



SAMPLE MENU 3
Three Courses from £50

.....

Pan fried Scallops with Succulent Pig Belly, Stornoway Black Pudding & Sweetcorn Puree
Corn Fed Free Range Chicken Terrine with Baby Leeks, Mushrooms & Tarragon Dressing
Pressed Oak Smoked Salmon with Caviar, Asparagus & Horseradish Cream
Roast Pepper & Rosary Goats Cheese Terrine with Tomato & Basil Pesto

.....

Local Beef Fillet served with Braised Shallot Marmalade, Mushroom Fricassee,
Potato Cake & Horseradish Sauce
Pan Roasted Rack of Lamb served with Potato Fondant, Piperade, Pea Fritter and Rosemary Jus
Duck two ways with Leek Fondue, Sweet Potato Puree & Blackberry Sauce
Pan Fried Sea Bream served with Braised Fennel, Tomato Fondue & Lemon Gras Emulsion

.....

Danny's Selection of Favourite Desserts
(Cappuccino Crème Brulee, Chocolate Torte, Clementine Posset and Strawberry Mivi Ice Cream)

We can also personalise your desserts for your special day