

## Refreshments

1 serving of tea, coffee and biscuits included with every room hire. **£3.50 per head per extra serving**

Selection of San Pellegrino cans **£2.00 per head**

Elderflower Cordial **£0.50 per head**

## SAMPLE CORPORATE DINNER MENU (Visitor Centre only)

### **Starter:**

Amuse bouche

Scottish salmon terrine, pickled cucumber, fennel relish, dill oil

Ham hough roulade, quince puree, chicory and toasted hazelnuts

Oven roasted beetroots, goats cheese mousse and candied walnuts

### **Main course:**

Roast sirloin of beef, celeriac puree, crushed herb potatoes and brisket croquette

Sea bass fillet, duchess potato, braised endive and prawn butter sauce

Butternut squash risotto, wild mushrooms, and crispy sage

### **Dessert:**

White chocolate and vanilla cheesecake, macerated fruits

Dark chocolate torte, salted caramel and blackberries

Cheese board per table

Selection of freshly baked breads with butter and oils

Tea and coffee with petit fours

**£40 per head**