

# DINNER MENU



## Starters

### Pork and Pistachio Terrine

Served with a spiced apple chutney and local oatcakes

### Beetroot and Feta Salad

Refreshing salad with a lemon dressing

### Pesto Caprese Toast

Grilled Sourdough topped with homemade pesto and burrata cheese

### Black Pudding Scotch Egg

With red onion marmalade and apple puree

### Whipped Feta and Tomato Bruschetta

Roasted tomatoes and basil

### Prawn and Chorizo 'pil pil' \*

\*Garlic and Chilli infused prawns with crusty bread

### Pan Fried Scallops in Butter and Lemon \*

Served with herb salad and chive oil

### Camembert Pears

Baked pears with camembert and walnuts

### Prosecco Poached Salmon and Horseradish Pate

With dressed pea shoots and local oatcakes

### Seared Halloumi and Beetroot Salad

With pomegranate glaze and pistachios

### Smoked Duck and Roast Grape Salad

With walnuts

### Roast Sweet Potato and Coconut Soup

With herbed croutons

### Chicken Liver Pate

Apple, walnut & thyme chutney with toasted sourdough bread

### Grilled Aubergine, Tomato and Feta Salad

A delicious salad finished with tahini yoghurt

### Classic Prawn Cocktail

Served with lashings of Marie Rose sauce and warm bread

### Leek, Sundried Tomato and Feta Tartlet

With dressed salad leaves

### Roast Tomato and Basil Soup

With crusty bread

### Melon Caprese Salad

With buratta and prosciutto finished with basil infused lemon vinaigrette

### Roast Pear and Whipped Ricotta Crostini

With apple thyme honey

## Mains

### Honey & Soy Braised Beef

Braised beef served on buttered mash

### Herb Marinated Roast Chicken

With Dauphinoise Potatoes and Wild Mushroom Cream Sauce

### Seared Chicken with Pearl Cous Cous

A delicious warm cous cous with feta, almonds and cranberries

### Balsamic and Honey Roast Confit Duck

Crispy duck on celeriac mash and buttered greens

### Garlic Roast Chicken

With rosemary and pancetta potatoes

### Braised Beef Short Rib

Slowly braised and lightly spiced tender beef on celeriac mash

### Garlic Mushroom Chicken

With parmesan cream sauce and crispy bacon

### Lamb Tagine with Apricots and Cinnamon

Served with cous cous

### Roast Tenderloin of Pork with Mustard and Creme Frai

On crushed potatoes

### Herb Crusted Fillet of Cod

Served on crispy potatoes with a lemon and dill sauce

### Crispy Pork Belly

With buttered mash, smoked carrot puree and Cider Jus

### Rich Beef Casserole with Wild Mushroom and Port Wine

With buttered mash and parsnip crisps

### Herb Ricotta Stuffed Chicken

With parsnip mash and cider sauce

### Red Wine, Balsamic and Rosemary Braised Lamb Shank

Served on celeriac mash and braised carrots

### Poached Salmon with Pea & Lemon Risotto

White wine poached salmon with lemon verbena oil

### Crispy Thyme Roasted Chicken

With a herb butter and green salad

### Lemon and Sundried Tomato Stuffed Chicken

Wrapped in smoked bacon on buttered mash

## Vegetarian/ Vegan

### **Honey & Harissa Roast Aubergine**

With Feta, Lentils and Pomegranate served with crusty bread

### **Green Bean and Tomato Salad**

With crispy chickpeas and tahini dressing

### **Oven Roasted Stuffed Tomatoes**

Stuffed with braised mushrooms and garlic rice

### **Courgette and Lentil Salad**

Caramelised courgettes with lentils and yoghurt

### **Chickpea Coconut Curry**

Served with warm pitta bread

### **Maple and Chilli Roasted Squash**

With quinoa tabouli

### **Baked Aubergine with Sunblush Tomatoes**

With dressed salad leaves

### **Roast Vegetable Filo Tart**

With dressed leaves and balsamic glaze

### **Vegetable and Chickpea Casserole**

With toasted sourdough

### **Aubergine and Mozzarella Stack**

With dressed leaves

## Desserts

### **Mini Pavlova with Summer Berries**

### **Italian Pear Tart with Amaretto Cream**

### **Apple Crumble Tart with Vanilla Ice Cream**

### **Ginger Wine Poached Pear with Caramel Sauce**

### **White Chocolate and Strawberry Tart**

### **Profiteroles with White and Dark Chocolate with Popping Candy**

### **Warm Bakewell Tart with fresh Shetland Cream**

### **Salted Caramel Cheesecake**

### **Rhubarb Compote with Cardamom Custard and Ginger Crumb**

### **Lemon Ricotta Cheesecake**

### **Warm Lemon and Almond Tart**

### **Chocolate Torte with fresh Shetland Cream**

### **Sticky Toffee Pudding**

### **Lemon Syllabub with Shortbread**

### **White Chocolate Cheesecake with Raspberry Coulis**

### **Mascarpone Espresso and Amaretti Parfait**

## Tea/Coffee

Our menus start from £38 per person. Prices include all kitchen and waiting staff and include tea and coffee. Please contact us with your favourites and we shall give an indication of price.

Menus can be adapted to suit most dietary requirements.

\*maximum of 50 guests