

Carmelite

Bespoke Menus

THIS SELECTOR MENU IS PRICED ON THE BASIS OF ONE SELECTION PER COURSE PLUS A VEGAN OPTION
IF A TWO CHOICE MENU IS PREFERRED, A PRE-ORDER WILL BE REQUIRED AND IT WILL BE CHARGED AT THE MORE EXPENSIVE DISH
PER COURSE PLUS A SUPPLEMENT OF £7 PER PERSON

STARTER OPTIONS

Soup of the Day (ve)	£4
Cullen Skink	£6
Fan of Melon (ve)	£7
Tempura King Prawns	£8
Haggis Bon Bons	£7
Trio of Salmon	£8
Chicken Liver Pate	£5
Red Pepper and Sundried Tomato Bruschetta (ve)	£6

MAIN COURSE OPTIONS

Breast of Chicken stuffed with either haggis or white pudding	£16
Slow Braised Blade of Beef	£18
Breast of Chicken stuffed with Sundried Tomato, Spinach and Cheese	£17
Roast Rib-eye of Beef and Yorkshire Pudding	£22
Fillet of Salmon	£21
Seared Highland Venison	£23
Pan Roasted Fillet of Beef	£25

VEGAN OPTIONS

Macaroni and Cheese	£15
Pea and Broad Bean Risotto	£16
Vegan Sausage Stew	£17
Sweet Potato and Chickpea Curry	£16
Falafel Bites	£17
Vegetable Wellington	£18

DESSERT OPTIONS

Sticky Toffee Pudding	£6
Eton Mess	£6
Salted Caramel Brownie	£7
Duo of White and Dark Chocolate	£7
Honey Roasted Fruits (ve)	£5
Chocolate Orange Torte (ve)	£6
Homemade Cheesecake	£7

ADDITIONAL COURSES (INDIVIDUALLY PRICED)

Cheeseboard	£8
Tea/Coffee and Tablet/Fudge	£3.50

IF YOU HAVE A DISH IN MIND WHICH YOU DO NOT SEE ON OUR MENU, OR WOULD LIKE TO CUSTOMISE ANY OF THE ABOVE, PLEASE FEEL FREE TO CONTACT YOUR COORDINATOR TO DISCUSS A PERSONALISED MENU

Buffet Menus

THIS SELECTION MENU IS PRICED PER ITEM, PER HEAD. MINIMUM NUMBERS OF 20 GUESTS AND MULTIPLES OF 5 ONLY.

BESPOKE BUFFETS

Macaroni Cheese/Stovies Buffet 50:50 split, served with garlic bread, oatcakes and beetroot	£15
Loaded Fries (beans, cheese, coleslaw, gravy, chilli, bacon, onions, cajun chicken and more available to make your own loaded fries)	£15
Breakfast Rolls (bacon, sausage, egg, mushrooms, vegan sausages and more available to make your own roll)	£12
Pie Buffet (mix of chicken, mince, steak, macaroni served with chips, beans and gravy to make your own pie dinner)	£12
Mixed Finger Buffet (chef's choice* mix of items - e.g. sandwiches, sausage rolls, mini quiche, burger sliders, chicken skewers, brie wedges, salad, crisps and sauces)	£15

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*CHEF'S CHOICE BUFFET WILL TAKE INTO ACCOUNT DIETARY REQUIREMENTS AND REQUESTS, AND WILL OFFER A VARIETY OF CHOICES ON YOUR BUFFET, BUT MAY NOT INCLUDE ALL ITEMS LISTED AS EXAMPLES

All event bookings must be confirmed with a signed contract, along with a non-refundable and non-transferable deposit of £100

All guests must be catered for unless other arrangements have been agreed with the hotel in advance. Where a package is chosen, any reduction in the needs for the package will not incur a reduction in the overall package cost.

No external caterers or catering is allowed

Any external entertainment providers must provide a copy of their Insurance Certificate and PAT documents at least 2 weeks prior to the event

Final numbers must be confirmed at least 3 weeks in advance, this will be the number for which you are charged. An invoice will be raised confirming final details and charges. This amount, less any deposits paid, must be paid at least 14 days prior to the event date. After this time, all payments are non-refundable and non-transferable.

Cancellation charges may apply