



Value package

Pamper and food packages for larger groups at your private retreat

Designed for larger groups with affordable prices, this package is ideal for groups of 18 or more.

Spa treatments

25 minutes treatments - £40pp

Back, Neck & Shoulder Massage

A perfect way to unwind. Therapist will use a blend of essential

Hot Towel Facial

A deep cleansing facial treatment using hot towels soaked in essential oils. Your skin will be refreshed and invigorated after this!

Foot Scrub & Leg Massage

Perfect for weary feet and legs.

55 minutes of joy - £75pp

A deeply relaxing massage for the full body, working on areas of tension in the legs, back, shoulders, neck and arms.



Spa treatments

55 minutes treatments - £75pp

55 minutes of Joy

A deeply relaxing massage for the full body, working on areas of tension in the legs, back, shoulders, neck and arms. A mini facial can be introduced into this routine on request.

85 minutes treatments - £115pp

Spa journey

The ultimate intensive full body experience. A facial, including face mask, is also included as well as a scalp massage. The treatment balances the mind, revives the body and nurtures the soul.



Packages summary pricing

Our great value packages allow for a really chilled out stay and are for a minimum number of 18 unless expressly stated.

The packages can be booked 3 weeks before arrival with our external suppliers

All prices are PP and subject to minimum numbers

	<u>Price pp</u>
Simplicity package – hot fork buffet on arrival, 25 minutes spa treatment, afternoon tea, 3 course themed dinner (<i>£20pp saving</i>)	£100
Value package – hot fork buffet, 25 minute spa treatment, afternoon tea, classic sit down dinner, (<i>£20pp saving</i>).	£115
Elegant package – 55 minutes spa treatment, afternoon tea, canapes and classic sit down dinner (<i>£25pp saving</i>)	£140
Hot buffet breakfast add on is £30pp unless included in package (subject to staff availability) 2 days (Min 18)	
Continental breakfast is £20pp for both days. Combined is £25pp for 2 days	
If the above packages are not selected hot breakfast is £20pp and continental £15 per day	

***Guest own alcohol and service on evening of arrival. Canapes and drinks will be served before evening dinner*

Please do not ask us to offer packages for less than minimum numbers at same price pp. The perfect 10 package is available for smaller groups.

Hot Fork Sample Buffet

£20pp (2 mains and 2 sides) £5pp for each extra main course and £3pp for extra side choices for group.	Gluten free	Vegan
Smoky sun-dried tomato and pepper penne pasta	Made gluten free on request	Pesto omitted
Macaroni cheese	Made gluten free on request	All made vegan.
Italian salad (rocket, mixed onion blend, parmesan, balsamic glaze)	Naturally gluten free	Cheese omitted
House chicken curry (chilli, garlic spinach, cream)	On request	Not available
Chinese chicken curry	Not available	Not available
Quorn Chasni	Naturally gluten free	Plant cream
Hot and sweet bean chilli	Naturally gluten free	Naturally vegan
Garlic bread	Available on request	Not available
Steamed basmati rice	Naturally gluten free	Naturally vegan
Nachos and salsa	On request	Usually vegan

Afternoon tea

£30pp	Gluten free	Vegan
Selection of sandwiches including vegetarian	Gluten free bread on request	On request. Hummus/cucumber and vegan cheese and tomato
Homemade sausage rolls, cheese available on request.	On request	On request
Freshly baked scones	On request	On request
Mini eclairs, mini cakes or Scottish tablet	Alternative provided	Alternative provided
Home-made Victoria sponge cake with whipped cream and strawberries	Mini cake available on request	Vegan alternative provided or fresh fruits given
Glass of sparkling wine		

Breakfast Menu

Hot buffet breakfast	Continental breakfast
Bacon Tattie scones Hash browns Sausages Baked beans Scrambled eggs	Croissants and pancake platter Cereals Granola pots Fresh fruit salad Cheese and meats Toast and preserves
On request	Fresh orange juice Tea/coffee

Classic sit down menu

£45p

Starters (2 choices, maximum of one hot choice)

Lentil and vegetable soup, parsley
Parsnip, sweet potato and paprika soup, snipped chives, chili oil
Cream of sun dried tomato and red pepper soup
Pate, oatcakes and onion chutney
Cherry tomato bruschetta
Italian salad with shaved parmesan/ Chicken Caesar salad

