



INGLEWOOD HOUSE

Private Dining Menu

Choose 2 from each course

Stornoway Back Pudding & Pulled Pork Bon Bon, Creamy Mash & Port Jus

Caramelised Onion & Goats Cheese Tart, Dressed Rockette & Walnut Pesto

Chefs Homemade Soup of the Day

Chicken Liver Parfait, Red Onion Marmalade & Toasted Brioche

Hot Smoked Salmon & Prawn Salad, Baby Watercress & Marie Rose Sauce

Pan Fried Breast of Chicken, Stuffed with Haggis, Dauphinoise Potato, Seasonal Veg & Drambuie Sauce

Roast Rump of Lamb, Fondant Potato, Roasted Root Vegetables & Redcurrant and Rosemary Jus

Seared Fillet of Stone Bass, New Potatoes, Roast Peppers, Chorizo, Samphire & Herb Butter

Fillet of Cod, Braised Fennel, Creamy Mash & Prawn and White Wine Sauce

Slow Braised Blade of Beef, Garlic Mash, Roast Carrots and Smoked Pancetta & Baby Onion Sauce

Green Pea, Asparagus & Feta Risotto

Glazed Lemon Tart & Raspberry Sorbet

Sticky Toffee Pudding, Warm Caramel Sauce & Vanilla Ice Cream

Baileys Crème Brulee & Shortbread

Salted Caramel & Chocolate Mousse, Chocolate Cup & Chantilly Cream

Lemon Meringue Cheesecake & Mango Ice Cream

Tea & Coffee