

## SAMPLE FOUR COURSE PLATED BANQUET MENU



### Carpaccio of Angus Beef Fillet

centred with crisp spicy leaves, shaved parmesan, deep-fried capers, balsamic shallots and lemon infused extra virgin olive oil

### Smoked Salmon Cullen Skink

silky smooth smoked haddock cream soup centred by a smoked salmon rosette, horseradish enhanced creamed drizzle and dill oil

### Truffled Saddle of Lamb

tender lamb loin encasing a delicate truffle and wild garlic mousseline, potato gateau, seared Dutch carrot, minted pea puree, rosemary and port jus

### Open Flan of Apple

set on a vanilla thyme anglaise with blue cheese ice cream

### Coffee and Petit Fours