



GROUP LUNCH MENU MAKER

Our Group Lunch Menu Maker is for Private Dining Groups of 15 or more people and costs £35pp. Please let us know of any dietary requirements or allergens for your guests.

OPTION 1

Select:

- 1 starter
- 1 main course
- 1 pudding

OPTION 2

Select:

- 2 starters
- 2 main courses
- 2 puddings

Note: Full pre-order required 10 days prior to your event when choosing 'Option 2'

STARTERS

- Homemade tomato soup with basil croutons (V, Ve, GF on request)
- Ham hock and black pudding terrine with chutney and artisan biscuits
- Sweet pickled herring with cucumber and green apple salad.
- Avocado with an orange and pomegranate salsa and toasted almonds (V, Ve, GF)

MAIN COURSES

- Roast Scottish Borders beef, Yorkshire pudding and a rich beef gravy (GF on request)
- Roast free range chicken, chipolata sausage, smoked Ayrshire bacon, chicken gravy (GF on request)
- Fillets of sole stuffed with prawns and spinach with a white wine and parsley sauce (GF)
- Roast vegetable quiche, green salad and Hasselback potatoes (V, GF on request)

All main courses are served with a selection of vegetables and potatoes.

PUDDINGS

- Brioche bread, butter and strawberry jam pudding with vanilla custard
- Warm fine apple tart with ice cream
- Chocolate and orange slice with a mandarin compote (V, Ve, GF)
- Selection of cheese and biscuits

Served with freshly brewed tea and coffee and chocolate mints.

Please note that with varying supply and cost issues we cannot guarantee options and prices. We will always endeavour to offer you a suitable alternative at a similar price and provide you with as much notice as possible. Final chargeable numbers due 48 hours prior to your event.