

THE MEMOIR CLUB

PRIVATE DINING – SAMPLE MENU

For a minimum of 10 and maximum of 40 guests

STARTERS

Spiced coconut & roasted pumpkin soup (VG)

Roasted pumpkin with coconut and aromatic spices

Smoked haddock, cod & roasted leek soup

Creamy potato soup with lightly smoked fish and leeks

Wild mushrooms & chestnuts on toasted sourdough (V)

Finished with a warm cheese sauce

Scottish smoked salmon

Keta caviar, crème fraîche, lemon, capers, and rye bread

Chicken liver terrine

Vanilla, orange and black pepper butter

Baby spinach, fig & feta salad (V)

Baked filo pastry, honey and wine dressing

Avocado & artichoke Caesar salad

Anchovy dressing and shaved Parmesan

MAINS

Grilled tuna steak

Tuscan potatoes, fennel, samphire, herb and citrus sauce

Duck & sausage cassoulet

Confit duck, braised with cannellini beans, root vegetables and herbs

Mediterranean braised lamb shank (£7 supplement)

Glazed with pomegranate, beetroot, herb couscous and lamb jus

Roast corn-fed chicken breast

Bubble and squeak, roasted root vegetables and black pudding crumble

Roast Scottish salmon

Sauté spinach, vegetable strudel, lemon butter sauce

Slow-roasted maple glazed pork belly

Celeriac purée, winter greens, caramelised apples and toasted walnuts

Sea bass fillet & Jerusalem artichoke purée

Roasted fennel, shrimp and almond parsley butter sauce

(V) Vegetarian, (VG) Vegan, (GF) Gluten free

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Grilled sirloin steak (cooked pink)

Brandy and peppercorn cream sauce, dauphinoise potatoes and French beans

Roasted beetroot and hazelnut risotto (V)

Heritage beetroot and goat's cheese

Thai green sweet potato, wild mushroom curry & tofu curry (VG)

Pak choi, jasmine rice

DESSERTS

Sticky toffee pudding (V)

Butterscotch sauce and vanilla bean ice cream

Belgian Chocolate Mousse (V)

Morello cherries and honeycomb

Classic lemon tart (V)

Served with crème fraîche

Almond & pear tart (V)

Chocolate sauce

Winter berry tiramisu (V)

Cranberries and orange

Poached pear in saffron & spices (V)

Served with Greek yoghurt

Vegan chocolate brownie (VG, GF)

Served with a scoop of GF ice cream or VG sorbet

Fresh seasonal fruits & berries (VG, GF)

Served with a scoop of sorbet

This private dining menu has been designed for a minimum of 10 and maximum of 40 guests.

Please select one starter, one main course and one dessert for your entire group/party.
For those with special dietary requirements, allergies or intolerances alternative dishes will be offered.

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