

Private Dining Menu – Autumn/Winter

To Start

Traditional Caesar Salad

Simply Plain or Chicken and Bacon

Beetroot Marinated Loin of Loch Salmon

Cornish Crab and Pink Ginger, Lemon Vinaigrette

Herb Roasted Artichokes, Portobello Mushrooms with Red Peppers,

Parmesan and Truffle Oil

Jasmine Tea Smoked Chicken Salad

Kaffir Lime Leaf, Pickled Vegetables and Spicy Peanut Sauce

Sweet Potato and Coconut Soup

Coriander, Pink Ginger and Lemongrass

Main Courses

Char-grilled Fillet of Tay Salmon “Teriyaki Style”

Oriental Stir Fried Vegetables and Egg Noodles

Wild Mushroom and Yellow Pumpkin Risotto,

Truffle Oil, Rocket and Parmesan

Char-grilled Fillets of Sea Bass

Winter Leeks, Red Onions and Lemon Thyme

Rosemary and Thyme Marinated Rump of Lamb

Roasted Root Vegetables, Herb and Mustard Jus

Breast of Maize-Fed Chicken Wrapped in Parma Ham

Sun Dried Tomatoes, Garlic Confit and Fine Crispy Green Beans

Pavé of Angus Beef

Woodland Mushrooms, Black Truffles, Chives and Chateau Potatoes

Desserts

Warm Bread and Butter pudding

White chocolate Ice-cream

Black Cherry and Mascarpone Crème Brûlée

Rich Chocolate Torte

Grand Marnier Crème Fraîche

Caramelised Lemon Tart

Marinated Winter Berries

Selection of English and Continental Cheeses

Biscuits and Grapes

Please choose only 3 Starters, 3 Main Courses and 3 Desserts from the above menu, to send to your guests for pre-ordering

Three Courses £39.00 per head

Coffee and Petit Fours priced individually

Café

Delice Des Dames

A 12.5% service charge will be added to your bill
VAT @17.5 % is included Reg. GB 708 142 259
All dishes may contain traces of nuts