

On Arrival...

Evening Menu

The Bauble Cocktail and Canapés

Bread & Dipping Oils

To Start

Langoustine Bisque with Tiger Prawns and Fennel

Smoked venison with grilled halloumi served with lemon and basil salad

Potted salmon with dill and horseradish, pea shoot salad and toasted poppy seed bloomer

Strathdon blue cheese and pumpkin gnocchi with crushed macadamias

Main Course

Filet mignon with duck liver pate, fondant potato, buttered green beans and red wine reduction

Pan roasted chicken with celeriac pomme puree, mulled, spiced red cabbage, parma ham crisp and citrus, tarragon sauce

Monkfish and langoustine bouillabaisse with rouille and sliced baguette

Garlic mushroom and roasted courgette ragu with wild rice and toasted chestnuts

Roast Turkey with all the trimmings

To Finish

The Chocolate Bauble

Chocolate Bauble with a chocolate brownie and vanilla ice cream centre drizzled in hot chocolate sauce

Tropical

Passionfruit parfait, coconut tuille & pineapple sorbet

Apple & Caramel

Apple tart tatin, panna cotta, with caramel sauce & vanilla ice cream

Chocolate & Peanut Butter

Mousse, chocolate crumb, peanut butter cookie dough & white chocolate ice cream

Tea, coffee and mince pies

£60 per person