



**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 Dinner A @ £80.00**

Pumpkin Soup with Chestnuts, Bacon & Sage

Steak & Kidney Pudding with Greens & Mash

Vanilla Cheesecake with Redcurrant Compote

Coffee & Handmade Chocolates

**Winter Dinner B @ £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 Dinner C @ £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 Dinner D @ £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 Dinner E @ £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 Dinner F @ £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 Dinner G @ £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 Dinner H @ £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