

Group Menus

We ask that you select either menu A, B or Gourmand in advance.

For up to 20 guests you will be offered the full menu on the day. For up to 25 guests we kindly ask you to choose two starters, two mains and two desserts from which your guests will order on the day. For up to 30 guests we kindly ask you to choose one starter, one main and one dessert for all your guests.

A vegetarian option will be available on the day.

Menu A £43.50 pp

Starter

Cured Scottish salmon, Heritage beetroot, crab salad
Country style pork terrine, apple and raisin dressing,
baby cornish leaves
Roast celeriac and truffle soup

Main

Fillet of Sea bream, autumn salad of flat parsley, squid and
piquillo peppers
Poached and roast chicken breast, pressed thigh,
sweet corn and seasonal mushrooms
Ravioli of ricotta and spinach, rosemary infused butter emulsion

Dessert

70% Chocolate ganache cake, raspberry sorbet
Orange parfait and salad with crumble and anise
Brie De Meaux with chutney, home made bread chips

Menu B £50.00 pp

Starter

Duck ham, duck rilette and fruit chutney
Curried mussel broth, lemon aioli
Slow cooked Hen egg salad

Main

Loch Duart salmon, potato and samphire salad
Roast sirloin of angus beef,
triple cooked chips and bone marrow
Jerusalem artichoke pithivier

Dessert

Tarte tatin, milk ice cream
Hot chocolate fondant, saffron filling and vanilla ice cream
Selection of 3 continental cheeses, home made bread chips

Plateau's tasting menu

Please pre select your main course 48 hours in advance.
Vegetarian tasting menu available on request

Menu C Tasting menu £60.00 pp or £80.00 pp with wine

CHEF'S APPETISER

SCOTTISH SALMON

House cured Scottish salmon, crab salad and pickled beetroot
2013 Cuvée Jean-Paul Gascogne, Paul Boutinot, Pays des Côtes de Gascogne, France

RISOTTO

Mushroom and truffle risotto and parmesan foam
2011 Kendall Jackson, Vintner's Reserve Chardonnay, California, USA

HALIBUT

Roast halibut, braised baby gem, curried shellfish emulsion
2013 Albariño, Martin Códax, Rías Baixas, Spain

Or

BEEF

Fillet of aged beef Rossini, creamed spinach and seared foie gras
2012 Mouton Cadet, Baron Philippe de Rothschild, Bordeaux, France

BLUEBERRY

Blueberry sorbet, anise foam

CHOCOLATE

Hot chocolate fondant, raspberry and gold filling with raspberry sorbet