



PRIVATE LUNCH MENU MAKER

Minimum numbers of 12
Three course & coffee - £40

Includes a table plan & printed name cards where appropriate

OPTION 1

Select:

- 1 starter
- 1 main course
- 1 pudding

OPTION 2

Select:

- 2 starters
- 2 main courses
- 2 puddings

If choosing option 2 please include any dietary requirements in the 2 options

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

STARTERS

Homemade leek, pea & spinach soup (V & GF)

Chicken liver parfait, melba toast & plum chutney (GF on request)

Brie & grape tart with dressed salad leaves (V & Ve)

MAIN COURSES

Roast topside of Borders beef, Yorkshire pudding (GF on request)

Supreme of chicken with a sage & caramelised red onion stuffing & a chicken jus

Chargrilled Mediterranean vegetables, melted vegan cheese & a wild mushroom fricassee (V, Ve & GF)

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

PUDDINGS

Chocolate truffle Torte with a raspberry compote (V, Ve & GF)

Sticky toffee pudding & ice cream

Selection of cheese & biscuits (GF on request)

Coffee & Tea and RSC wrapped mint chocolate wafers

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.