

The Menu

The following selections are designed to give some delicious suggestions for your business lunch however your events co-ordinator is always happy to discuss a bespoke menu for your event. The kitchen team are always looking to incorporate fresh local produce where possible and you can look forward to some seasonal options such as a refreshing ice cream or sorbet shot in summer, just ask!

"Remember these are samples only. We source fresh and local produce to create delicious options for you. Just ask your Events Co-ordinator"

menu A

Mixed platter of bread, tortilla wraps & hoagies *with a selection of delicious fillings*

Handmade breaded chicken goujons *with sweet chilli dip*

Roasted red pepper & chick pea puff pastry bites

Tomato crostini *topped with basil pesto*

Sweet potato fries

Salmon cocktail shot *topped with lime mayonnaise*

menu B

Mixed platter of bread, tortilla wraps & hoagies *with a selection of delicious fillings*

Smoked salmon & dill mousse *on mini blinis*

Warm goats cheese bruschettas *topped with beetroot chutney*

Lamb & rosemary bites encased in light puff pastry

Lightly spiced chicken tikka *on mini naan bread*

Seasoned potato wedges

menu C

Mixed platter of bread, tortilla wraps & hoagies *with a selection of delicious fillings*

Savoury cheese scone *with smoked bacon, mustard mayonnaise topped with boiled quails egg*

Local haggis *with bubble & squeak fritter & red onion chutney*

Cream cheese & celery relish *on mini oatcakes*

Salmon & courgette skewer *in a honey & soy marinade*

Southern fried potato lattice

menu D

2 course hot knife & fork lunch

You could choose 2 main courses and 2 desserts from our suggestions below or talk with your Events Co-ordinator to create a bespoke menu for your delegates.

Homemade beef lasagne *garlic bread & mixed salad*

Chilli con carne *fluffy rice, sour cream, salsa & nachos*

Strips of chicken & mediterranean veg in a fresh tomato sauce *penne pasta, crusty bread mixed salad*

Vegetable or chicken korma *herb rice, naan bread & mango chutney*

Sweet & sour pork *caramelised pineapple, oven risotto rice & prawn crackers*

Beef cobbler *topped with suet served with root vegetables & wedges*

Lemon cheesecake *with ginger nut biscuit base*

Choux pastry buns filled with cream *smothered in chocolate sauce*

Homemade banoffee tart *fresh cream*

Sweet choice

Fresh fruit platter *served with raspberry compote & chocolate and orange dip*

Mini Sweet Bites

mini strawberry meringues

chocolate brownie

mini lemon tartlets

choux buns topped with chocolate