



Private Dining Menu – Autumn/Winter

To Start

Traditional Caesar Salad, Simply Plain or Chicken & Bacon

Beetroot Marinated Loin of Loch Salmon, Cornish Crab & Pink Ginger, Lemon Vinaigrette

Herb Roasted Artichokes, Portobello Mushrooms with Red Peppers, Parmesan & Truffle Oil

Jasmine Tea Smoked Chicken Salad, Kaffir Lime Leaf, Pickled Vegetables & Spicy Peanut Sauce

Sweet Potato & Coconut Soup, Coriander, Pink Ginger & Lemongrass

Main Courses

Char-grilled Fillet of Tay Salmon “Teriyaki Style” Oriental Stir Fried Vegetables & Egg Noodles

Wild Mushroom & Yellow Pumpkin Risotto, Truffle Oil, Rocket & Parmesan

Char-grilled Fillets of Sea Bass, Winter Leeks, Red Onions & Lemon Thyme

Rosemary & Thyme Marinated Rump of Lamb, Roasted Root Vegetables, Herb & Mustard Jus

Breast of Maize-Fed Chicken Wrapped in Parma Ham, Sun Dried Tomatoes, Garlic Confit & Fine Crispy Green Beans

Pavé of Angus Beef, Woodland Mushrooms, Black Truffles, Chives & Chateau Potatoes

Desserts

Warm Bread & Butter Pudding, White Chocolate Ice-Cream

Black Cherry & Mascarpone Crème Brûlée

Rich Chocolate Delice, Grand Marnier Crème Fraîche

Caramelised Lemon Tart, Marinated Winter Berries

Selection of English & Continental Cheeses, Biscuits & Grapes

**Please choose only 3 Starters, 3 Main Courses & 3 Desserts from the above menu,
to send to your guests for pre-ordering**

Three courses £42.00 per person

Coffee & Petit Fours priced individually



Private Dining Menu – Spring/Summer

To Start

Traditional Caesar Salad, Simply Plain or Chicken & Bacon
Beetroot Marinated Loin of Loch Salmon, Cornish Crab & Pink Ginger, Lemon Vinaigrette
Bundles of Asparagus & Baby Artichokes, Toscana Slow Roasted Peppers, Wild Rocket & Parmesan
Jasmine Tea Smoked Chicken Salad, Kaffir Lime Leaf, Pickled Vegetables & Spicy Peanut Sauce
Sweet & Sour Char-grilled Prawns, Chilli, Limes & Couscous
Iced Gaspacho “St Michelle” Bell Peppers, Croutons & Basil Pesto

Main Courses

Char-grilled Fillet of Tay Salmon “A La Nicoise”, Pomodorino Tomatoes, Olives, Beans, New Potatoes & Quails Eggs
Mediterranean Vegetable Risotto, Saffron, Champagne & Parmesan Crisp
Fillets of Sea Bass, Wild Rocket & Young Spinach, Vine Ripened Plum Tomato & Basil Vinaigrette
Roasted Rump of Welsh Lamb, Young Leek & Red Onion Compote, Rosemary & Thyme
Tatin of Summer Vegetables, Feta & Salsa Verde
Breast of Maize-Fed Chicken Wrapped in Parma Ham, Sun Dried Tomatoes, Summer Herbs & Fine Crispy Green Beans
Pavé of Angus Beef, Woodland Mushrooms, Black Truffles, Chives & Chateau Potatoes

Desserts

Crunchy Marinated Berry Pavlova, Passion Fruit & Crème Chantilly
Black Cherry & Mascarpone Crème Brûlée
Rich Chocolate Delice, Grand Marnier Crème Fraîche
Caramelised Lemon Tart, Summer Berries
Raspberry Cheesecake, Amaretto Crème Fraîche
Selection of English & Continental Cheeses
Biscuits & Grapes

Please choose only 3 Starters, 3 Main Courses and 3 Desserts from the above menu, to send to your guests for pre-ordering.

