



## WYNYARD HALL

We can cater for individual and budgetary requirements.

Please speak to a member of the events team if the menu options below don't meet your requirements.

### Option 1: £30 Per Person

Oak Smoked Salmon Classic, Capers, Parsley,  
Egg and Horseradish Cream

Tomato and Red Pepper Soup with Basil Pesto

Asparagus, Poached Hens Egg and Hollandaise with watercress

Ham Hock, Pea, Fresh Curd, Radish and Truffle Salad

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Corn Fed Chicken Breast Stuffed with Truffle Duxelle,  
Creamy Gratin Potato and Fine Beans

Stone Bass, Char Grilled Fennel, Black Olive and Sauce Vierge

Red wine Braised Beef Fetherblade, Grand Mere Garnish,  
Fine Beans and Mash Potatoes

Watercress and Pearl Spelt Risotto, Roasted Courgettes,  
Confit Cherry Tomato and Black Olive Crum

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Apple Crumble and Ginger Ice Cream

Rhubarb and Vanilla Pavlova

Sticky Toffee Pudding and Vanilla ice Cream

Vanilla Crème Brulee with lemon Madeline



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Option 2: £35.00 Per Person

Spring Chicken and Leek Terrine, Sweetcorn Relish  
and Toasted Sourdough

Smoked Haddock and Pearl spelt Risotto, Spring Onion  
and Laphroaig Whiskey

Heritage Tomato, Mozzarella, Chorizo and Rocket salad  
with Sherry Vinaigrette

Twice Baked Three cheese soufflé

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Rump of Spring Lamb with herb crust, Minted Pea's,  
Chantenay Carrots and Gratin Potato

Hot Smoked Salmon, Potato Salad, Baby Leeks and Seaweed Butter

Venison steak, Confit Shallots, Lardo wrapped Fine Beans,  
Roast carrots and Rosti Potato

Spinach and Ricotta Tortellini, Confit Tomatoes,  
Crispy Sage and Toasted Pine Nuts

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Rhubarb and Vanilla Pavlova

Chocolate Sponge, White Chocolate Cremeux and Raspberry Sorbet

Bitter Chocolate Truffle, Chocolate Financier and Cherry Sorbet

Apple Crumble and Ginger Ice Cream