



Weddings and Fine Dining Menu - Mains

SCOTTISH ANGUS BEEF FILLET Creamy Mash Potato, Honey Glazed Carrot, Red Wine Jus

SUCCULENT ROASTED CORN-FED CHICKEN Potato Gratin, Charred Corn, Chicken Jus, Tarragon Oil

WELSH LAMB TWO WAYS Roasted Lamb Cutlet, Slow Cooked Lamb Shoulder Croquette, Potato Terrine,
Braised Gem Lettuce, Lamb Jus

SCOTTISH ROASTED LOIN OF VENISON Pressed Potato and Confit Onion, Wilted Kale, Celeriac Purée,
Juniper Jus

SLOW COOKED CHEEK OF BEEF Soft Parmesan Polenta, Italian Gremolata, Montepulciano Wine Jus

CONFIT DUCK LEG Potato and Celeriac Galette, Braised Red Cabbage, Carrot and Ginger Purée, Red Cherry
Jus

ROASTED LAMB RUMP Homemade Potato Gnocchi, Fine Beans, Black Olive Crumb, Lamb Jus

CHICKEN MILANESE Potato and Mustard Mousse, Datterini Tomatoes, Salsa Verde, Parmesan

ROASTED BUTTERNUT SQUASH RISOTTO Feta Cheese, Toasted Pumpkin Seeds, Crispy Sage

HOMEMADE PAPPARDELLE PASTA Creamy Wild Mushroom, Kale, Chestnut

HEIRLOOM TOMATO AND COURGETTE "MILLEFOGLIE" Soft Goat's Cheese, Rocket, Red Pepper Sauce

CRISPY SALMON FILLET "Agrodolce" Aubergine Caponata, Black Olives, Baby Spinach Tomato and Spring
Onion Salsa

OVEN BAKED ATLANTIC HALIBUT Parsnip Purée, Warm Baby Potato and Asparagus Salad Fish Velouté, Dill

SALT BAKED COD LOIN Sauteed Jersey Royal Potatoes, Courgette Ribbons, Shelfish Sauce

GRILLED STONE BASS Pearl Barley and Leek Risotto, Cucumber Pearls Lemongrass and Coconut Sauce