



**3 COURSE DINNER PLATED MENUS**  
[ONE MENU TO CHOOSE FOR ENTIRE GROUP]

- 1 -

Teriyaki Tuna with Pickled Vegetables

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Braised Gressingham Duck Leg, Red Cabbage and Roast Potatoes,  
Brandy and Green Peppercorn Sauce

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Caramelia Mousse with Caramel Spiced Pear

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Freshly Brewed Coffee and Selection of Teas

- 2 -

Duck Rillettes, Cranberry and Kumquat Chutney, Quince Dressing

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Roasted Salmon Filet with French Beans, Edamame Beans,  
Fregola Pasta and Sun Dried Tomato, Saffron Dressing

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Warm Apple and Cinnamon Meringue Tart with  
Blackberry Compote and Vanilla Sauce

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Freshly Brewed Coffee and Selection of Teas



- 3 -

Scottish Smoked Salmon and Garden Salad

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Roasted Corn Fed Chicken Breast, Spicy Parisienne Potato and  
Butternut Squash, French Beans, Chardonnay and Thyme Jus

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Honey and Cinnamon Cheesecake with Strawberry Compote

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Freshly Brewed Coffee and Selection of Teas

- 4 -

Medley of Beets with Black Cracked Pepper Goat Cheese, Walnut Oil

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Pan Fried Rib Eye Steak, Roasted Cajun Potato, Baby Spinach,  
Portobello Mushroom and Slow Cooked Tomato, Malbec Sauce

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Dark Chocolate and Hazelnut Tart with Butterscotch Sauce

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Freshly Brewed Coffee and Selection of Teas

- 5 -

Smoked Chicken and Shitake Mushrooms Press, Fig Relish

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Rump of Lamb Provencal, Flageolet and French Beans,  
Roasted Potato with Sun Blushed Cherry Tomato

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Mango and Lime Panna Cotta with Raspberry and Pistachio Biscotti

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Freshly Brewed Coffee and Selection of Teas

- 6 -

Maple Smoked Duck Breast and Duck Liver Parfait, Pickled  
Mushrooms, Artichoke and Rhubarb

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Hickory Smoked Lamb Neck Filet and Herbs Crusted Lamb Cutlet,  
Roasted Pont Neuf Potato and French Beans

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**Trio of Chocolate Desserts:**  
Milk Chocolate and Toffee Mousse  
Dark Chocolate and Raspberry Cake  
White Chocolate and Praline Parfait

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Freshly Brewed Coffee and Selection of Teas



- 7 -

Lobster Tail with California Roll, Carrot, Orange and Ginger Puree,  
Fennel and Samphire, Lobster Oil

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Pan Fried Dukesmoor Beef Filet with Watercress Mash,  
Shimeji Mushroom, Pecorino and Leek Tortelloni

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**Trio of Fruit Desserts:**  
Passion Fruit and Raspberry Delice  
Apple and Blackberry Meringue Tart  
Strawberry and Vanilla Parfait

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Freshly Brewed Coffee and Selection of Teas