

## Party menu

### Starters

Velouté of chestnut, bacon, oyster & toasted brioche

Salad of winter vegetables, romesco, pine nuts, truffle & spiced oil

Marinated Loch Fyne salmon, brown crab mousseline,  
apple chutney & mesclun salad

Terrine de campagne, pickles & sour dough

### Main Courses

Risotto of parmesan, salt baked celeriac, mushrooms & pot roasted vegetables

Poached fillet of Norwegian halibut, pomme purée, seafood blanquettes & parsley

Pimento marinated loin of Iberico pork, crushed root vegetables & parsnip velouté

Scotch Beef 'Rossini', foie gras, Périgord truffle & red wine jus  
(supplement £6)

### Desserts

Hot chocolate fondant & orange ice cream

Petite choux, Azélia chantilly & ginger bread ice cream

Tart fine of roasted pineapple, coriander granite & coconut ice cream

Selection of seasonal cheeses from 'Buchanans'  
(£12 supplement or £18 as an extra course)

£82 three courses

*Head Chef Joo Won*

*This is a sample menu only.*

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.

Our artisan cheeses are made with unpasteurized milk.

Price includes VAT: a discretionary service charge of 15% will be added to your bill.