



CHAMPAGNE & HORS D'OEUVRE RECEPTION

Oyster station

Fresh rock oysters served with lemon, sea salt, cocktail and mignonette sauce, red wine, vinegar, shallots, blackpepper.

Italian meatballs

Devilled eggs

Salmon blinis with caviar

Crab Rangoon

Endive Caesar salad

Palmiers

*Hand*PICKED
HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate.



DINNER IS SERVED

Poached pear and Roquefort salad

Poached vanilla William pear, red wine glaze, watercress & herb salad with Roquefort cheese and a sherry vinegar dressing

Shrimp and lobster cocktail with Marie Rose sauce

Cocktail of brown shrimp, pea shoots, lemon, dill and marie rose sauce with lobster claw and lobster bisque

Carved rib of beef with potato gratin, baby carrots & French bean parcels with red wine jus

Forerib of Scottish beef served medium rare, potato cream gratin, baby carrots, French beans, pancetta with a red wine merlot sauce

Crêpe Suzette with vanilla ice cream

Classic wafer thin French Crêpes, orange and Grand Marnier sauce, vanilla ice cream

Tea, coffee with entremets

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