



MEETINGS AND EVENTS

DINNER MENUS

Lisbon A or B minimum 50 pax

The below prices include room Hire

MENU 1 - £45.50 per person, inc VAT

- **Starter**

Fresh Mozzarella, Avocado Mousse, Plum Vine Tomato & Pesto Dressing (V)

- **Main Course**

Supreme of Corn-fed Chicken, Chive mash, Green beans, Glazed carrots and Confit Cherry Tomato

Lasagna, Spinach & Mozzarella (V) – *(Vegetarian option On Request)*

- **Dessert**

Raspberry Frambosier

MENU 2 - £47.50 per person, inc VAT

• **Starter**

Rucola & Grana, Rocket Salad, shaved aged Grana cheese, crutons and Lemon Dressing (V)

• **Main Course**

Pan Fried Scottish Salmon, Crash potato Ciboulette, Samphire, Mussels & Beurre Blanc

Lasagna, Tomato sauce, Basil & Mozzarella (V) - *(Vegetarian option On Request)*

• **Dessert**

Chocolate Bavaois

MENU 3 - £54.50 per person, inc VAT

• **Starter**

Smoked Duck Carpaccio, Toasted Hazelnuts, Pineapple Salsa, Pea shoots and Macadamia Oil

• **Main Course**

Roast English Rump of Lamb, Pommies puree, Confit Shallot, Chorizo & Courgettes

Rocket and Ricotta Ravioli (V) - *(Vegetarian option On Request)*

• **Dessert**

Lemon Tart

MENU 4 - £59.50 per person, inc VAT

• **Starter**

Seven Herbs marinated Beetroot, Scottish smoked Salmon, Ice lettuce, toasted Pine nuts and Wild fennel dressing

• **Main Course**

- Beef Tournedo, Pommés Fondant, Spinach, Glazed Baby Onions and Carrots, Bone Marrow Gravy

Risotto, aged Cheddar Cheese, Semi dried Tomatoes and roasted Kabocha Squash (V)
- *(Vegetarian option On Request)*

• **Dessert**

Passion fruit Mousse