Functions Menu

FOOD & DRINK FOR YOUR GATHERING

Soup & Sandwich Lunch

£12 per person

Cream of mushroom soup

Sandwich selection

Roast chicken breast with thyme and lemon mayonnaise

Egg mayonnaise and cress

Lockerbie cheddar and pickle

Ayrshire ham, mustard and tomato

Finger Buffet Menu 1

£19 per person

Sandwich selection

Roast chicken breast with thyme and lemon mayonnaise

Egg mayonnaise and cress

Lockerbie cheddar and pickle

Ayrshire ham, mustard and tomato

Also included

Sausage rolls

Breaded chicken goujons

Vegetarian quiche of the day

Mini scones with cream and jam

Lemon meringue tartlets

Tea or coffee included

Minimum 12 guests for all functions menus

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Bar Snack Bites

£22 per person · includes tea or coffee

Breaded scampi tails
Wholetail scampi, garden peas, skinny fries, tartare sauce and lemon.

Mac & cheese
Rich, creamy macaroni cheese served with garlic bread.

House burger
Grierson's Butcher's beef burger with Monterey Jack cheese, gherkins, baby gem, tomato and hot honey mayo in a beer sourdough bun, served with chips.

Set Menu 1

Two courses £29 · Three courses £35 per person

STARTER

Prawn & smoked salmon
Marie Rose sauce, gem lettuce, vine tomatoes, bread and butter.

MAIN

Roast corn-fed chicken breast
Charred corn salsa, cauliflower purée, roasted new potatoes, mustard cream and steamed greens.

DESSERT

Sticky toffee pudding
Toffee sauce, vanilla ice cream and honeycomb.

Tea or coffee included

Minimum 12 guests for all functions menus

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Set Menu 2

Two courses £32 · Three courses £39 per person

Please pre-order your choices at least four days in advance.

STARTERS

Chef’s homemade soup of the day
Granary bread and butter.

Ham hock terrine
Poacher’s pickle, oatcakes and herb salad.

Prawn & smoked salmon
Marie Rose sauce, gem lettuce, vine tomatoes, bread and butter.

MAINS

Roast corn-fed chicken breast
Charred corn salsa, cauliflower purée, roasted new potatoes, red wine gravy and steamed greens.

Pan-fried fillet of salmon
Chorizo butter, champ potatoes and roasted Mediterranean vegetables.

Minted pea risotto
Crispy basil and vegetarian Parmesan.

DESSERTS

Sticky toffee pudding
Toffee sauce, vanilla ice cream and honeycomb.

Raspberry posset
Marinated berries and raspberry sorbet.

Scottish cheese selection
Poacher’s pickle, quince, crackers and grapes.

Tea or coffee included

Minimum 12 guests for all functions menus