



PRIVATE MEMBERS CLUB

# FUNCTION MENU SELECTOR

Our award winning executive Chef has created a tantalising selection of outstanding culinary dishes for you to create your own personalised menu.

**Please select 1 choice per course to create your bespoke menu.**

3 course £40pp / 4 course £45pp

## STARTERS

Gateau of Haggis, Neeps and Tatties  
*with whisky café au lait*

Chicken Liver and Armagnac Parfait  
*with oatcakes and fruit chutney*

Seasonal Melon and Fresh Fruit  
*with champagne sorbet and grenadine syrup*

Spiced Vegetable and Lentil Pâté  
*with onion chutney, crème fraîche and mini poppadoms*

Traditional Oak Smoked Scottish Salmon  
*with lemon, cucumber and feta salad*

Tomato, Mozzarella and Basil Salad  
*with prosciutto, olives and balsamic onions*

North Atlantic Prawn Cocktail  
*with Marie Rose dressing, lemon and brown bread*

Smoked Free Range Chicken Rillettes  
*with baby gem salad, crostini, Parmesan and Caesar dressing*

## SOUPS

Rich Lentil and Vegetable Broth

French Onion Soup *with Parmesan flutes*  
Scotch Broth

Cream of Chicken and Asparagus Soup

Creamy Wild Mushroom Soup *flavoured with port and herbs*

Cullen Skink

Leek & Potato Soup

Tomato & Basil Soup



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## MAINS

Roast Rib of Scotch Beef  
*with Yorkshire pudding, horseradish relish and roast jus*

Supreme of Free Range Chicken  
*with shallot, mushroom & parsley cream sauce*

Roast Pork Loin  
*with sage & onion stuffing, apple sauce and roast jus*

Roast Chump of Scotch Lamb  
*with roast jus, mint sauce and redcurrant jelly*

Char Grilled Fillet of Scotch Beef  
*with green peppercorn & brandy café au lait (£5 supplement)*

Baked Pavé of Shetland Salmon Fillet  
*with lemon, mustard and chive cream sauce*

Aromatic Glazed Duck Breast  
*with vegetables, noodles and plum gravy*

Braised Shin & Grilled Fillet Medallion of Scotch Beef  
*with root vegetables and a rich red wine sauce*

Braised Chicken  
*with button onions, tomato and bacon lardons*

All main courses are served with a selection of seasonal vegetables and potatoes

## VEGETARIAN OPTIONS

Cauliflower & Macaroni Cheese Cake  
*with tomato & red onion salsa*

Spinach and Roast Pepper Risotto Cake  
*with Monterey Jack cheese, sweet chilli and tomato dressing*

Baked Aubergine Stuffed with Braised Leeks  
*served with onions, wild mushrooms and gratinated potato*

Special Dietary Requirements Catered For



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## DESSERTS

Toffee Ice Cream and Milk Chocolate Bombe  
*with genoise sponge and mango coulis*

Apple Crumble Tart  
*with vanilla ice cream*

Lemon Tart  
*with Eton mess ice cream*

Sticky Toffee Pudding Cheesecake  
*with crème anglaise*

Duo of Chocolate Truffle  
*with toffee fudge sauce*

Profiteroles Filled with Chantilly Cream  
*with chocolate sauce*

Vanilla Panna Cotta  
*with toasted mini marshmallows and strawberry compote*

Selection of Cheeses  
*with grapes, fruit chutney and biscuits*

Our executive Chef will cater for other dietary requirements separately

**3 course menu for children up to 14 years - £15.00**

## AFTER DINNER

Freshly Brewed Coffee or Tea  
*served with either: petit fours, tablet or shortbread*



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## CANAPÉ MENU

£2 per person, per option or £12.95 per person for full menu.

Smoked Scottish Salmon, Cream Cheese & Rocket Wraps

Smoked Chicken Tart with Quails Egg

Feta, Melon and Parma Ham Skewers

Chicken Liver Parfait, Cranberry Oatcake

Sweet & Sour King Prawn Tart

Mini Stilton & Pear Quiche

Sun Blushed Tomato, Mozzarella & Pesto Croute

Chicken & Asparagus Bouche

Mini Strawberry Tarts

## BREAKFAST ROLLS

£3.95 per person

Choice of fillings, catering for the total number of guests.

## FINGER FOOD MENU

£2.50 per person, per option or £15.95 per person for full menu.

Mini Steak Cheeseburger with Tomato Relish

Bang Bang Chicken

Smoked Salmon, Cream Cheese & Rocket Wraps

Mozzarella Cheese, Sun Blushed Tomato & Pesto Tarts

Haggis Pakora with Dipping Sauce

Wild Mushroom, Leek & Onion Quiche

Aromatic Mini Duck Spring Rolls

Sesame Seeded Sausage Rolls

Fresh Fruit Kebabs



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## FORK BUFFET A

£19.95 per person

Crisp Breadsticks with Crudities and Dips  
Seasonal Salads with Condiments (to include a minimum of 4)  
Cold Cuts, Pâté and Quiche

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Mac 'n' Cheese  
*with tomato and herb crumb crust*  
Collops of Chicken  
*with a wild mushroom and herb cream sauce*

Braised Rice  
Pork & Beef Meatballs  
*with a spicy tomato sauce*

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Profiteroles Filled with Chantilly Cream  
*with chocolate sauce*

## FORK BUFFET B

£24.95 per person

Basket of Crusty Bread with Olives and Dips  
Continental Cold Meat & Cheese Platter with Condiments  
Selection of Seasonal Salads (to include 6)

Scottish Seafood Platter

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Penne Pasta Arrabbiata  
Haggis, Neeps 'n' Tatties  
Thai Green Chicken Curry  
Braised Rice

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Selection of Miniature Desserts