

Events

What's included

(£300 venue hire)

Exclusive use of our Rosebank Suite & Bar Blue Tablecloths on all tables Blue and Gold Chairs for all guests White luxury paper napkins for all guests

Sit Down Meal Menu

£24.95 per person for 3 courses

Please select one dish from each course to create your menu. Vegetarians and any other dietary requirements will be catered for separately

Soups

Served with crusty bread roll and butter

Roast Tomato and Red Pepper

Sweet Potato and Butternut

Vegetable and Lentil

Leek and Potato

Carrot and Coriander

Other Starters

Chicken Liver Parfait
Served with oat cakes and onion marmalade

Smoked Chicken Breast on crisp lettuce, croutons, parmesan shavings and Caesar dressing £1.00 per person supplement

> Paprika and Lemon Prawn Skewer With a tomato and basil salad £2 per person supplement

Smoked Salmon
With asparagus and hollandaise sauce
£2 per person supplement

Tomato and Basil Bruschetta
With red onions and balsamic reduction

Main Course

Slow Roast Scottish Beef With new potatoes, seasonal vegetables, and thyme jus

Roast Breast of Chicken
With new potatoes, seasonal vegetables, with whisky cream

Roast Lamb Cutlets
With minted new potatoes, buttered green vegetables and red wine jus
£3 supplement per person

Seared Scottish Salmon
With roast new potatoes, garlicy green beans and creamy lemon sauce
£3 supplement per person

Roast Butternut Risotto
With wild rocket and parmesan shavings

Dessert

Vanilla Cheese Cake With berry compote

Sticky Toffee Pudding
With vanilla ice cream and homemade toffee sauce

Dark Chocolate Tartlet with raspberry sorbet and fresh berries £1.00 per person supplement

> Seasonal Berry Pavlova With a lemon curd drizzle

Double Chocolate Brownie
With vanilla ice cream and chocolate sauce
£1.00 per person supplement

Dinner Buffet Menus

Menu A

£12.50pp

Assorted sandwiches Sausage rolls Mini pies Wedges

Menu B

£14.50pp

Assorted sandwiches
Sausage rolls
Mini pies
Chicken goujons
Wedges
Chips

Menu C

£17.50pp

Assorted sandwiches
Chicken goujons
Mozzarella sticks
Tomato bruschetta
Wedges
Chocolate brownies
Chocolate strawberries

Drinks Packages

Arrival bubbly £4.65pp

One glass of prosecco per person on arrival

Wine Package £8.95pp

One glass of Prosecco on arrival
One glass Red or White House Wine with your meal

Kids Drinks £1.75pp

Unlimited servings of diluting juice

Corkage

 $\pounds 14.00$ per 750ml bottle wine $\pounds 16.00$ per 750ml bottle Sparkling Wine

Additional Menu Stems

Canapes

Select 4 for £7.50 per person

Smoked Salmon Blinis
Chicken Liver Parfait en Croute
Tomato and Mozzarella Skewers
Grilled chicken strips with a barbeque dipping sauce
Haggis Bon Bons with a whisky dipping sauce
Panko Crumbed Prawns with Sweet Chili Dipping Sauce
Baked Baby Potatoes with cream cheese and spring onions
Roast tomato and goats cheese tartlet

Evening Buffets Menu A

£5.50 per person Soft rolls filled with bacon or square sausage

Menu B

£7.00 per person

Soft rolls filled with bacon or square sausage
Sausage Rolls

Haggis Bon Bons

Tea & Coffee with Homemade Shortbread £2.95 per person

Events Package Add Ons

Welcome drinks (see drinks packages) from £3.95pp
DJ and lights from £300
Canapes on Arrival £7.50 per person
3 course sit down meal from £24.95
Buffet from £12.50
Chair cover & coloured sash £3.50pp
Cloth napkins and white tablecloths £2.00 per person
Blade Keg Dispenser (14 pints) £85.00 per keg
Extended licence to 1am £150