

The Perfect 10

Pamper and food packages at your private retreat

Indulge in the ultimate group getaway with our bespoke 'Perfect 10' experience—tailored exclusively for parties of ten or more.

Unwind side-by-side with our curated in-house spa and wellness packages, then transition seamlessly into an unforgettable evening of private dining.

With canapés and welcome drinks, our signature menus bring refined local provenance straight to your table for an effortless, luxury escape shared with your favorite people.

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.



Elevate Your Stay With Bespoke Extras

Transform any getaway into an unforgettable experience by enhancing your stay with our exclusive collection of luxury add-ons and curated services. Designed to bring an extra layer of comfort, relaxation, and delight, our bespoke extras allow you to customize your time away to perfection.

Discover Our Signature Add-Ons

Artisanal Afternoon Tea: Savor a delightful selection of homemade baked goods, prepared fresh for your enjoyment.

Luxury Wellness : Indulge in premium botanical treatments and high-end wellness products.

Exclusive Brochure Special Offer - The Ultimate Indulgence Package - £150pp

Elevate your experience with our signature wellness and dining add-on. When you book Spa Treatments, Afternoon Tea, and Evening Dining with canapes, you will receive an exclusive upgrade:

Complimentary Treatment Upgrade: Enjoy a luxurious 55-minute spa treatment entirely for the price of a 25-minute session.

“Petrichor & Ayrshire Mist" Luxury Afternoon Tea - A Sensory Retreat - £50pp

Transform your stay into a sanctuary of relaxation with our curated Petrichor Afternoon Tea. Inspired by the restorative scent of rain falling on dry earth, this combines artisanal flavors with the rugged, botanical elegance of the Isle of Arran.

The Culinary Experience - a handpicked selection of treats designed to evoke the freshness of the Ayrshire countryside and the comfort of a traditional tearoom.

The Savory Selection

Signature Homemade Sausage Rolls: Our house specialty—succulent, seasoned sausage meat encased in buttery, golden-flaked puff pastry.
Coronation Chicken on brioche: Tender poached chicken in a delicate, creamy spiced sauce with hints of apricot and toasted almonds.
Ayrshire Ham & Mustard sandwiches: Premium, local thick-cut Ayrshire ham paired with a gentle swipe of English mustard on malted farmhouse bread.
Egg Mayonnaise & Chives sandwiches: Farm-fresh eggs crushed with a rich, silky mayonnaise and topped with freshly snipped chives and garden cress.

The Cake Selection

A classic, Handmade Victoria Sponge, layered with velvety buttercream and raspberry jam, dusted with a fine cloud of icing sugar.
A rich, decadent dark Chocolate Cake, the perfect bittersweet companion to a misty afternoon.
The Scones: Freshly baked, ready for gentle reheating, scones served with individual pots of world-renowned Tiptree Strawberry Preserve and indulgent Cornish Clotted Cream.

The Signature Brew and bubbles

Our In-House Artisan Tea Bags, custom-blended to complement the Arran range. This delicate black tea base is infused with whole dried rosebuds, mirroring the floral heart of the "After the Rain" scent. A small individual bottle of rose cava or prosecco is also provided.

The Signature Wellness Gifts

Because a true escape involves all the senses, every guest will be given an Arran and ESPA mini gift to take home with a full sized item for the guest of honour.

The Velvet and Vine Menu

Served wedding style with luxury gold accessories. Canapes included before dinner with butler drinks service for one hour. £60p

There is one choice per group across the menu options with additional second choices items where marked

Starters

Chilled Asparagus & Pea Velouté with Crème Fraîche
Smoked Salmon & Cream Cheese Roulade with Caper Berries and Dill
Prosciutto, Poached Pear in red wine, and Rocket Salad with Balsamic Reduction
Caesar salad *(additional choice)*

Mains

Pan-Seared Salmon Fillet, Crushed Herb New Potatoes, Asparagus, Champagne and Dill Cream Sauce
Pan fried fillet steak, Whisky Peppercorn sauce, Triple cooked fries, Asparagus
Slow-Braised Beef Bourguignon, Smoked Bacon Lardons, Glazed Shallots, Traditional French Aligot
Wild Mushroom, Spinach, and Truffle Risotto
King prawn linguine, cherry tomatoes, garlic, chilli *(additional choice)*

All mains dishes are gluten free.

Desserts

Dark Chocolate Ganache Tart with Clotted Cream, Golden Honeycomb Crumb
Crushed Vanilla Bean Meringue, Chantilly Cream, Macerated Summer Berries, Coulis
A selection of 3 Scottish cheeses, crackers and chutney *(additional choice)*

Sample Canapes Menu

Guests will be served with a mixed selection of canapes pp similar to below with meat and vegetarian choices, no advance choices are required.

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 indictive and may be substituted at any time

Catering and combined package offers are for a minimum of 10 guests. Guests that are not staying at venue can attend provided dining table seats.

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

The £150pp special offer package requires afternoon tea, canapes and dinner to take place on the same day.

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 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.