Mains (2 choices per group)

Pan fried salmon fillet, thai spice infused cream, Tenderstem,
Breast of chicken with creamy whiskey peppercorn sauce, baby potatoes, seasonal veg
Slow cooked steak and merlot pie, baby potatoes, vegetables
Caramelised onion and goats cheese wellington, house salad
Quorn Indian chasni curry, basmati rice (vegan)
Vegetable balti, basmati rice (vegan)

Desserts (two choices per group)

Sticky Toffee Pudding with pouring cream
Home made meringues with whipped cream and summer berries
A selection of 3 Scottish cheeses, crackers and chutney

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Set 3 course themed dinner

£30pp			
Scottish Menu	Italian Menu	French Menu	Mexican Menu
Heart Lentil soup or Cullen Skink (one choice) <i>Gluten free, vegan stock on request for lentil soup</i>	Cherry tomato bruschetta, basil, rocket, balsamic <i>Bread can be gluten free on request</i>	Baked brie with honey, nuts and fresh herbs <i>Gluten free, cheese can be omitted for vegans</i>	Cream of avocado, sweet potato and fajita spice soup, chilli oil <i>Gluten free, vegan on request</i>
Breast of chicken (quorn for vegetarians/vegan) with creamy whisky and peppercorn sauce <i>(sauce can be made vegan)</i> Served with baby potatoes and seasonal veg.	Beef lasagne Served with garlic bread and Italian cheese salad	Beef bourguignon with creamy garlic mash Mushroom bourguignon for vegans and vegetarians.	Smoky Mexican beef chilli served with steamed chilli rice. Served with nachos and house salsa <i>Vegan/Vegetarian chilli available on request.</i>
Sticky toffee pudding <i>Gluten free on request</i> <i>Sorbet/fruit offered for vegans</i>	Tiramisu <i>Sorbet/fruit/cheese for vegans and gluten free</i>	Meringues with whipped cream, Chambord and raspberries <i>Sorbet/fruit for vegans and gluten free</i>	Dark chocolate brownie with a hint of chili. <i>Sorbet/fruit offered for vegans</i>

Sample Canapes Menu

Available as a bolt on to the princess dinner or princess afternoon tea and included with some packages. Guests will be served with a mixed selection of canapes pp similar to below with meat and vegetarian choices, no advance choices are required. Gluten free alternative will be provided.

£15pp with drinks service of guests own alcohol (90 mins) (Min 18)

Smoked salmon, lemon flavoured cheese and cucumber mini brioche
Ham and fig butter on olive bread
Vegetables on Nordic bread
Trout roe, smoked trout and cucumber on black bread
Fourme d'Ambert (blue cheese), pear and fig on grain bread
Prawn, basil flavoured cheese and tomato mini brioche
Artichoke and tomato on white bread
Mandarin and prune with smoked duck on white bread
Mini goats cheese and red onion tart
Mini roast pepper vol au vent
Mini cheese quiche
Mini wild mushroom tart

The Small Print

Food choices are indicative and may be substituted at any time

Catering and combined package offers are for a minimum of 18 guests. Guests that are not staying at venue can attend provided dining table seats. Groups smaller than 18 can elect for the perfect 10 package or divide the cost for 18 across a smaller number.

Elegant package requires catering all on the one day.

If any parts of service are unavailable, guests will receive partial refund for that part of service.

The venue will determine the reduced package price, and guests can decide if they wish to proceed or cancel.

Services are normally carried out by third party supplier.

The venue or third-party supplier reserves the right to cancel the entire package if uneconomical to provide or staff illness and similar. No refund will be provided on top of what guests have already paid.

A supplement of £5pp will be required for food allergy requirements if it results in considerable extra work and sourcing of ingredients and staff time to provide service.

We reserve the right to cancel services if there are too many dietary requirements for group.

Food choices for each course (if choices are offered) must be received at least a week before the event.

Package savings costs are based on prevailing prices of included services and therefore may change in future years.

The venue reserves the right to increase package prices at any time due to increased supplier costs, inflation etc.

A reduction in numbers will only be refunded if 72 hours' notice is provided.