

BIRTHDAY DINNER

BRIEF

Our client wanted celebrate an important birthday with an intimate dinner party at home. We created a choice menu with options to please all palates.

John Ross Smoked Salmon
Garlic Croute, Lemon Oil & Chive Crème Fraiche

Thai Style Duck Salad
Crispy Shallot, Mint, Thai Basil & Shaved Fresh Coconut, Nuoc Cham Dressing

B

Roast Aberdeen Angus Fillet
Fondant Potato, Glazed Carrot, Fine Beans, Port Wine & Tarragon Jus

Roast Gartmorn Cornfed Chicken
Haggis Bonbon, Fine Green Beans, Glazed Carrot Purée & Potato Fondant

Grilled Bass
Chive & Lemon Potato Cake
Buttered Spinach, With A Lemon & Chilli Hollandaise Sauce

B

Trio of Desserts

Lemon Posset
Sticky Toffee Pudding
Chocolate Pavé with Honeycomb Granola

