Banqueting Menu Selector

Golden Jubilee Conference Hotel

Our chefs use fresh, locally sourced, high quality Scottish produce to create delicious and nutritious food for all occasions. All food is prepared fresh on-site every day and served in our restaurant or delivered to your private dining area

Menu Selector

To Start

Lightly smoked seafood terrine,dill and baby potato salad, cucumber dressing

Cream of spiced parsnip and celeriac soup

Roasted cauliflower & thyme soup

Terrine of parsley encrusted chicken liver and port parfait,

orange and herb salad

Main Course

Roulade of Perthshire chicken

skirlie stuffing, charred tomato, buttered green beans, roasted potato, bacon jus

Twice cooked feather blade of local beef

encroute, creamed wild mushroom, seared broccoli, herb pomme puree

Seared fillet of seabass

pea puree dill and prawn potato cake champagne cream sauce , tenderstem broccoli

Roast rump of border lamb

garlic scented potato crushed minted peas, cauliflower polonaise, red wine and rosemary jus (£5.00 Supplement)

Please choose one option from each section of the menu for all your guests to enjoy.

Our banqueting offering requires a minimum of 10 people

Our banqueting menu selector is priced at £30.00 per person for a set menu

Additional choices are priced at Starter – £2.50

Main Course – £5.00

Dessert – £2.50



mushroom and tarragon jus vegetable dauphinoise , nettle scented potato

Sherry trifle

whisky cream

£35.00

Fancy something a bit more bespoke? Please speak to our Event Co-Ordinators to see how we can help deliver your ideal dining experience.

Fancy A Drink? See our Drinks Menu for full details on all of the available drinks options to add to your event!

Contact us conferences@goldenjubilee.scot.nhs.uk 0141 951 6006





