

# MENU OPTIONS

## STARTER

Soup of the day

Chicken liver parfait  
*red onion chutney and oatcakes*

Prawn cocktail

Plum tomato and Mozzarella salad

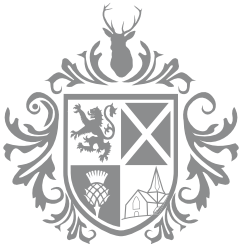
Melon  
*seasonal berries*

Chicken and leek terrine  
*chive sour cream*

Tomato and goats cheese salad

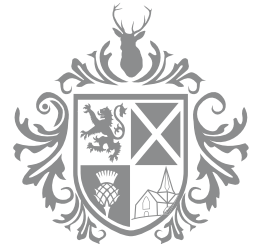
Fishcake  
*tartare sauce*

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 (£10 per person supplement)*

Grilled chicken supreme  
*smoked bacon, mushroom and chive sauce*

Shin of beef  
*red wine sauce*

Seared salmon  
*lemon buerre blanc (£4 per person supplement)*

Steamed haddock  
*white wine and dill cream*

Steak pie

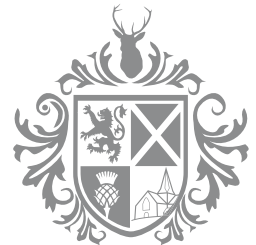
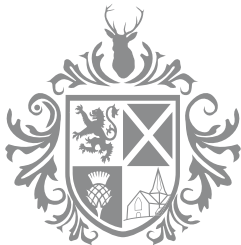
Roast pork  
*apple and calvados*

Roast gammon  
*leek and mustard sauce*

*all served with seasonal vegetables and potatoes*

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# MENU OPTIONS

## DESSERT

Strawberry cheesecake  
*seasonal berries*

Duo of cheese  
*fruit compote (£2 per person supplement)*

Glazed lemon tart  
*seasonal berries*

Warm sticky toffee pudding  
*butterscotch sauce*

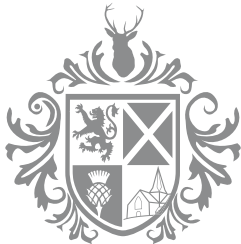
Chocolate mousse  
*strawberry and mint compote*

Traditional cranachan  
*shortbread*

Ice-cream

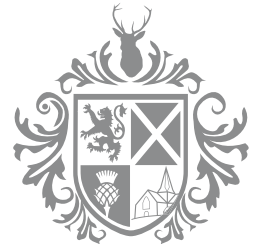
Individual Pavlova  
*strawberries and Chantilly cream*

Chocolate brownie  
*vanilla ice cream*



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## KIDS MENU

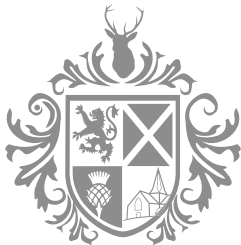
Heinz tomato soup  
A wee bowl of today's soup  
Garlic bread  
Melon

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Bangers and mash  
Breast of chicken nuggets and chips  
Tomato pasta  
Cheesy pasta  
Mini fish and chips  
Margherita pizza  
Mini beef burger

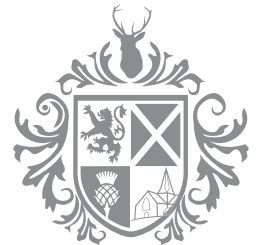
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Chocolate brownie  
Ice cream  
Bowl of sliced fruit



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## 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 £250 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*

