

PRIVATE DINING SET MENU



Jamison Room or Langley's Suite are available from a minimum of 30 guests up to a maximum of 70

****Choose which menu option you prefer and then 1 item from each course****

Also included is a bread roll with butter

MENU 1

STARTERS

Roasted Butternut Squash Soup, Crispy Sage with Farmhouse Baked Bread (Vv)
Chicken Liver Parfait Red Onion Chutney, Mix Leaves and Toasted Brioche
Prawn Cocktail, Crunchy Baby Gem, Spiced Cocktail Sauce and Caramelised Lemon (g)

MAINS

Spinach & Ricotta Tortellini, White Wine Parmesan Sauce with Pea and Asparagus Fricassee (v)
Corn Fed Chicken Breast, Braised Fennel, Creamy Mash and Mushroom Jus (g)
Teriyaki Glazed Salmon, Sticky Jasmine Rice, Bok Choy, Toasted Sesame, Wild Mushroom and Chilli Broth (d)

DESSERTS

Sticky Toffee Pudding with a Caramel Sauce (v)
Langley's Eton Mess with Seasonal Berries and Coulis (vg)
Dark Chocolate Delice, Hazelnut Wafer and Crème Anglaise (v)
£35 (incl VAT excl service charge 12.5%)

MENU 2

STARTERS

Ham Hock and Pea Terrine, Piccalilli and Toasted Garlic Sourdough (d)
Langley's Cod fishcake, Micro Mixed Leaf Salad served with a Garlic Aioli
Asparagus and Beetroot Salad, Pickled Cucumber and House Dressing (Vvg)

MAINS

Roasted Gnocchi, Oyster Mushrooms, Green Beans, Basil Pesto, Toasted Pine nuts, Rocket (v)
Pan-fried Cod, Chorizo and Lemon Potato Cake, Spinach, Tomato and Caper Salsa (g)
Belly of Pork Honey & Mustard Glazed Carrots & Parsnip, Black Pudding Croquettes, Thyme Salted Crispy Potatoes, Cider Jus

DESSERTS

Tiramisu, Coffee Soaked Sponges, Layered with Zabaglione Cream (v)
Dark Chocolate Marquise served with Cherry Compote and Hazelnut Wafer (v)
Lemon Meringue Tart Topped with Brûlée Meringue and Seasonal Berries (v)
£37.50 (incl VAT excl service charge 12.5%)

MENU 3

STARTERS

Scottish Salmon Gravavlax, Pickled Veg, Horseradish Cream & Melba Toast
Ham Hock & Pea Terrine Served with Piccalilli and Toasted Garlic Sourdough (d)
Chardonnay Poached Pear and Beetroot Salad, Candied Hazelnuts, Chicory, Orange
Vinaigrette (Vv)

MAIN COURSES

Pork Tenderloin, Pickled Walnut Puree, Creamy Mash, Slow Cooked Beetroots and Red Wine
Jus (g)

Cajun Blackened Cod Chilli and Coriander Potato Cake, Steamed Bok choy, Curried Mussel
Sauce (g)

Sweet Potato, Spinach, Mushroom and Quinoa Wellington, Tender Stem Broccoli, Roasted
Tomato and Red Pepper Sauce (Vv)

DESSERTS

Sticky Toffee Pudding, Vanilla Bean Ice Cream with Caramel sauce (v)
Braeburn Apple and Berry Crumble, Cinnamon Dust, Vanilla Bean Ice Cream (v)
White Chocolate and Passion Fruit Cheesecake with Seasonal Berries (v)

£39.50 (incl VAT excl service charge 12.5%)

MENU 4

Blini with Scottish Smoked Salmon, Caviar and Dill Crème Fraiche

STARTERS

Crayfish and Prawn Cocktail Served with Baby Gem, Spiced Cocktail Sauce and Caramelised
Lemon with Bread Roll

Gressingham Duck and Orange Parfait, Red Onion Marmalade, Pickles, Rocket and Parmesan
Salad, Toasted Ciabatta

Shiraz Poached Pear, Chicory Leaves, Candied Hazelnut, Blue Cheese Dressing vg

MAIN COURSES

Braised Lamb Shank, Creamy Mash, Seasonal Greens, Red Wine Jus (g)

Pan-fried Fillet of Hake Smoked Paprika Potato, Samphire, Seared Scallop, Lobster Bisque
Sweet Potato & Red Onion Seeded Tart, Braised Fennel with Creamed Coconut and Spinach
Puree (Vv)

DESSERTS

Lemon Meringue Tart topped with Brûlée Meringue and Seasonal Berries (v)
Hazelnut and Chocolate Tart, Butterscotch Ice Cream and Seasonal Berries (v)
Selection of British Cheese, Champagne Grapes, Homemade Chutney, Crackers

£46 (incl VAT excl service charge 12.5%)

Vv = vegan v = vegetarian d = dairy free g = gluten free