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

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>A glass of Prosecco</td>
<td>€5.00 per person</td>
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### Drinks Packages

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beer Bucket Package</strong></td>
<td>€20.00</td>
</tr>
<tr>
<td>6 bottles of Budweiser</td>
<td></td>
</tr>
<tr>
<td><strong>Wine Package</strong></td>
<td>€35.00</td>
</tr>
<tr>
<td>1 bottle of House White Wine</td>
<td></td>
</tr>
<tr>
<td>1 bottle of House Red Wine</td>
<td></td>
</tr>
<tr>
<td><strong>Bubbly Package</strong></td>
<td>€55.00</td>
</tr>
<tr>
<td>2 bottles of Prosecco</td>
<td></td>
</tr>
<tr>
<td><strong>Party Package</strong></td>
<td>€100.00</td>
</tr>
<tr>
<td>10 bottles of mixed beers</td>
<td></td>
</tr>
<tr>
<td>2 bottles of House White Wine</td>
<td></td>
</tr>
<tr>
<td>2 bottles of House Red Wine</td>
<td></td>
</tr>
<tr>
<td><strong>Drivers’ Package</strong></td>
<td>€15.00</td>
</tr>
<tr>
<td>2 bottles of Franklin’s flavoured lemonade</td>
<td></td>
</tr>
<tr>
<td>2 bottles of Appletiser</td>
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<tr>
<td>3 bottles of J20</td>
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### New World Drinks Package (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