

## **The Georgian hotel menu selector**

**Please choose 3 starters (1 of which a soup) 3 main courses and 2 desserts for up to 50 covers**

**Please choose 2 starters (1 of which a soup) 2 mains and 2 desserts from 50-100 covers**

**Please choose 1 starter, 1 main and 1 dessert for booking over 100 covers (additional items can be ordered at a supplement of**

**\*Prices will not appear on the menu on the night of your event \***

### **Starters and Soups**

*Three Flavours of Melon with a Seasonal Fruit  
And Glazed with a Champagne Sabayon £4.85*

*Tartlet of Roast Vegetables glazed with  
Soft Goats Cheese and accompanied with a Tomato Pickle £5.30*

*Tian of Crab & Prawns with Cucumber Spaghetti  
& a set Dill Crème Fraiche £5.95  
Scottish Oak Smoked Salmon Served with Lemon Sour Cream,  
Herb Salad and Brown Bread Roulade £5.95*

*Wild Mushroom & Chicken Terrine, wrapped in Smoked Bacon,  
Served with Market Leaves, Truffle Scented Oil & Garlic Cream £4.85*

*Prosciutto Ham, Plum Tomatoes & Feta Cheese  
With a Salad of Roquette & Mizuna £4.85*

*Barbecue Chicken Salad with Honey Apples, Toasted Walnuts &  
Stilton with a Salad Vinaigrette £4.75*

*½ galia melon filled with macerated fruits and citrus sorbet £4.25*

*Chunky Leek & Potato Soup with Sniped Herbs £2.95*

*Honey Roast Parsnip & Apple soup £2.95*

*Cream of Wild Mushroom Soup (tarragon optional) £2.95*

*Tomato & Basil Soup with Vanilla Cream £2.95*

*Carrot & Coriander £2.95*

*Golden Lentil with Crunchy Croutons £2.95*

*Traditional Scotch Broth £2.95*

*Lobster & Prawn Bisque finished with Cognac & Cream £4.25*

## **Main courses**

*Herb Crusted Salmon Fillet Edged with a Pea & Tomato Cream infused with saffron £14.50*

*Fillet of Cod served with Watercress & Nutmeg Scented Potatoes  
With Buttered Baby Carrots and garden peas £15.50*

*Fillet of Seabass with Spinach & Dill Duchess Potatoes,  
Shaped Vegetables & a Crab Vermouth Bisque £15.75*

*Medallions of braised beef with a pearl onion and bacon jus, fondant potatoes and  
roast vegetables £12.95*

*Roast Sirloin of Scottish Beef with a Vintage Port Wine Jus  
With Onion Marmalade £ 19.50*

*Roast Rump of Lamb, Dauphinoise Potatoes  
& Honey Roasted Root Vegetables £15.25*

*Supreme of Chicken Stuffed with Haggis & served on a  
Wholegrain Mustard & Whisky Sauce £14.95*

*Thyme Marinated Pork Fillet with Gratin Potatoes,  
Green Beans wrapped in bacon & a Dijon Mustard Jus £14.95*

*Fillet of Beef Topped with a Blue Cheese Crumble,  
Creamed Potatoes & Balsamic Roasted Vegetables with a Claret Jus £24.95*

*Ricotta Ravioli with Creamed Wild Mushrooms, Baby Leaf Spinach  
Glazed with Parmesan Cream £13.25*

*Individual Onion & Thyme Pie topped with Gruyere Cheese &  
Sun Blushed Tomatoes edged with Red Pepper Coulis £14.50*

*\*\*all main courses are served with seasonal vegetables and potatoes unless  
indicated otherwise\*\**

## **Desserts**

*Layers of Shortcake, Strawberries with Chantilly cream,  
Red Berry Coulis and dusted with Fine Sugar £4.25*

*Glazed Lemon & Lime Tart with Sweetened Cream & a Petit Brandy Snap  
Basket Filled with Citrus Sorbet £4.25*

*Dark Chocolate Torte with a Crushed Pistachio Nut Crust with  
Baileys Scented Anglaise £4.25*

*Spiced Red Wine Poached Pears with a Vanilla Cream Scented with  
Cinnamon £ 4.25*

*Delicate White Chocolate & Raspberry Cheesecake with a Compote  
Of Seasonal Fruits £4.25*

*Warm (or Cold) Apple & Almond Tart with Vanilla Ice Cream  
& Apple Crisp Wafer £4.25*

*\*add tea and coffee service with after dinner chocolate mints for an additional  
£2.00 per person\**

**Gluten free menu available on request**

*Chefs soup of the day with croutons*

*Chilled fan of seasonal melon with a compote of spiced fruits and a fresh fruit coulis*

*A salad of mozzarella cheese, toasted pine kernals and cherry tomatoes*

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*fillet of salmon on a ratatouille of petit vegetables with duchess potatoes*

*marinated supreme of chicken nestling on a morrocan cous cous infused with coriander*

*chargrilled aubergine stack with red onion confit edged with a balsamic glaze*

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*a medley of fresh fruit bound in a peach schnapps and honey syrup*

*vanilla panacotta with forest fruits*

*fresh fruit kebabs rolled in toasted coconut*