

YOUR CELEBRATION

Included, as required:

Dedicated party planning consultant

Linen napkins

Personalised menus

Master of ceremonies

Table arrangements

Cake stand and Scottish dirk

Discounted accomodation for you and your guests



FINGER BUFFET OPTIONS

Freshly cut sandwiches and wraps

Mini steak pies

Haggis bon bons

Mini fish n' chips

Vegetable pakora

Mini beef burgers

Vegetable spring rolls

Cajun chicken skewers

Glazed sausage rolls

Chicken goujons

Potato skins & dips



Vegan, Vegetarian and Dietary alternatives available



BUFFET OPTIONS Cont'd

DESSERT TABLE

Individual sticky toffee pudding
butterscotch sauce

Glazed lemon tart
with berry coulis

Chocolate brownie
warmed chocolate sauce

All with fresh cream, berry compote, and fruit coulis



Vegan, Vegetarian and Dietary alternatives available



FORK BUFFET OPTIONS

Butter chicken masala
cumin and cardamon spiced rice, naan bread

Beef chilli
rice, tortilla chips, salsa and dips

Lasagne
garlic bread and potato wedges

Beef stroganoff
steamed rice

Mac and Mull
garlic bread and potato wedges

*All served with Chef's salad bar
with selected dressings*



Vegan, Vegetarian and Dietary alternatives available



SIT DOWN MEAL

Please select one dish from...

STARTERS

Chef's soup of the day (V)
with crusty bread roll

Smooth chicken liver parfait
red onion chutney and Highland oatcakes

Haggis, neeps and tatties
peppercorn sauce

Chef's vegetable pakora (V)
dipping sauce



Vegan, Vegetarian and Dietary alternatives available



SIT DOWN MEAL

Please select one dish from...

MAIN COURSE

Roast breast of chicken filled with haggis
whisky sauce

Slow braised shin of beef
red wine sauce

Thai spiced vegetable curry
steamed white rice (v)

Roast salmon fillet
lemon butter sauce



Vegan, Vegetarian and Dietary alternatives available



SIT DOWN MEAL

Please select one dish from...

DESSERT

Glazed lemon tart
raspberry sorbet and fruit coulis

Chocolate brownie
vanilla ice cream

Warm sticky toffee pudding
butterscotch sauce

Vanilla ice cream
crushed meringue and berries



Vegan, Vegetarian and Dietary alternatives available



THE SUITES

THE STABLES

Maximum capacity: 40

Buffet menu maximum catering numbers: 50
Sit down meal maximum catering numbers: 40
(Maximum size for one table: 18)

EARL'S HALL

Maximum capacity: 40

Buffet menu maximum catering requirements: 40
Sit down meal maximum catering requirements: 24

GILMOUR SUITE

Maximum capacity: 120

Buffet menu maximum catering numbers: 150
Sit down meal maximum catering numbers: 120

T & C's

A provisional booking can be held for 7 days, after which a non-refundable deposit is required to secure your date. Final numbers to be confirmed 14 days before your event. The final balance should be paid in full 7 days prior.

