

MENU OPTIONS

STARTER

Soup of the day

Chicken liver parfait
red onion chutney and oatcakes

Prawn cocktail

Plum tomato and Mozzarella salad

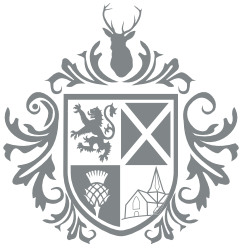
Melon
seasonal berries

Chicken and leek terrine
chive sour cream

Tomato and goats cheese salad

Thai fishcake
lime pickle

Haggis, neeps & tatties



Vegan, Vegetarian and Dietary alternatives available on the day

*These menus have been created to suit a variety of tastes but are only intended as suggestions.
We would be delighted to discuss your specific requirements and offer alternatives where required.*



MENU OPTIONS

MAIN

Roast rib of dry aged beef
rosemary and garlic sauce (£3 supplement)

Grilled chicken supreme
smoked bacon, mushroom and chive sauce

Shin of beef
red wine sauce

Seared salmon
lemon buerre blanc

Steamed haddock
white wine and dill cream

Steak pie

Slow roast lamb
thyme and red wine sauce (£2 supplement)

Roast gammon
leek and mustard sauce

all served with seasonal vegetables and potatoes

Vegan, Vegetarian and Dietary alternatives available on the day

*These menus have been created to suit a variety of tastes but are only intended as suggestions.
We would be delighted to discuss your specific requirements and offer alternatives where required.*



MENU OPTIONS

DESSERT

Your choice of cheesecake
seasonal berries

Duo of cheese
fruit compote

Glazed lemon tart
seasonal berries

Warm sticky toffee pudding
butterscotch sauce

Chocolate mousse
strawberry and mint compote

Traditional cranachan
shortbread

Ice-cream

Individual Pavlova
strawberries and Chantilly cream

Chocolate brownie
vanilla ice cream



Vegan, Vegetarian and Dietary alternatives available on the day

*These menus have been created to suit a variety of tastes but are only intended as suggestions.
We would be delighted to discuss your specific requirements and offer alternatives where required.*



PRICE LIST

Finger Buffet

5 Items	£12.50
6 Items	£13.50
Additional Items	£2.50

Fork Buffet

2 options	£15.95
<i>a minimum number of 30 guests applies</i>	

2 Course Lunch Menu

2 options	£14.95
3 options	£16.95

2 Course Dinner Menu

2 options	£24.95
3 options	£26.95

3 Course Lunch Menu

2 options	£19.95
3 options	£21.95

3 Course Dinner Menu

2 options	£28.95
3 options	£30.95

Kids Menu

2 courses	£11.00
3 courses	£12.00



*All menu selections excluding finger buffet
includes Tea & Coffee*



TERMS AND CONDITIONS

A provisional booking can be held for 7 days, after which time a non-refundable deposit is required to secure your booking. Final numbers and menu to be confirmed 14 days prior to your event, with the final balance paid in full 7 days prior.

BUCHANAN SUITE

Maximum capacity 180

Buffet menu minimum catering requirements: 80

Sit down meal minimum catering requirements: 50

Numbers which fall below these requirements will incur a £200 room hire charge

CAMPSIE SUITE

Maximum capacity 50

Buffet menu minimum catering requirements: 40

Sit down meal minimum catering requirements: 25

Numbers which fall below these requirements will incur a £150 room hire charge

DRAWING ROOM

Maximum capacity 40

Buffet menu minimum catering requirements: 30

Sit down meal minimum catering requirements: 20

*Numbers which fall below these requirements
will incur a £150 room hire charge*

