



Private Events
Menus



Banquet Menus

For celebrations and dinner dances in any of our private rooms, with minimum numbers of **10 guests**.
(**10-20** guests can also dine on a reduced choice B Bar & Grill Menu).

Menu 1

Terrine of local game, puy lentil salad, port jelly

Roast rib of Aberdeen Angus beef, crisp ox cheek,
herb roasted potato, charred courgette Provencal

Baked lemon alaska, candied mango coulis

Menu 2

Traditional oak smoked salmon

Supreme of chicken, cream cheese and leek mousseline,
crushed potato, honey glazed vegetable panaché

Warm toffee pudding, vanilla ice cream, toasted
pumpkin seeds

*Menus 1 - 2 £25.00 each
Offer a choice with a pre-order £30.00*

Menu 3

Velouté of cauliflower and blue cheese soup

Roast rump of Border lamb, caraway scented carrot
purée, braised shallot, beetroot, dauphinoise potato

Apple and bramble mousse, toffee apples,
berry compote

Menu 4

Whipped smoked salmon and crab, cucumber salad

Roast fillet of beef, haggis crust, parmentier potatoes,
braised red cabbage, forest mushroom gravy

Poached pear with warm butterscotch sauce

*Menus 3 - 4 £30.00 each
Offer a choice with a pre-order £35.00*

Menu 5

Asian vegetable broth, scallop dumplings

Pepper encrusted venison, creamed chestnut,
heather roasted root vegetables, skirlie tattie

Warm carrot pudding, mascarpone ice cream,
almond tuille

Price per person £35.00

For our vegan menus, please contact our event planners on 0141 951 6006





Function Rooms Available

Zaza Room for up to 12 guests

Cameronia Room for between 10 and 30 guests

Clyde Room for between 20 and 40 guests

Inspiration Room for between 30 and 80 guests

Waterhouse Room for 60 to 160 guests

Arcoona Room for 30 to 160 guests



Drinks Options for your Dinner or Private Party

On Arrival

A glass of Prosecco £5.00 per person

Drinks Packages

Beer Bucket Package £20.00

6 bottles of Budweiser

Wine Package £35.00

1 bottle of House White Wine

1 bottle of House Red Wine

Bubbly Package £55.00

2 bottles of Prosecco

Party Package £100.00

10 bottles of mixed beers

2 bottles of House White Wine

2 bottles of House Red Wine

Drivers' Package £15.00

2 bottles of Franklin's flavoured lemonade

2 bottles of Appletiser

3 bottles of J20

New World Drinks Package £80.00
(Table of 10)

Glass of Prosecco pre-dinner

2 bottles of Sauvignon Blanc

2 bottles of Merlot

2 Still Mineral Water

2 Sparkling Mineral Water

These packages must be strictly pre-ordered
7 days prior to your event

Scottish Menu 1

Haggis, neeps and tatties, peppercorn sauce

Roastit chicken, thyme and pork mousse, tatties and vegetables, Arran mustard sauce

Cranachan with a twist

Price per person £25.00

Scottish Menu 2

Velouté of Finnan haddock and king prawn

Haggis bridie, whisky jus

Slow cooked beef, baby onion and bacon gravy, skirlie potato, salted tomato and wilted nettles

Drambuie and raspberry parfait

Price per person £35.00



Finger Buffet selector for your birthday party and other good times!

Selection of wholegrain and white tin loaf sandwiches

Traditional Indian parcel to include onion bhaji, mixed pakora, vegetable samosa and raita dip

Mini Aberdeen Angus steak burger and ketchup

Mini steak pie

Garlic and herb focaccia topped with crisp chicken and herb aioli

Salt and pepper chicken strips, lemon mayo

(V) Mini vegetable and halloumi burgers

(V) Mini macaroni bakes

Warm mozzarella and tomato tart, basil pesto

(V) Garlic and herb focaccia topped with tapenade and mixed peppers

(V) Grilled houmous and pine nut filled mushroom

£12.00 per person

Please choose 4 items

Additional items £2.75 each

These prices include VAT at 20%



For an event with a difference, why not try our amazing bowl food?

All of the following suggestions are served in individual bowls that are designed to fit into the palm of your hand and can easily be eaten standing with a fork.

Hot Bowl Food

Fish

Seafood and prawn paella

Smoked haddock on chive mash with smoky cream sauce

Roast salmon with pea risotto

Prawn and white fish Penang coconut curry with coriander rice

Meat & Chicken

Thai green chicken curry with jasmine rice

Sweet & sour chicken, egg fried rice

Beef in black bean sauce with egg noodles

Strips of pork in green peppercorn sauce with creamy mash and mushrooms

Haggis, neeps and tatties with peppercorn sauce

Chilli pulled beef nachos with shredded cheese and jalapenos

Traditional bangers & mash, onion gravy

Vegetarian

(V) Wild mushroom risotto, fresh asparagus

(V) Thai coconut and vegetable curry, basmati rice

(V) Sweet & sour vegetables, egg noodles

(V) Brown mushroom & roasted bell pepper stroganoff, herb rice

(V) Moroccan style vegetable tagine, lemon scented cous cous

(V) Chilli and lime nachos with guacamole and sour cream

(V) Penne pasta, sun-dried tomatoes, olives

Price

3 bowls	–	£13.50
4 bowls	–	£18.00
Extra bowls	–	£4.50

Cold Bowl Food

Poached chicken with Caesar salad

Cajun spiced chicken, tomato, orzo and sweetcorn salad

Chilli glazed salmon on Nicoise salad

Flaked tuna, marinated tomato and cucumber salad with tapenade dressing

(V) Tomato and mozzarella salad with basil dressing

(V) Greek salad of rocket, marinated feta, black olives & roasted red peppers

Balsamic roasted Provencal vegetable salad with pesto dressing

(V) Panzanella salad with extra virgin olive oil

