MENU I: £48

A Selection of Hot and Cold Canapés

*

Amuse Bouche

Premier Plat

Large Open Crustacean Ravioli

Mussels, Clams & Scallops
Rich Romesco & Coral Veloute

OR

Classic Vol au Vent

Wild Scottish Mushrooms
Soft Chicken Wings Parsley / Garlic Jus

Deuxieme Plat

Golden Pumpkin Risotto

Caramelised Butternut Squash
Parmesan Crisp & Jus de Roti

Troisieme Plat

Miso Marinated Atlantic Cod

Charred Leeks & Fondant Celery
Thin Potato Crisps & Light Ginger Velouté

OR

Classic Duck Magret "Apicius"

Glazed Turnip & Spiced Quince Purée
Wild Rice & Honey & Duck Jus

*

Pre Dessert

*

Quatrieme Plat

A Selection of Unpasteurised French Cheeses

Garnishes & Biscuits

OR

Thin Kentish Apple Tart

Almond & Calvados, Vanilla Cream

*

Petits Fours



PRIVATE PARTY MENU 2: £58

A Selection of Hot and Cold Canapés

*

Amuse Bouche

Premier Plat

Roasted Scottish Scallops

Turmeric Cauliflower

Roe Crisps & Red Chicory Salad, Crustacean Jus

OR

Thyme & Olive Fondant Quail

Fondant & Crunchy Fennels Green Olive Scented Dressing

Deuxieme Plat

Wild Mushrooms & Spelt

Aged Parmesan Reggiano & Parsely Chicken Jus

Troisieme Plat

Slow Cooked Sea Trout

Kumquat, Daikon Radish & Leek Fondue

Herb Puree & Noilly Prat Fish Jus

OR

Welsh Lamb

Pink Roasted Loin & Rack

Lightly Spiced Butternut Squash

Pommes Noisettes & Sultanas Lamb Jus

*

Pre Dessert

*

Quatrieme Plat

A Selection of Unpasteurised French Cheeses

Garnishes & Biscuits

OR

Thin Williams Pear Feuilleté

Vanilla Poached Pear, Light Chantilly & Pear Sorbet

*

Petits Fours



PRIVATE PARTY MENU 3: £68

A Selection of Hot and Cold Canapés

*

Amuse Bouche

Premier Plat

Warm Blue Lobster Winter Salad

*Grain Mustard, Shallots & Belgium Endive
Cognac & Lobster Dressing*

OR

Braised Duck Ravioli

Fondant Morel Mushrooms, Madeira & Duck Jus

Deuxieme Plat

Winter Black Truffle Risotto

Brown Butter & Jus de Roti

Troisieme Plat

Cut of Wild Black Halibut

*Citrus Marinated, Grapefruit & Balsamic Marmalade
Leek Fondue & Lemon Fish Velouté*

OR

Roasted Fillet of Angus Beef

*Larded Chantennais Carrots
Bone Marrow & Fondant Potatoes Beef Jus*

*

Pre Dessert

*

Quatrieme Plat

Selection of French Cheeses

Garnishes & Biscuits

OR

Golden Louis XV

70% Dark Chocolate, Hazelnut & Crunchy Praline

*

Petits Fours



PRIVATE PARTY VEGAN MENU: £48

A Selection of Hot and Cold Canapés

*

Amuse Bouche

Premier Plat

Fennel seeds & Pumpkin Velouté

Chestnut, Pumpkin & Olive 'Ravioli' Crispy Sage and Pumpkin Oil

OR

Carotte Façon "Tartare"

Avocado, Shallot, Sesame, Tomato

Japanese Plum & Miso medley Coconut Melba

Deuxieme Plat

Tricolore Dumpling

Truffle, Beetroot, Saffron & Sweet Potato Chlorophyll Jus

Troisieme Plat

Miso Caramelised Turnips & Quince

Marsh Samphire, Shiso Leaf

Lemon Grass & Ginger Broth

OR

Saffron Roasted Butternut Squash

Fondant Plantain, Coconut Crisp

Plantain Crumble

*

Pre Dessert

*

Quatrieme Plat

Pineapple Carpaccio

Pineapple & Pepper Sorbet, Coriander Jus

OR

Coconut & Chocolate Tart

Coconut Jelly & Sorbet

*

Petits Fours

