**PREMIUM MENU**

***Starter***

Smoked breast of duck with a celeriac remoulade

Individual antipasti to include Parma ham, salami, chorizo, mozzarella, olives, cornichons, salad & bread

Goat’s cheese & roasted shallot tart with baby leaf salad

Scottish salmon 2 ways; Oak smoked, & Hot smoked

***Main Course***

Breast of Guinea fowl wrapped in pancetta,

With baby vegetables tarragon jus & dauphinoise potatoes

English beef fillet,

With a rich claret jus &dauphinoise potatoes

Lamb shank with mint gravy,

Dauphinoise potatoes

Pan seared breast of duck, finished with honey

Served on wilted spinach

Pan-fried sea bass

With minted pea & broad beans & chunky hand cut chips

***Vegetarian***

Butternut squash & stilton risotto on a bed of wilted spinach

Individual vegetable wellington

With dauphinoise potatoes

***Dessert***

Sticky toffee pudding served with vanilla ice cream

Chocolate mousse torte with a raspberry coulis

New York baked cheesecake

With raspberry coulis

A selection of cheeses

With biscuits & homemade chutney

***Coffee & mints***

£35.00 per person

Add a fourth sorbet course for £2.50 per person

**Please choose one dish from each course for your entire party**

**FOOD ALLERGIES AND INTOLERANCES**

***Please check with your party and notify any special dietary requirements***

***at the time of confirming final numbers and menu choices***