BADGER & CO.

PRIVATE DINING IN TOAD HALL

3 course menu ONLY available for groups of 8-12 guests
3 COURSES - £40 PER PERSON

Starters

SEARED SCALLOP IN THE SHELL (NGC)
Curried cauliflower purée & celeriac remoulade

BEEF SHIN PUDDING
Pea & kale purée

MARINATED GOATS CHEESE SALAD (V)
Chicory, toasted walnuts & honey mustard dressing

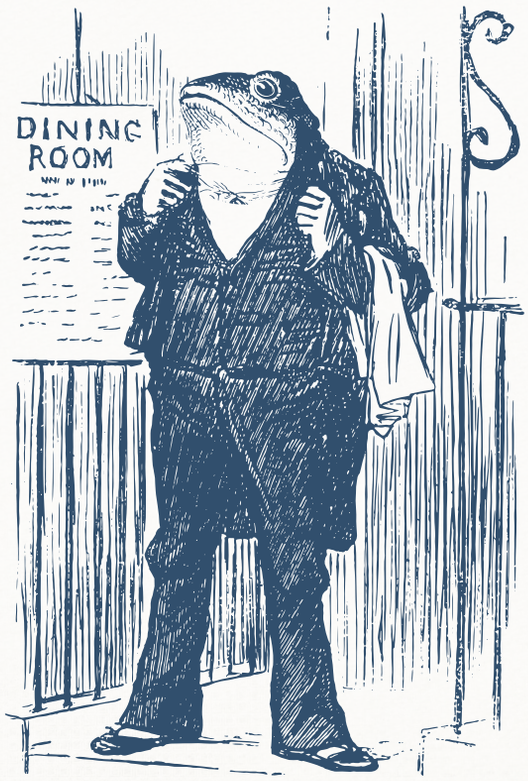
Mains

CHICKEN SUPREME
Caramelised Jerusalem artichoke, wild mushrooms, sauce Soubise

PAN FRIED STONE BASS
Broccoli and lemon purée, pomme anna,
charred tenderstem broccoli, sauce Grenobloise

BRAISED SCOTTISH OX CHEEK (NGC)
Winter vegetable broth, new potatoes, kale & Bourgignon sauce

CAULIFLOWER RISOTTO (V)
Foraged wild garlic, crispy capers



Desserts

STICKY TOFFEE PUDDING (V)
Warm caramel sauce, clotted cream ice cream

SALTED CARAMEL PARFAIT (V)
Praline crisp caramel & chocolate sauce

RASPBERRY & WHITE CHOCOLATE CHEESECAKE
Blood orange sorbet, honeycomb

BADGER & CO.

BUILD-A-MENU

ONLY available for groups of 13-25 guests

Meat

BURGER SLIDERS

BUTTERMILK CHICKEN WINGS

HAM HOCK TERRINE
Crostini & pickles

PORK & HAGGIS SAUSAGE ROLLS
House piccalilli

HAGGIS BONBONS
Homemade brown sauce

Fish

HOT SMOKED SALMON BLINI
Chive crème fraîche

SHOT OF CHOWDER
Pommes cocotte, heritage carrots, vegetables, red wine jus

Veggie

HALLOUMI NUGGETS
Buffalo maple dip

COURGETTE & GOATS CHEESE CANNELLONI

MUSHROOM PARCEL

Sweets

CHOCOLATE & CHERRY TRIFLE

STEM GINGER ECLAIR

VEGAN DESSERT
Available on request

Toad's Treats

Choose a selection of **6 CANAPÉS**
from the menu for **£24** *per person*

Badger's Banquet

Sharing **BEEF SHORT RIB PIE**
with **SEASONAL VEGGIES**
or **TRUFFLE MAC & CHEESE**
plus a selection of **6 CANAPÉS**
for **£30** *per person*