



Private Dining Menu

Ideal menus for either an intimate dinner party in your house or a corporate dinner

Bronze Menu £27.95 per person*

Starters

Soup of the Day served with artisan bread
Chicken Liver Parfait with William pear chutney and oat cakes
Smoked Salmon with miso creme fraiche and pickled cucumber

Mains

Braised Feather Blade with mash potato and roast carrots
Roast Chicken Breast with rosemary crushed potatoes, seasonal vegetables and red wine jus
Sea Bream bean and chorizo cassoulet, basil pesto
Butternut Squash Thai Yellow Curry with basmati rice (V)

Desserts

Sticky Toffee Pudding with vanilla ice cream
Chocolate and Mascarpone Cheesecake whisky marmalade
Lemon Meringue Tart with blackcurrant compote

Silver Menu £32.95 per person*

Starters

Soup of the Day with artisan bread
Ham Hock Terrine with Piccalilli and croutes
Crab and Avocado Tian with croutes and lemon crème fraiche
Chargrilled Halloumi chilli marinated courgette, heritage carrot

Mains

8oz Ribeye dauphinoise potato, roast tomato and mushroom, shallot jus
Chicken Stuffed with tarragon and Sun Blushed Tomato basil crushed potatoes and pesto
Salmon Fillet lemongrass bisque, fine beans, mash potato.
Butternut squash gnocchi goats curd and sage pesto

Desserts

Chocolate, Salted Caramel and Praline Tart salted caramel ice cream
Wild Berry Pavlova with fresh chantilly cream
Sticky Toffee Pudding with vanilla bean ice cream

Gold Menu £37.95 per person*

Starters

Smoked Duck Salad with orange and pistachio
Smoked Halibut horseradish crème fraiche, kale and gherkin slaw
Goat Cheese Fondant with pickled wild mushrooms and lambs lettuce
Cullen Skink

Mains

8oz Fillet with dauphinoise potato, wilted greens and grain mustard jus
Free Range Scottish Chicken Hot Pot with roast root vegetables and new potatoes
MonkFish Wrapped in Prosciutto sweet and sour onions, white wine veloute

Prices quoted exclude VAT at the current rate



Inverurie Lamb rump potato gratin, bacon fried kale and red wine jus
Butternut, Parsnip and Potato Wellington with tomato fondue (V)
West Coast Lobster Girasoli lemongrass bisque, chilli and parsley oil

Desserts

Cheese Board Selection
Lemon Meringue Tart with blackcurrant compote
Chocolate, Salted Caramel and Praline Tart salted caramel ice Cream
Sticky Toffee Pudding with vanilla bean ice cream

*Applicable to all menus:

Please choose up to 2 starters, 2 mains and 2 desserts plus vegetarian option and provide a pre-order 7 days prior to your event

Add on: Freshly Brewed Tea and Coffee with home-made shortbread - £2.50 per person

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www.opulent-catering.co.uk

Tel: 0131 656 6474