

Sample Spring Summer 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

Jasmine

Broth of Spring vegetables, mixed pulses
and mini herb dumplings

Selection of seasonal bread

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Grain fed Chicken Supreme  
baked in yoghurt and Dijon mustard  
marinade,

blossom honey gravy, spring onion mash,  
seared courgettes and peppers

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Belgian chocolate panna cotta, caramel sesame
tuile,

marinated preserved Summer cherries

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Fresh filter organic tiki coffee and tea  
served with Scottish tablet

**£50.25 plus VAT per person**

All prices exclude vat

Prices valid 1<sup>st</sup> March 2012 to 31<sup>st</sup> August 2012

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**

## Sweetpea

Shetland smoked salmon,  
lemon in muslin, milled black pepper

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Creamed soup of peas
mint and crème fraiche

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Highland gold beef daube, gravy of cooking  
juices,

fried onion and dried tomato dumplings,  
grated potato cake,  
snake beans, seared baby tomatoes

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Rhubarb and ginger crème brulee, candied
peel and almonds

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Fresh filter organic tiki coffee and tea  
served with Scottish tablet

**£62.70 plus VAT per person**

All prices exclude vat

Prices valid 1<sup>st</sup> March 2012 to 31<sup>st</sup> August 2012

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

All prices exclude vat  
Prices valid 1<sup>st</sup> March 2012 to 31<sup>st</sup> August 2012  
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