



## PRIVATE HIRE SAMPLE MENU

*Canapés*

*2005 Taittinger, Comte de Champagne, France*

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*Apple jelly, crab apple sorbet, yoghurt, honey & honeycomb  
Amuse bouche*

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*Ceviche of Hebridean scallops with apples, pata negra, coriander & lime  
2011 Trebbiano D'Abruzzo, Emidio Pepe, Italy*

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*Foie gras & Welsh mountain chicken terrine with French black figs, ruby port & brioche  
NV Taittinger, "Nocturne", Champagne, France*

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*Monkfish with cauliflower, trompettes de la mort & chicken jus  
2011 Meursault 1<sup>er</sup> Cru, "Les Charmes", Fanny Sabre, France*

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*Fillet of Balmoral venison, celeriac, savoy cabbage, chestnuts & treviso  
2003 Clos des Forets-Saint-George, Domaine de l'Arlot, Nuits-Saint-George, France*

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*Cheese selection*

*1994 Chateau Le Puy, "Emilien", Bordeaux, France*

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*Pre dessert*

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*Raspberry & macadamia soufflé with coulis & sorbet  
2011 Jurancon Moelleux, "Marie Kattaline", Domaine de Souch, France*

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*Coffee & Petits Fours*