

Dining Menu for Auditorium

Starters

Saffron scented leek and potato soup with croutons
Oak smoked salmon, avruga caviar & potato salad with chive cream
Scottish smoked salmon feuille, chive mille mascarpone, pickled radish
and dill mustard
Homemade ham hock terrine with apple chutney & pickled vegetables
Tartlet of roasted peppers and gruyère cheese with tomato chutney
Smoked mackerel terrine with dill dressing

Mains

Served with seasonal vegetables and either fondant or gratin potato.
Choice to be made at menu selection stage

Pan fried duck breast served with port wine jus
Herb crusted welsh lamb rump with redcurrant sauce
Roast loin of Scottish beef served with
Yorkshire pudding & red wine gravy
Corn fed supreme of chicken stuffed with
tarragon mousse & white wine sauce
Baked fillet of salmon served with chilli butter
Butternut squash and cashew nut Wellington
Aubergine cannelloni

Desserts

White chocolate & raspberry cheesecake and fruit coulis
Chocolate dessert with raspberry coulis and berry compote
Chocolate delice with mascarpone quenelle
Lemon cheesecake with berry compote
Crème Brulee cheesecake berry compote
Selection of English cheese with homemade chutney

Gold 3 courses with tea, coffee £36.95 pp
Silver 2 courses with tea, coffee £33.95 pp
Bronze 2 courses £32.00 pp

