



WARREN LODGE
ESTD 1700

Classic Private Dining Menu
3 courses - £ 29.95 per person
2 courses - £ 25.50 per person

Set menu – Please choose 1 dish per course from below options
Minimum 15 Guests

Starters

Chicken Liver Pate with Toasted Bread & Caramelised Red Onion
Cured Scottish Trout with Lime Zest with Pickled Shallots and Shaved Pickled
Fennel (GF)
Goat's Cheese, Tomato & Red Onion Tart with Rocket Salad
and Balsamic Glaze (V)

Main Courses

Mediterranean Chicken Breast Stuffed with Feta Cheese, Chopped Tomatoes,
Honey Glazed Carrots, Potato Fondant and White Wine Sauce (GF)
Baked Haddock with Crispy Kale, Garlic, Creamy Sauce and Warm Soft Polenta
Pork Arista with Roast Potatoes, Seasonal Vegetables and Cream Sauce (GF)
Risotto Primavera with Shaved Parmesan and Rocket Salad (VE)

Desserts

Home-made Vodka and Raspberry Cheesecake
Fresh Fruit Salad with Chantilly Cream (V)
Pannacotta with espresso coffee sauce (VE/GF)

Served with a Selection of Organic Teas and Freshly Brewed Coffee

V=vegetarian; VE=plant based GF= Gluten free



WARREN LODGE
ESTD 1700

Indulgence Menu

3 courses - £ 31.50 per person

2 courses - £ 28.50 per person

***Set menu – Please choose 1 dish per course from below options
Minimum 15 Guests***

Starters

Mozzarella and Peas Arancini with Rocket Salad and Spicy Tomato Salsa (V)
Prawns with Marie Rose Sauce, Green Apple, Warm Bread Roll and Salted
Butter

Pork and Mushrooms Rillettes with Garlic Bread and Pickles

Main Courses

Pan Fried Veal Liver with Mash Potatoes and Homemade Ale Gravy
Corn Fed Chicken Breast with Wild Mushroom Sauce and Roast Potatoes
Grilled Mackerel Fillet with Lionese Potato, Black Olives, Tomato and Capers
Salsa

Plant Based Lasagna (VE)

Desserts

Passion Fruit & Coconut Panna Cotta (VE/GF)

Lemon Tart with Chantilly Cream

Profiteroles Filled with Chantilly Cream & Warm Chocolate Sauce

Served with a Selection of Organic Teas and Freshly Brewed Coffee

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WARREN LODGE
ESTD 1700

Signature Menu

3 courses - £45.50 per person

2 courses - £39.95 per person

***Set menu – Please choose 1 dish per course from below options
Minimum 15 Guests***

Starters:

Spicy Cured Scottish Trout Tartare with Pickled Cucumber, Sesame Oil
and Avocado Cream (GF)

Confit Duck Terrine with Toasted Hazelnuts, Wild Berries Gel and
Toasted Brioche

Mixed Roots Carpaccio with Toasted Pine Kernels and
a Rich Pomegranate Lime Dressing (VE/GF)

Mains:

Italian White Wine Poached Salmon Supreme with a Homemade White Sauce,
Crispy Capers, Tomato and Crispy Thin Cut Potato Fries (GF)

Ox Cheek, Lardons and Wild Mushrooms with Creamy Potatoes and
Long Stem Broccoli (GF)

Roasted Spatchcock Poussin with Baker's Potato and Brandy Sauce (GF)
Courgettes and Brie Crepes with Wilted Kale and Crushed Roots (V)

Desserts:

Caramel and Honeycomb Cheesecake (GF)

Crema Catalana and Caramelized Shortbread

Lemon Granita, Mandarin Gel and Fresh Mint (VE/GF)

Served with a Selection of Organic Teas and Freshly Brewed Coffee

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