

# FINE DINING

Minimum order of 15 portions.

**3 courses**

**£47.50**

Please choose one starter, one main course, and one dessert for all your guests. Please note all special dietary requirements will be catered for.

## Starters

Carpaccio of Scottish beef with truffle hollandaise, parmesan, rocket pesto, baby watercress and sourdough croûton with black garlic gel

Corn-fed Hertfordshire pressed chicken terrine with pickled mushrooms, charred brioche, crispy skin, caramelised fennel purée and mustard tarragon dressing

Salmon three ways, beetroot cured salmon, confit dill and tarragon, poached nori filled with watercress, rye crumb, lemon dill oil and nasturtium leaf

Chickpea and quails Scotch egg, avocado, rocket cress, caramelised banana shallots with spiced honey mayonnaise

## Mains

Scottish beef fillet steak, thyme fondant Maris Piper, shallot purée, charred broccoli, béarnaise sauce and truffle onion ring

Pan-fried market fish, garden pea, charred cauliflower, confit potato and vermouth cream sauce  
Slow cooked belly of pork, crisp skin, butternut squash, truffle pearl barley, charred leeks and sherry jus

Tarragon corn-fed chicken breast, BBQ leg croquette, sweetcorn, steamed greens, herb roast potato and Port jus

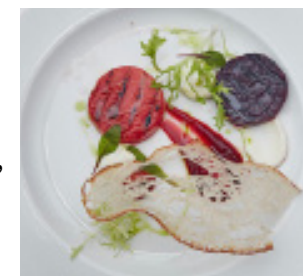
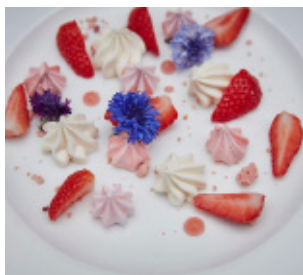
## Desserts

Mango crème brûlée

Strawberry panna cotta

Passion fruit tart

White chocolate cheesecake



**Kindly note that all prices quoted are per person and are exclusive of VAT**