



As the Host you will need to select a maximum of 2 starters, 2 mains & 2 desserts to then send out to your guests for them to choose from.

Please do not send out all of the below menus too your guests as you will get too many different varieties returned to you. We advise you select your 2 options per course first and then only send those options to your guests.

You are more than welcome to mix and match the menus.

We must receive a full completed pre-order form to show how many of each option are required at least 72 hours prior to the booking.

Winter Lunch 1 @ £80.00

Middlewhite Pork Terrine with Cornichons & Toast

Chicken, Leek & Mushroom Pie with a Puff Pastry Crust & Creamed Potatoes

Rules Trifle

Coffee & Handmade Chocolates

Winter Lunch 2 @ £80.00

Caesar Salad with Chargrilled Chicken

Roast Filet of Salmon with Celeriac, Beetroot, Tarragon & Mustard Vinaigrette

Baked Alaska

Coffee & Handmade Chocolates

Winter Lunch 3 @ £80.00

Fish Soup with Croutons, Rouille & Gruyère

Venison Bourguignon with Creamed Potatoes, Roast Shallot & Smoked Bacon

Apple Tart Tatin with Vanilla Ice Cream

Coffee & Handmade Chocolates

Winter Lunch 4 @ £80.00

Caramelised Onion Tartlet with Endive Salad, Stilton & Walnuts

Roast Rump Cap of Beef with Dauphinoise Potatoes, Horseradish & Yorkshire Pudding

Bread & Butter Pudding with Rum & Raisins & Custard

Coffee & Handmade Chocolates

Winter Lunch 5 @ £80.00

Pumpkin Soup with Chestnuts, Bacon & Sage

Steak & Kidney Pudding with Greens & Mash

Vanilla Cheesecake with Redcurrant Compote

Coffee & Handmade Chocolates

Winter Lunch 6 @ £82.50

Salad of Smoked Duck Breast with Frisée Pickled blackberries & Cabernet Sauvignon Dressing

Jugged Hare with Creamed Potatoes, Roast Shallots, Prunes & Red Wine Sauce

Honeycomb Ice Cream with Chocolate Sauce

Coffee & Handmade Chocolates

Winter Lunch 7 @ £85.00

Tartare of Salmon with Capers, Shallots, Fine Herbs & Crème Fraîche

Braised Rabbit Leg with White Wine Cream, Mustard, Tarragon & New Potatoes

Sticky Toffee Pudding with Walnuts & Crème Fraîche

Coffee & Handmade Chocolates

Winter Lunch 8 @ £90.00

Twice Baked Stilton Cheese Souffle with Pickled Quince, Walnuts & Chives

Fillet of Seabass with Chargrilled Fennel, Spinach & Split Olive Sauce

Golden Syrup Steamed Sponge with Custard

Coffee & Handmade Chocolates

Winter Lunch 9 @ £95.00

Rules Steak Tartare with Capers, Shallots, Egg Yolk & Toast

Seared Gressingham Duck Breast with Shallot Tart Tatin, Creamed Savoy Cabbage & Duck Jus

Bakewell Tart with Clotted Cream

Coffee & Handmade Chocolates

Winter Lunch 10 @ £102.00

Dressed Crab with Mayonnaise & Sourdough Toast

Roast Rack of Herdwick Lamb with Sarladaise Potatoes, Caramelised Onions & Lamb Jus

Lemon Meringue Pie

Coffee & Handmade Chocolates

Winter Lunch 11 @ £105.50

Uig Lodge Smoked Salmon with Traditional Garnish & Soda Bread

Rib of Aberdeenshire Beef with Yorkshire Pudding, Dauphinoise Potatoes, Greens & Red Wine Jus

Mulled Wine Poached Pear & Apple Crumble with Custard

Coffee & Handmade Chocolates

Winter Lunch 12 @ £110.00

King Prawn Cocktail

Beef Wellington with Creamed Spinach, Roast Potatoes & a Red Wine Jus

Chocolate Fondant with Cranberry Compote and Vanilla Ice Cream

Coffee & Handmade Chocolates