



Party Menu 1

2 courses £ 34.00

3 courses £ 41.00

To start

Soup of the day

Charred broccoli and ash coated goats cheese salad, quince jelly and pear

Seabass ceviche and avocado, served with caramelised oranges

Pressed confit duck and savoy cabbage, pickled mushrooms, and toasted pumpkin seeds

To follow

Chicken and chorizo Ballentine with spring green risotto & parmesan crisp

Seared Scottish salmon fillet, with a maple syrup glaze and toasted sesame seeds

28 day aged grilled English Sirloin steak, triple cooked chips and peppercorn sauce

Wild mushroom risotto, parmesan shaving and wild rocket

Side dishes £3.75 each or any three for £9.00

Spring greens / steamed carrots with caraway seeds

Triple cooked chips or skin on fries / RSM salad with yogurt dressing

Wild rocket and parmesan / New potatoes / Creamed potatoes

To finish

Chocolate brownie, vanilla ice cream and sour cherries

Vanilla Crème brulee

Fresh fruit platter, lemon sorbet

British cheese platter with home-made fruit chutney, celery and figs

Coffee and chocolate mints included

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter