

Dining Menu for Auditorium

Starters

- Saffron scented leek & potato soup with croutons
- Oak smoked salmon, avruga caviar & potato salad with chive cream
- Scottish smoked salmon feuille, chive mille mascarpone, pickled radish & 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

Desserts

- White chocolate & raspberry mousse passion fruit coulis
- Chocolate box with raspberry coulis and berry compote
- Chocolate delice with mascarpone quenelle
- Passion fruit & mango bavarois with chocolate sauce
- 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

