

# Party Menus

(cost of whole menu is determined by choice of main course)

## *Starters*

*Culatello Ham with "Bottarga"*

*Salt Cod Croquettes with Aioli*

*Pappardelle with Rocket, Lemon Zest and "Bottarga"*

*Buffalo Mozzarella with Lambs Lettuce and Caramelised Red Onions*

*Fresh Crab Salad with Fennel & Lime, Basil Oil*

*Lobster Soup with Chive Cream*

## *Main Course*

*Pumpkin Risotto with Gorgonzola £30.00*

*Suckling Pig "Porchetta" with Slow Baked Fennel & Pommes Puree £37.50*

*Roast Sea Bass, Glazed Vegetables and Rosemary Pesto £35.00*

*Halibut Fillet with Radicchio Salad "Mimosa" £39.50*

*Fillet of Scotch Beef with Celeriac & Horseradish Remoulade £ 45.00*

*Honey Roasted Breast of Duck with Pomme Fondant £41.00*

*( all main courses are served with vegetable and potato)*

## *Desserts*

*Pear and Almond Tart, Crème Anglaise*

*Chestnut Parfait, wild Cherry Compote*

*Lemon & Lime Cheese Cake*

*Vanilla Pannacotta with Blueberry Coulis*

*Grand Marnier Crème Brulee*

*Prune and Armagnac Ice Cream*