



DUNBAR HOUSE
Holiday
PRIVATE EVENT MENUS





The Great British Roast

KING HENRY'S GARLIC & THYME ROASTED BEEF

HILLSIDE WILD MUSHROOM STUFFED CROWN PORK LOIN

YORKSHIRE PUDDING
BEEF GRAVY

WHIPPED GOLDEN YUKON POTATOES
BUTTER & CHIVES

ROASTED ROOT VEGETABLES
TURNIPS, HEIRLOOM CARROTS, PARSNIPS
RADISHES & RUTABAGA

POACHED CABBAGE & ROASTED BRUSSEL SPROUTS

ROASTED CAULIFLOWER
ENGLISH CHEDDAR

CHOCOLATE YULE LOG
CHOCOLATE CAKE, CHOCOLATE GANACHE

SERVED FAMILY STYLE

MINIMUM OF 12 GUESTS MAXIMUM 65 OF GUESTS TIMES VARY

\$55 PER PERSON

ROOM FEE \$150 FOR GROUPS UNDER 24 | \$350 FOR GROUPS OVER 25

10% ADMIN FEE | 20% GRATUITY FOR STAFF



Afternoon Tea

POT O' TEA

-

CRANBERRY WALNUT SCONE
GINGERBREAD SCONE
RASPBERRY JAM & CREAM

-

DATES & ENGLISH STILTON, YORKSHIRE PUDDING CUP
WARM GOAT CHEESE TARTLET, WALNUTS
BEEF TENDERLOIN, RED PEPPER, CREAM CHEESE, WHEAT
CLASSIC CUCUMBER & DILL BUTTER, WHITE
SCOTTISH SMOKED SALMON, CHIVE BOURSIN, MARBLE RYE

-

PROFITEROLE, NEUFCHÂTEL WHIPPED SWEET CREAM
MINI BANANA TOFFEE BREAD PUDDING
MINI VICTORIAN TEA CAKE
MINI GINGERBREAD CUPCAKES
HOLIDAY SUGAR COOKIES

GINGERBREAD COOKIE DECORATING | \$15
HOUSEMADE GINGERBREAD COOKIES
ICING, CANDIES, SPRINKLES AND A GIFT BOX

MINIMUM OF 12 GUESTS MAXIMUM 65 OF GUESTS TIMES VARY
\$45 PER PERSON | \$55 PER PERSON WITH PROSECCO
ROOM FEE \$150 FOR GROUPS UNDER 24 | \$350 FOR GROUPS OVER 25

10% ADMIN FEE

20% GRATUITY FOR STAFF



Three Course Dinner

FIRST

(PLEASE CHOOSE ONE OPTION)
CREAMY BUTTERNUT SQUASH BISQUE
GINGER & NUTMEG

-
POACHED PEAR SALAD
ARCADIAN GREENS, GOAT CHEESE
WALNUTS & CRANBERRIES

-
ROASTED BEEF YORKSHIRE PUDDING
STILTON & GRAVY

MAIN COURSE

(PLEASE CHOOSE ONE OPTION)
ROASTED SCOTTISH SALMON, HERB BEURRE BLANC

-
ROSEMARY CRUSTED TURKEY BREAST, PAN GRAVY

-
HERB CRUSTED ROAST RACK LAMB, ROSEMARY JUS

DESSERT

(PLEASE CHOOSE ONE OPTION)
VANILLA CRÈME BRÛLÉE
SPICED CRANBERRY COMPOTE

-
BANANA FOSTER BREAD PUDDING, FRESH CREAM

-
FRUIT CAKE, APRICOT, CRANBERRY & RAISINS

MINIMUM OF 12 GUESTS MAXIMUM 65 OF GUESTS TIMES VARY

\$55 PER PERSON

ROOM FEE \$150 FOR GROUPS UNDER 24 | \$350 FOR GROUPS OVER 25

10% ADMIN FEE | 20% GRATUITY FOR STAFF



Additional Hors d'Oeuvres

PASSED OR PLATED HORS D'OEUVRES | 4 PER PIECE

MINI BEEF WELLINGTON, HONEY MUSTARD AIOLI
CHICKEN POTSTICKER DUMPLINGS, SWEET SOY
SMOKED SALMON, CUCUMBER & GOAT CHEESE CANAPÉ
PETITE CRAB CAKES, SRIRACHA AIOLI
BLUE CHEESE, PEAR & CRANBERRY TART
GOAT CHEESE, RADISH & CHIVE TARTINE
PROSCIUTTO WRAPPED SHRIMP WITH ROSEMARY
BACON WRAPPED SCALLOPS, BALSAMIC GLAZE
DEVEILED EGG, SMOKED TROUT

STATIONED HORS D'OEUVRES

RAW BAR DORY | 20 PER PERSON
ISLAND CREEK OYSTER (2)
LITTLE NECK CLAM (2), U10 SHRIMP (2)
ROSÉ MIGNONETTE, COCKTAIL SAUCE & LEMON
ADD: TUNA TARTARE | 5 PER PERSON
ADD: LOBSTER CLAW | 10 PER PERSON
ADD: LUMP JUMBO CRAB CLAW | 5 PER PERSON

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CHEESE & CHARCUTERIE | 15 PER PERSON
MEATS & CHEESES FROM AROUND THE WORLD
PICKLED VEGETABLES, FRESH FRUIT
FRESH BAGUETTE