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p r i v a t e   d i n i n g   s e t   m e n u s

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£ 2 6 . 0 0 p e r   p e r s o n

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menu A

confit of duck ballotine with carrot and cumin puree, sloe gin sauce  
grilled fillet of sea bream with soft herb polenta sauce vierge  
crème caramel with honey wafers

menu B

breaded sardines with baby gem salad and smoked mayonnaise  
braised pork belly with lemon mash, wilted spinach and mustard sauce  
milk chocolate mousse with almond and orange tuile

menu C

roasted wood pigeon with black pudding and walnut dressing  
braised ox cheeks with fondant potato and celeriac puree, thyme jus  
red berry gratin with pistachio sabayon

menu D

butternut squash and Dunshire blue risotto with parmesan tuile  
roasted fillet of North Sea coley with black olive and anchovie polenta, ratatouille dressing  
Drambuie and honey comb iced parfait with cocoa grue tuile

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menu E

smoked mussel risotto with crème fraîche  
roasted Scottish beef skirt with boulangere potato, grilled cherry tomato and rosemary jus  
nougat glace with lime syrup

menu F

The Bonham fish soup with aioli crustini  
roasted rump of lamb with lentil casserole, tomato and thyme jus  
raspberry and ginger crème brulee with vanilla macaroon

menu G

pickled vegetable and feta cheese salad with coriander and yoghurt dressing  
pan fried chicken supreme with spring onion mash and petit pois a la francaise  
Paris –brest with praline butter crème and vanilla anglaise

menu H

honey roasted duck with pickled red onions, citrus and walnut dressing  
Scottish salmon rosette with saffron, chorizo and seafood risotto, bisque sauce  
dark chocolate marquise with coffee creme anglaise, vanilla ice cream

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p r i v a t e   d i n i n g

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s t a r t e r s

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**s o u p s**

- £9.00 The Bonham fish soup with aioli crustini
- £6.00 Cream of watercress soup finished with nutmeg
- £7.50 Cauliflower soup with fresh sorrel and avruga caviar

**r i s o t t o**

- £9.00 Smoked haddock and tarragon risotto, parsley oil
- £9.50 Tiger prawn and coriander risotto finish with lime oil
- £8.00 Strathdon blue and roasted butternut squash risotto with pumpkinseed oil
- £9.00 Wild and cultivated mushroom risotto with parmesan veloute

**s a l a d s**

- £7.00 Classic Greek salad, balsamic reduction
- £7.00 Tomato and mozzarella tarte with basil pesto and rocket salad
- £8.00 Confit of duck organic beetroot and orange salad
- £7.00 Parma ham, sun blushed tomato and basil salad, black olive dressing

**m o r e   s t a r t e r s**

- £8.50 Braised shallot tarte with Dunshire blue rocket salad and pesto dressing
- £9.00 Marinated salmon gravalax with caper berry and buckwheat blinis
- £9.00 Pressed duck and organic chicken terrine with mango and apple chutney
- £10.00 Marinated tuna with vegetable escabeche, coriander oil

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p r i v a t e   d i n i n g

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m a i n s

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**m e a t**

- £29.00      Pan fried fillet of Scottish beef with fondante potato, shallot cream and port jus
- £20.00      Braised ox cheeks with heritage potato, glazed carrot and a prune jus
- £20.00      Pan fried rib eye steak with sun blushed tomato mash wild mushroom jus
- £18.00      Pan seared Scottish rump steak, with dauphinoise potato, cafe de paris butter
- £21.00      Roasted free range organic chicken supreme with onion and tarragon pudding loupiau sauce
- £18.50      Pan fried chicken supreme with spring onion mash and petit pois ala francaise
- £22.00      Roasted rack of lamb with jersey royal and kalamata olives, broccoli and almond puree, thyme jus

**f i s h**

- £22.00      Grilled fillet of halibut, marjoram and pine nuts crust, pomme puree, sauce vierge
- £19.00      Sea bream with romesco paste saffron risotto and chive butter sauce
- £17.00      Roasted pave of salmon with spring cabbage and pancetta, chive butter sauce
- £22.00      Roasted fillet of turbot, tomato terrine and avruga caviar sauce
- £17.00      Baked fillet of coley with verde risotto, confit lemon and pesto dressing
- £21.00      Braised sea bass with pomme puree, roasted salsify and white and vanilla froth

**v e g e t a r i a n**

- £13.50      Conchiglioni stuffed with ricotta and sun blushed tomato
- £12.80      Assiette of organic vegetable with Scottish wild mushroom, parmesan froth
- £16.50      Fricasse of potato gnocci with autumn truffle and chestnut sauce

**s i d e   d i s h e s**

- £3.50      Creamy herb and parmesan mash
- £3.50      Roasted Roseval potato with garlic and rosemary
- £3.50      Seasonal roasted root vegetable
- £3.50      Baby gem and chicory, sour cream dressing
- £3.50      Rocket salad balsamic dressing

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p r i v a t e   d i n i n g

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d e s s e r t s

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£7.00	Vanilla panacotta with strawberry and proseco
£7.00	Tonka bean crème brulee with pistachio biscotti
£7.00	Exotic fruit gratin with pistachio sabayon
£7.00	Rhubarb cheese cake with earl grey anglaise
£7.50	Valrhona chocolate moelleux with avocado cream
£9.50	Selection of matured cheese with celery, quince paste and biscuits
£8.50	Toasted oat meal and raspberry soufflé cocoa grue tuile
£3.80	Tea/Coffee & hand crafted petit fours