Three courses £42.00 per person

Delice Des Dames priced individually

A 12.5% service charge will be added to your bill VAT @ 20 % is included Reg. GB 112 5733 44 All dishes may contain traces of nuts



Private Dining Menu – Autumn/Winter

To Start

Oak Smoked Salmon, Warm Rosti Potato, Golden Caviar & Quails Eggs

Oriental Seafood & Noodle Salad, Lobster, Tiger Prawns, Red Chilli & Mango Salsa

Bundles of Asparagus & Baby Artichokes, Toscana Slow Roasted Peppers, Wild Rocket & Parmesan

Chicken Liver Parfait, Warm Brioche & Sauternes

Chargrilled Yellow Fin Tuna Tataki, Black Sesame & Szechuan Pickled Vegetables

Sweet & Sour Chargrilled Prawns, Chilli, Limes & Couscous

Main Courses

Osso Bucco of Monkfish Wrapped in Prosciutto, Saffron Risotto, Gremolata & Crispy Mange Tout

Roasted Rack of Southdown Lamb, Winter Leek & Red Onion Compote, Gratin Potatoes

Wild Mushroom & Yellow Pumpkin Risotto, Truffle Oil, Rocket & Parmesan

Coconut Baked Red Snapper, Szechuan Crispy Vegetables & Egg Noodles

Honey Glazed Breast of Guinea Fowl, Braised Red Cabbage, Crispy French Beans & Chateau Potatoes

Fillet of Angus Beef “Rossini”, Black Truffles & Port Wine Jus

Desserts

Black Cherry & Mascarpone Crème Brûlée

Warm Bread & Butter Pudding, White Chocolate Ice Cream

Crunchy Marinated Berry Pavlova, Passion Fruit & Cornish Cream

Chocolate Indulgence, Cointreau Crème Fraîche

Selection of English & Continental Cheeses, Biscuits & Grapes

*Please choose only 3 Starters, 3 Main Courses and 3 Desserts from the above menu,
to send to your guests for pre-ordering*

Three courses £48.50 per person

Café & Delice Des Dames

A 12.5% service charge will be added to your bill VAT @ 20 % is included Reg. GB 112 5733 44 All dishes may contain traces of nuts



Private Dining Menu – Spring/Summer

To Start

Oak Smoked Salmon, Warm Rosti Potato, Golden Caviar & Quails Eggs

Oriental Seafood & Noodle Salad, Lobster, Tiger Prawns & Chilli Jam

Watermelon & Feta Salad, Wild Rocket, Honey & Mustard Vinaigrette

Chicken Liver Parfait, Warm Brioche & Sauternes

Char-grilled Yellow Fin Tuna Tataki, Black Sesame & Szechuan Pickled Vegetables

Flaked Red Snapper & Coconut Salad, Mint & Coriander

Main Courses

Osso Bucco of Monkfish Wrapped in Prosciutto, Saffron Risotto, Gremolata & Crispy Mange Tout

Roasted Rack of Southdown Lamb, Young Leek & Red Onion Compote, Gratin Potatoes

Mediterranean Vegetable Risotto, Saffron, Champagne & Parmesan Crisp

Char-grilled Fillet of Atlantic Sea Bass, Warm Vegetables & New Potatoes “En Vinaigrette”

Tatin of Summer Vegetables, Feta & Salsa Verde

Honey Glazed Breast of Guinea Fowl, Asparagus, Baby Carrots, Sauce Champagne

Fillet of Angus Beef “Rossini”, Truffles & Port Wine Jus

Desserts

Lemongrass & Mango Crème Brûlée

Iced Passion Fruit Parfait Glace, Marinated Summer Berries

Raspberry Cheesecake, Amaretto Crème Fraîche

Crunchy Marinated Strawberry Pavlova, Passion Fruit & Crème Chantilly

Chocolate Indulgence, Cointreau Crème Fraîche

Selection of English & Continental Cheeses, Biscuits & Grapes

*Please choose only 3 Starters, 3 Main Courses & 3 Desserts from the above menu,
to send to your guests for pre-ordering*

Three courses £48.50 per person



Canapé Menu

(minimum order of 20 per canape)

