

Private Dining Menu – Spring/Summer

To start

Traditional Caesar Salad

Simply Plain or Chicken and Bacon

Beetroot Marinated Loin of Loch Salmon

Cornish Crab and Pink Ginger, Lemon Vinaigrette

Bundles of Asparagus and Baby Artichokes

Toscana Slow Roasted Peppers, Wild Rocket and Parmesan

Jasmine Tea Smoked Chicken Salad

Kaffir Lime Leaf, Pickled Vegetables and Spicy Peanut Sauce

Sweet and Sour Char-grilled Prawns,

Chilli, Limes and Couscous

Iced Gaspacho “St Michelle”

Bell Peppers, Croutons and Basil Pesto

Main Courses

Char-grilled Fillet of Tay Salmon “A La Nicoise”

Pomodorino Tomatoes, Olives, Beans, New Potatoes and Quails Eggs

Mediterranean Vegetable Risotto

Saffron, Champagne and Parmesan Crisp

Fillets of Sea Bass, Wild Rocket and Young Spinach

Vine Ripened Plum Tomato and Basil Vinaigrette

Roasted Rump of Welsh Lamb,

Young Leek and Red Onion Compote, Rosemary and Thyme

Tatin of Summer Vegetables, Feta and Salsa Verde

Breast of Maize-Fed Chicken Wrapped in Parma Ham

Sun Dried Tomatoes, Summer Herbs and Fine Crispy Green Beans

Pavé of Angus Beef

Woodland Mushrooms, Black Truffles, Chives and Chateau Potatoes

Desserts

Crunchy Marinated Berry Pavlova

Passion Fruit and Crème Chantilly

Black Cherry and Mascarpone Crème Brûlée

Rich Chocolate Torte

Grand Marnier Crème Fraîche

Caramelised Lemon Tart

Summer Berries

Raspberry Cheesecake, Amaretto Crème Fraîche

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 £40.00 per head

Coffee and Petit Fours priced individually

Café

Delice Des Dames

A 12.5% service charge will be added to your bill

VAT @ 20 % is included Reg. GB 708 142 259

All dishes may contain traces of nuts