



Banqueting Menus

Please choose one option for each course below. The vegetarian option will always be offered as standard. Menus may be subject to change.

John Ross Smoked Salmon
horseradish cream – warm blinis – watercress

Compressed Galia Melon with Parma Ham
mozzarella – house dressing

Rillettes of Smoked Mackerel
cucumber dressing – confit tomatoes – wild rocket

Pressed Ham Hock Terrine
apple and celeriac slaw – lambs lettuce

King Prawn Cocktail
pineapple – gem – avocado – cocktail sauce

Twice Baked Mull Cheddar Soufflé
cheese sauce – crispy shallots – frizzy

Chicken Liver Parfait
toasted grains – Cumberland sauce – orange watercress salad – sour dough

Soup
Tomato and red pepper or Leek and potato or Cream of celeriac or Scotch broth or Lentil and ham hock or Sweet potato, chilli and coconut

Slow Braised Beef Blade
aligot potatoes – heritage carrots – haggis bon bon – shallot – Madeira sauce

Crispy Pork Belly
buttered savoy cabbage – garlic roasted potatoes – crushed apple – cider cream sauce

Honey Roast Duck Breast

hot and sour red cabbage – celeriac – dauphinoise potatoes – game jus

Roast Breast of Corn Fed Chicken

stuffed with haggis – glazed kale – pommes puree – roast carrot – grain mustard and whisky sauce

* can be served without haggis

Light Spiced Roasted Fillet of Salmon*

orzo – courgettes – coconut and lemongrass

* can be substituted with chicken breast

Rump of Lamb

cous cous – provençal vegetables – mushroom puree – lamb jus

Chester Sticky Toffee Pudding

orange gel – butterscotch sauce – vanilla ice cream

Glazed Lemon Tart

chocolate crunch – raspberry sorbet

Vanilla Rice Pudding

baked rhubarb – lemon oil

Tea and Coffee

Petit fours

£49.50 per person



Please choose one option for each course below. The vegetarian option will always be offered as standard. Menus may be subject to change.

Carpaccio of Scotch Beef

parmesan – truffle oil – rocket

Chester Smoked Salmon

crab – pickled cucumber – avruga caviar – crème fraiche

Arbroath Smokie Fish Cake
glazed poached egg – curried cream sauce

Ox Spring Ham
rarebit croustade – pickled vegetables

Pork Belly and Black Pudding Fritter
pease pudding – spinach – poached egg

Tomato and red pepper soup
Leek and potato soup
Cream of celeriac soup
Cock-a-leekie soup

Lamb Rump
onion puree – ratatouille – potato fondant – sage jus

Loch Duart Salmon
saffron risotto – spinach – leeks – citrus butter sauce

Duck Breast
butter savoy – garlic crushed potato – salsify – baby onion – red wine jus

Braised Short Rib
dauphinoise potato – roast carrot – onion – bordelaise sauce

Sea Bream
boulangerie potato – broccoli puree – broad bean – mussel – mariner sauce

Treacle Tart
glayva – pecan crunch – clotted cream ice cream

Classic Tiramisu

Seasonal cheesecake
poached fruits – syrup

Tea and Coffee
Petit Fours

£61.50 per person



Please choose one option for each course below. The vegetarian option will always be offered as standard. Menus may be subject to change.

Confit Duck roulade

smoked breast – marmalade – waldorf garnish

Roast Scallop

roast cauliflower – curried cauliflower – golden raisins

Smoked Venison

shiitake mushroom – mizuna – watercress – parmesan – tomato balsamic

Trio Hot Smoked Salmon

smoked salmon – gravlax – honey mustard dressing

Haggis, Neep and Tatties

whisky cream jus

Bisque

Mushroom Risotto

Loin of Venison

braised shin bridie – red cabbage – cranberry – apple – garlic cream fondant

Beef Fillet Rossini

foie gras – onion puree – roast potato – shin bob bon – carrot – truffle jus

Roast Strip loin

creamed spinach – Yorkshire pudding – châteaux potato – roast carrots – red wine sauce

Halibut

brown shrimps – samphire – butter beans – asparagus – tomato

Beef Fillet

Dauphinoise potato – braised cheek – charred carrot – young leeks

Chocolate Torte

granola – mulled berries – honeycomb ice cream

Exotic Fruit Plate

elderflower jelly – passion fruit sorbet

Seasonal Eton Mess

Tea and Coffee

Petit fours

£71.50 per person