



- PRIVATE HIRE MENU -

Canapés & Champagne

Amuse bouche

House made linguine with black winter truffles

Italian fennel, English watercress & hazelnuts

*Hebridean scallops poached in ginger, galgandal & turmeric consommé
with chilli & coriander*

Chicken liver & foie gras parfait with hazelnuts, blood oranges & brioche

Grilled Atlantic turbot with champagne sauce

*Highland wagyu beef fillet & pressed feather blade with
tema artichokes, trompettes & salsify*

40 month comet

Pre dessert

Quince & brilliant savarin cheesecake

*Agen prune soufflé, grue de cacao, chocolate ganache,
& Armaganac ice cream*

Coffee & petits fours