



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 and lemon

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



PRIVATE MEMBERS CLUB

FUNCTION MENU SELECTOR

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

Wild Mushroom & Pesto Cream Potato Gnocchi
with Parmesan, spinach and sweet cherry tomatoes

Courgette, Plum Tomato & Gruyère Cheese Tart
with grilled asparagus

Roast Sweet Pepper
stuffed with fragrant jasmine rice and peas on a sweetcorn velouté

Special Dietary Requirements Catered For



PRIVATE MEMBERS CLUB

FUNCTION MENU SELECTOR

DESSERTS

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



PRIVATE MEMBERS CLUB

FUNCTION MENU SELECTOR

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 from: Pork Links, Lorne Sausage, Back Bacon, Potato Scone, Scrambled Egg and Black Pudding, 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

Southern Fried Chicken Goujons with BBQ Dipping Sauce

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



PRIVATE MEMBERS CLUB

FUNCTION MENU SELECTOR

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

~

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

~

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

~

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

~

Selection of Miniature Desserts