

**Menu A**  
**£45.00 per person**

Tortano Sourdough Bread with Pitted harlequin Olives



Loch Duart Salmon Tartare with Chilli, Avocado and Melba Toast

*or*

Gratin of Macaroni Cheese with Spring Peas, Broad Beans and Pesto

*or*

Steamed Asparagus Mimosa with Green Herb Salad



Cod and Smoked Haddock Fishcake with Steamed Spinach and Parsley Sauce

*or*

Corn-Fed Chicken Breast with Spring Greens, Truffle Potatoes and Madeira Jus

*or*

Sautéed Summer Vegetables, Mixed Grains and Goat's Cheese

*Served with Green Herb Salad & Sautéed French Beans with Lemon and Garlic Oil*



Sticky Date Pudding with Toffee Sauce

*or*

Mars Bar Cheesecake with Crème Fraîche



Infused Teas or Coffee

*Aspen Fries with Parmesan and Truffle Oil are available as a supplement at £3.50 per person*

*Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request at £7.50 per portion available.*

***For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.  
For parties of 18 or above, we will ask you to pre-order dishes for each guest.***

**Menu B**  
**£55.00 per person**

Tortano Sourdough Bread with Pitted harlequin Olives



Baby Kale Salad with Pecorino and Toasted Walnuts

*or*

Dressed Dorset Crab with Avocado

*or*

Pulled Pork with Yorkshire pudding, Caramelised Apples and Calvados Jus



Fillet of Sea Bream with Salsify, Creamed Artichokes and Spiced Plum Tomato Dressing

*or*

Herb Crusted Rack of Lamb with Peas, Broad Beans and Rosemary Jus

*or*

Spiced Lentils with Aubergine Puree and Slow Roasted Baby Aubergines

*Served with Charlotte Potatoes with Pea Pesto  
& Roasted Broccoli, Paprika Vinaigrette and Marcona Almonds*



White Chocolate and Earl Grey Crème Brulee

*or*

Glazed Lemon Tart with Lemon Granite



Infused Teas or Coffee

*Aspen Fries with Parmesan and Truffle Oil are available as a supplement at £3.50 per person*

*Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request  
at £7.50 per portion available.*

***For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.  
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**Menu C**  
**£70.00 per person**

Bloody Mary Gazpacho Shots



Tortano Sourdough Bread with Pitted Harlequin Olives



Carpaccio of Beef “Harry’s Bar” style

*or*

Cornish Lobster Salad with Horseradish Potatoes, Chives and Crispy Pancetta

*or*

Brittany Whole Globe Artichoke with Hazelnut Dressing and Spring Salad



Seared Tuna Loin with Pistachio Crust, Aubergine Caviar, Fennel Salad

*or*

Tournedos Rossini, Fillet Steak with Spinach, Foie Gras and Truffle Sauce

*or*

Roasted Savoy Cabbage with Saffron and Black Truffles

*or*

Whole Lobster Char- Grilled with Garlic and Herb Butter (£10 Supplement)

*Served with Truffle Creamed Potatoes and Manuka Honey Roasted Heritage Carrots,  
Lettuce Heart and Wild Herb Salad*



Champagne Jelly with Mixed Berries

*or*

Warm Valrhona Chocolate pot

*or*

Selection of Neal’s Yard Cheeses with Orkney Oat Cakes and Fig Chutney



Infused Teas or Coffee



*Selection of Port, Cognac and Pudding wine from our Trolley*

*Aspen Fries with Parmesan and Truffle Oil are available as a supplement at £3.50 per person*

***For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.  
For parties of 18 or above, we will ask you to pre-order dishes for each guest.***