

## **A La Carte Dinner Menu**

### **First Course**

**Roast Saddle of Rabbit with it's own Boudin Crisp Carrot Parcel, Hazelnut Dressing**  
£12.75

**Sautéed Diver Caught Scallops, Langoustine Flavoured Risotto**  
£14.50

**Salad of Smoked Quail with Pickled Wild Mushrooms, Tarragon Vinaigrette**  
£11.50

**Ricotta and Parmesan Tortalini, Cardomom Sauce, Asparagus Tips**  
£10.50

**Pan Fried Red Mullet Fillet, Pasta Galette, Rosemary Sauce**  
£11.50

### **Main Course**

**Roast Breast of Corn Fed Chicken, Pak Choi, Sweet and Sour Sauce**  
£24.50

**Baked Fillet of Brill with a Lemon and Parsley Crust, Light Mustard Sauce**  
£25.50

**Sautéed Venison Loin, Sautéed Potatoes and Swede Purée, Cassis Jus**  
£25.50

**Grilled Escalope of Salmon, Scallop Tempura, Jerusalem Artichoke Sauce**  
£23.50

**Roast Fillet of Aberdeenshire Beef, Savoy Cabbage and Speck, Shallot Jus**  
£25.50

### **Cheese**

**Selection of European Cheese with Honey and Walnut Bread**

**Full Course £8.50**

Extra Course £4.95

Dessert

Coffee and Chocolate Opera, Vanilla Crème Anglaise  
£9.50

Thin and Crispy Apple and Pineapple Tart, Caramel Sauce and Vanilla Ice Cream  
£9.50  
*(please allow 15 minutes for cooking time)*

Caramel Mousse with Honey Poached Pear  
£9.50

Glazed Crème Brûlée, Strawberry Sorbet  
£9.50

A Selection of Ice Creams and Sorbets  
£9.50

\* \* \*

Espresso, Cappuccino, made with 100% Arabica coffee beans.  
Cafetiere coffee or tea with Petit Fours  
£3.75

While we have stringently tried to avoid any genetically modified food products, we are obliged by law to inform our guests that any foods containing soya or maize, should be considered to have come from a genetically modified source.

# Wedding Menus

## Menu One

Roast Boudin of Chicken and Herbs,  
Wild Mushroom Sauce

ooOoo

Escalope of Glenarm Salmon, Creamed  
Potatoes, Lemon Sauce

ooOoo

Praline Parfait, Caramel Sauce

ooOoo

Coffee & Petit Fours

£32.00 per person

## Menu Two

Terrine of Poached and Smoked Salmon,  
Herb Mayonnaise

ooOoo

Sautéed Breast of Corn Fed Chicken,  
Saladaise Potatoes, Pommery Mustard  
Sauce

ooOoo

Vanilla Crème Brûlée

ooOoo

Coffee & Petits Fours

£32.00 per person

## Menu Three

Ravioli of Salmon and Dill, Fish Velouté

ooOoo

Marinated Tenderloin of Pork, Gratin  
Potatoes, Port Jus

ooOoo

Glazed Poached Pear, Cinnamon Ice  
Cream

ooOoo

Coffee & Petits Fours

£34.50 per person

## Menu Four

Roast Seafish Sausage, Buttered Spinach,  
Lobster Sauce

ooOoo

Poached Breast of Chicken with Lemon  
and Thyme, Fondant Potatoes, Red Wine  
Sauce

ooOoo

Glazed Banana Parfait, Red Berry Coulis

ooOoo

Coffee & Petit Fours

£34.50 per person

## Menu Five

Braised Gressingham Duck Leg, Truffle

## Menu Six

Risotto of Wild Mushrooms, Cepe Sauce

## Wedding Menus

<b>Creamed Potatoes, Madeira Jus</b>	ooOoo
ooOoo	<b>Sautéed Guinea Fowl Breast, Glazed Shallots, Saladaise Potatoes, Burgundy Jus</b>
<b>Roasted Fillet of Seabass, Tagliolini, Fine Herb Sauce</b>	ooOoo
ooOoo	<b>Thin and Crisp Apple Tart, Vanilla Ice Cream</b>
<b>Lemon Tart with Raspberry Sorbet</b>	ooOoo
ooOoo	<b>Coffee &amp; Petits Fours</b>
<b>Coffee &amp; Petits Fours</b>	<b>Coffee &amp; Petits Fours</b>
<b>£36.50 per person</b>	<b>£36.50 per person</b>

### Menu Seven

<b>Scallop and Crab Ravioli, Lobster Sauce</b>
ooOoo
<b>Honey Glazed breast of Gressingham Duck, Dauphinoise Potatoes, Cassis Sauce</b>
ooOoo
<b>Strawberry and Vanilla Parfait</b>
ooOoo
<b>Coffee &amp; Petits Fours</b>
<b>£38.50 per person</b>

### Menu Eight

<b>Terrine of Chicken and Apricots Sweet Pommery Mustard and Tarragon Mayonnaise</b>
ooOoo
<b>Sautéed Fillet of Turbot, Chive Potato Purée Tomato and Herb Sauce</b>
ooOoo
<b>Warm Chocolate Tart, Orange Anglaise Sauce</b>
ooOoo
<b>Coffee &amp; Petits Fours</b>
<b>£40.00 per person</b>

**Vegetarian Menu**

Hunstrete's Mixed Garden Salad, balsamic Dressing  
£7.50

Ragout of Mushrooms and Vegetables  
£6.50

Risotto of Cepes and Truffles  
£7.50

\* \* \* \* \*

Tagliolini with Fresh Herbs, Seasonal Vegetables, Fine Herbs and Cream Sauce  
£13.50

Braised Tomato Cous Cous, Sweet Pepper Dressing  
£13.50

A Selection of Vegetables and Potatoes of the Season, Tomato and Chive Dressing  
£11.50