

CELEBRATION MENU

£35 per person

OPTIONAL UPGRADES

Selection of Canapes

Artisan bread rolls, homemade butter

Tea, Coffee & Tablet

TO START

Butternut squash, coconut & coriander soup, bread roll

Scottish smoked salmon, horseradish cream, puffed capers, beetroot gel

Haggis, neeps & tatties parcel. Arran mustard jus, toasted oatmeal

Goats cheese & beetroot salad, honey mustard dressing

Chicken liver parfait, brioche, onion chutney, micro herbs

Honeydew melon, seasonal fruits

TO FOLLOW

Seared duck breast, parsnip puree, raspberry jus

Roast chicken breast, chantenay carrots, Serrano ham, chicken emulsion

Steamed sea bream papillote, Asian style cabbage, soya & ginger, torched lemon

Baby beef fillet, honey & thyme baby vegetables, parmesan & rocket salad
(£5 supplement)

Celeriac steak, braised sweet red cabbage, peppers, hazelnut salsa verde, crispy parsnips

Steamed fillet of cod, sugar snap peas, mornay sauce

Choose one preferred potato to accompany your mains:
truffled mashed potatoes, dauphinoise potatoes, garlic & rosemary baby potatoes

TO FINISH

Selection of ice cream (vanilla, salted caramel, chocolate brownie)

Chocolate marbled cake, orange gel, berry coulis

Sticky toffee pudding, vanilla ice cream, toffee sauce

Apple & blueberry crumble, vanilla pouring cream

Scottish cheese selection, biscuit crackers
(£2 supplement)

We recommend that you choose 1 item per course.
Should you decide on a menu with several choices a supplement may apply
and we will require you to pre-order before the event



STRATHAVEN HOTEL

All dietary requirements will be catered for.
Our events team will be delighted to discuss your requirements and assist with your selection.
Room Hire may apply.