Cold

Tomato & Buffalo Mozzarella Bruschetta

Baby New Potatoes, Soured Cream & Golden Caviar

Oriental Spiced Roasted Duck, Hoisin & Pickled Vegetables

Flaked Snapper & Coconut Salad, Lime Leaf & Pink Ginger

Mini Bagels, Smoked Salmon, Cream Cheese & Chives

Beetroot Marinated Salmon, Lemon & Black Pepper Crème Fraîche

Roasted Provencale Vegetable Skewer, Black Olive & Basil Pesto

Parma Ham & Mango, Toasted Focaccia

Hot

Thai Style Coconut Fishcakes, Sweet & Sour Dressing

New Potatoes, Young Leek, Parmesan & Chives

Honey Roasted Cumberland Sausages, Dijon Mustard

Assorted Dim Sum, Sweet Chilli & Coriander Dipping Sauce

Wild Mushroom & Asparagus Ramekins, Truffle Oil & Chives

Char-grilled Chicken Satay, Spicy Peanut Sauce

Cumin Scented Lamb Kofta, Yoghurt & Mint Raita

Mediterranean Vegetable, Basil & Mozzarella Pizzetta

Char-grilled Chilli Prawns, Sweet & Sour

Canapés £ 1.80 each



Wharf Buffet Menu

Cold

Assorted Smoked Fish & Poached Tay Salmon
Mediterranean King Prawns & Baby Pink Shrimps
Roasted Summer Vegetables & Bundles of Young Asparagus, Balsamic Vinaigrette
Saffron Scented Couscous Salad, Bell Peppers, Mint & Coriander
Vine Ripened Plum Tomatoes Mozzarella & Basil Salad
Melon & Parma Ham
Mixed Charcuterie with Herb Roasted Chicken
Freshly Baked Crusty Rustic Breads, Honey & Mustard Vinaigrette,
Mayonnaise, Olives & Chilli Aioli

Hot

Moroccan Spiced Lamb, Yoghurt & Mint Raita
Medley of Seafood, Tomatoes, Chives & Sauce Champagne, Pilaff Rice
Spanish Style Goats Cheese & Broccoli Tortilla, Grape & Raisin Chutney

Desserts

Crunchy Marinated Berry Pavlova, Crème Chantilly
Chocolate Delice, Amaretto Crème Fraîche
Caramelised Lemon Tart, Raspberry Coulis
English & Continental Cheese, Grapes & Celery

£42.00 per person



Wharf Buffet Menu

Cold

Dill Marinated Salmon, Horseradish, Crème Fraîche

Traditional Caesar Salad, Crispy Parmesan Croutons

New Potatoes, Eggs & Spring Onions

Pesto Roasted Mediterranean Vegetables

Carrot, Orange & Raisin Salad

Mixed Charcuterie with Herb Roasted Chicken

Freshly Baked Crusty Rustic Breads, Honey & Mustard Vinaigrette, Mayonnaise,
Olives & Chilli Aioli

Hot

Char grilled Fillets of Sea Bass, Saffron Scented Couscous, Provençal Salsa

Cumin Scented Lamb Kofta, Yoghurt & Mint Raita

Sweet Potato & Goats Cheese Frittata, Tangy Tomato Relish

Desserts

Exotic Fruit & Marinated Berry Brochettes, Passion Fruit Dipping Sauce

Bread & Butter Pudding, Chocolate Sauce

Rich Chocolate Brownie, Almond Crème Fraîche

English & Continental Cheese, Grapes & Celery

£33.00 per person



Wharf Light Buffet

Cold

Dill Marinated Seafood Salad Honey & Mustard Dressing

Roasted Provençal Vegetables, Black Olive, Feta Cheese & Basil Pesto

Oriental Roast Duck, Szechwan Pickled Vegetables, Red Chilli & Mango Salsa

Tortillas & Pitta Bread, Humours, Feta, Olives & Guacamole, Spicy Tomato Relish

Hot

“The Oriental Basket”

Assorted Dim Sum & Vegetables Spring Rolls, Hoi Sin, Sweet Chilli & Coriander Dipping Sauce

Mediterranean Vegetable, Basil & Mozzarella Pizzetta

Sautéed Chicken & Tarragon á la Crème, Dijon Mustard, Fragrant Basmati Rice

£26.00 per person



Light Snack Buffet Options

Bacon or Egg (for vegetarians) baps
£5.25 each

Bacon & Egg bap
£6.25 each

Assorted Cheeses, Rustic Country Breads, Various Pizzas, & Mezze to include Feta, Pitta Bread, Houmous, Guacamole, Olives, Grapes & Celery
£14.50 per person
(£5.00 per person supplement to add Assorted Charcuterie)

Cheese Board - Cheddar, Blue Cheese & Brie, Assorted Cheese Biscuits, Grapes, Homemade Chutney
£6.50 per person

Mini Burgers (2) & Fries
£6.25 per person

Full Private Dining Buffet (see separate menu's)
From £26.00 per person

Oriental Plate Wasabi Salmon, Chili Beef & Sesame Salad
Spring Rolls & Chili Garlic Prawns
£8.00 per person

Canapés (see separate menu)
£1.80 per piece

All canapés made into larger portions for a buffet except;
Assorted Dim Sum, Sweet Chilli & Coriander Dipping Sauce
£2.75 per piece

French Fries
£3.25

Crisps, Nuts & Olives
£3.50 per portion