



## Champagne Evening December 1<sup>st</sup> 2018

Champagne and canapés on arrival (e,g,w,mi)

Mise en bouche

(V) Crunchy chicory, hazelnut and celeriac salad with parmesan shavings (mi,mu,n)

### Starter

Warm Scottish salmon and north Atlantic prawn mousse, lemon and dill dressing (e,f,mi,c)

(V) Caramelised sweet onion tart, a rosemary infused vinaigrette (e,mi,g,w,mu)

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Champagne tasting

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### Main course

Braised ballotine of chicken filled with forest mushrooms and drizzled with a light thyme jus (mi,e)

(V) Honey roasted vegetables wrapped in filo pastry and served with aubergine caviar (mi.g.w)

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(V) Champagne sorbet

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### Dessert

Champagne with your dessert

(V) Dark chocolate tart drizzled with baileys flavoured anglaise sauce (e,g,w,mi)

Selection of cheeses with celery and grapes (mi,c,g,w)

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Tea, coffee and petit fours. (e,g,w,mi)

**£49.00 per person all paired with Champagnes and wines**

(V) Suitable for vegetarians

Some of our menu items contain nuts and other allergens

There is a small risk that any tiny traces of these may be in any other dish or food served here

