



AUTUMN WINTER MENU

1ST NOVEMBER – 30TH APRIL

STARTER

Broccoli and Stilton Soup
Smoked Salmon Pate served with Toasted Bread, Capers and Caviar
Mediterranean Vegetable Risotto topped with Parmesan Shavings

SORBET

MAIN COURSE

Slow Roasted Shoulder of Pork served with an Apple and Calvados Sauce
Pan Seared Tuna Steak with a Lemon and Dill Dressing
Sirloin Cannon of Lamb served with a Red Wine Jus
Chicken Breast stuffed with Haggis served with a Creamy Whiskey Sauce

DESSERT

Warm Pear and Frangipane Tart served with a Vanilla Cream
Chocolate Bomb filled with a Whiskey Chocolate Mousse and a Red Cherry Compote
Salted Caramel Banoffee Pie

CHEESEBOARD
TEA AND COFFEE
CHOCOLATES

£45.00 PER PERSON

PARTY NAME:

TEL:

DATE OF PARTY:

	NAME	STARTER	MAIN	DESSERT	SPECIAL REQUESTS
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					

BOOKING CONDITIONS

- The party organiser it is important for you to pass on these conditions to the rest of your party.
- Please send your deposits of £10 per person as soon as you have confirmed your date, a deposit of £500 is required for weddings, this will confirm your booking, and until your deposits are paid your booking will remain provisional and your date may be offered to another party. Deposits are non-refundable.
- The minimum number for a party is eight the maximum is eighteen, if for whatever reason you need to cancel your party please let us know as soon as possible. Any cancellations on the day of the party will be charged in full, if you drop below eight then eight must still be paid for.
- Please let us have your menu choices no later than one week before your party date, two weeks before for weddings and would your party arrive at 7pm for dinner at 7:30pm, carriages for 12pm.
- May we suggest you leave no earlier than 11pm to give time for you to enjoy your evening without a rush?
- Many thanks for your booking and we look forward to welcoming you into our home.

STUART AND EDDY