

Sample Autumn Winter Dinner Packages 2012



Our drinks package 1

Drinks reception

Selection of 2 canapés
2 glasses of Prosecco Passa Pradio

With dinner

Chenin Chardonnay, Santa Rosa
Shiraz Malbec, Santa Rosa
3 glasses per person

For your toast

1 glass of Prosecco Passa Pradio
£21.95 plus vat per person

Freesia

'Waldorf' soup:
Creamed celeriac and apples, cream and
walnut oil

Selection of seasonal bread

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Chicken supreme coated in sweet ginger  
yoghurt marinade,  
almond crumbed potato, steamed pak choi,  
pumpkin puree and wine jus

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Compote of honey roasted apples and pears
under a vanilla scented crème brûlée

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Fresh Fairtrade filter organic Tiki coffee and  
tea  
served with Scottish fudge

**£50.20 plus VAT per person**

All prices exclude vat  
Prices valid 1<sup>st</sup> September 2012 to 28<sup>th</sup> February 2013  
Venue hire not included in the prices detailed please see key prices section for venue hire

## Our drinks package 2

### Pre dinner drinks and canapés

Selection of 2 canapés  
2 glasses of Pommery Brut Royal

### With dinner

Chardonnay Viognier, "Serie A" Familia  
Zuccardi, 2007, Argentina  
Rioja Oak Aged, Luis Canas, 2006, Spain  
3 glasses per person

### For your toast / speeches

1 glass of Pommery Brut Royal  
**£35.00 plus vat per person**

## Dahlia

Shetland smoked salmon,  
Persian limes, pickle-berries and milled black  
pepper

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Parsnip puree, pancetta and chestnut crumbs

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Roasted red legged partridge,  
barley risotto, chantenay carrots, tart tatin of  
plums with game jus

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The infamous Heritage hot and gooey
chocolate tart,
pistachio custard and crisp sugar wafer

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Fresh Fairtrade filter organic Tiki coffee and  
tea  
with Scottish fudge

**£56.95 plus VAT per person**

All prices exclude vat

Prices valid 1<sup>st</sup> September 2012 to 28<sup>th</sup> February 2013

Venue hire not included in the prices detailed please see key prices section for venue hire

## **Included in your package**

**Dedicated event designer** – to assist you throughout the planning, designing and creation of your event

**Dedicated hospitality manager** – ensuring a professional service and seamless event on the day

**Dedicated team of chefs** – planning, designing and delivering your menu with flair and expertise

**Fully trained service staff** – efficiently attending to all your needs on the day

**Uniformed in** – black tailcoats, white shirts, bowties, black bistro aprons

**Linen table cloths** – in a choice of white or ivory

**Linen napkins** – in a choice of white or ivory

**Fine black and white china** – for each course

**Elegant glassware** – to suit the wine throughout your meal

**Classical cutlery** – for each course

**6 foot round tables** – to comfortably seat up to 10 guests

**Gold bentwood chairs** – with a varied choice of seat pads

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