







## TO START

Tomato & Roasted Pepper Soup  
*Extra Virgin Olive Oil, Micro Basil*

Mussels  
*Grilled Bread, Aioli*

Duck Liver Parfait  
*Chilli Jam, Chutney, Rocket*

## TO FOLLOW

Chicken Breast  
*Crushed Potatoes, Seasonal Vegetables, Cider Jus*

Salmon  
*Mashed Potato, Sugar Snaps, Samphire*

## TO FINISH

Sticky Toffee Pudding  
*Vanilla Ice Cream*

Crème Brûlée

Trio Of Ice Cream



FUNCTION  
BANQUETING

[ Choose A 1/1/1 From Our Selector, Or Ask Us About Individual Pricing To Build Your Own ]

**TO START**

Soup of The Day (v)  
*Fresh Bread*

Chicken Liver Parfait  
*Apple Puree, Roasted Apples, Pea Shoot Salad*

Goats Cheese Mousse (v)  
*Roast Beets, Confit Garlic Croutes*

Ham Hock  
*Wholegrain Mustard Press, Celeriac Remoulade & Pears*

**PREMIUM STARTERS [+2.95]**

Duo of Salmon  
*New Potato Salad, Soft Herb Oil*

Duck Liver & Foie Gras Parfait  
*Pickled Pear & Spiced Chutney*

Baked Apple (vg)  
*Shallot, Candied Walnut Salad, Crisp Gem & Orange Dressing*

[ Choose A 1/1/1 From Our Selector, Or Ask Us About Individual Pricing To Build Your Own ]

TO FOLLOW

Please Choose Your Potato & Vegetable Accompaniment For Your Main Dish

Lemon & Dill Crushed New Potatoes  
Duck Fat Roast Potatoes  
Pomme Anna  
Dauphinoise  
Creamed Potatoes

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Fine Green Beans & Shallots  
Honey & Thyme Roast Roots  
Asparagus Spears  
Buttered Kale & Baby Spinach

Chicken Supreme Wrapped in Parma Ham  
*A Red Wine Jus*

Braised Feather Blade of Beef Bourguignon

Slow Cooked Loin of Pork  
*Whisky Cream Sauce*

Pan Seared Seabass  
*Roast Cherry Vine Tomatoes, Salsa Verde*

Provençal Vegetable Filo Tart (vg)

PREMIUM MAIN COURSES [+4]

Scottish Salmon  
*Lemon, Dill Crushed Potatoes, Tenderstem Broccoli & Beurre Blanc*

Guinea Fowl  
*Sun Blushed, Tomato Saltimbocca, Sweet Potato Puree Maple Glazed Parsnips & Jus*

8oz Sirloin [+8]  
*Garlic & Herb Duck Fat Potatoes, Slow Roast Vine, Tomatoes, Caramelised Onions Peppercorn Sauce*

[ Choose A 1/1/1 From Our Selector, Or Ask Us About Individual Pricing To Build Your Own ]

### TO FINISH

Sticky Toffee Pudding

*Traditional Ice Cream, Toffee Sauce (v)*

Glazed Lemon Tart (v)

*Clotted Cream, Berries*

Rich Dark Chocolate Brownie (v)

*Vanilla Mascarpone, Salted Caramel Sauce*

Vanilla Crème Brulee (v)

*Homemade Shortbread, Strawberries*

### PREMIUM DESSERTS [+3]

Raspberry & Elderflower Tartlets (v)

*Basil & Strawberry Salad, Elderflower Syrup*

White Chocolate Panna Cotta (v)

*Pineapple Salsa, Spiced Tuille*

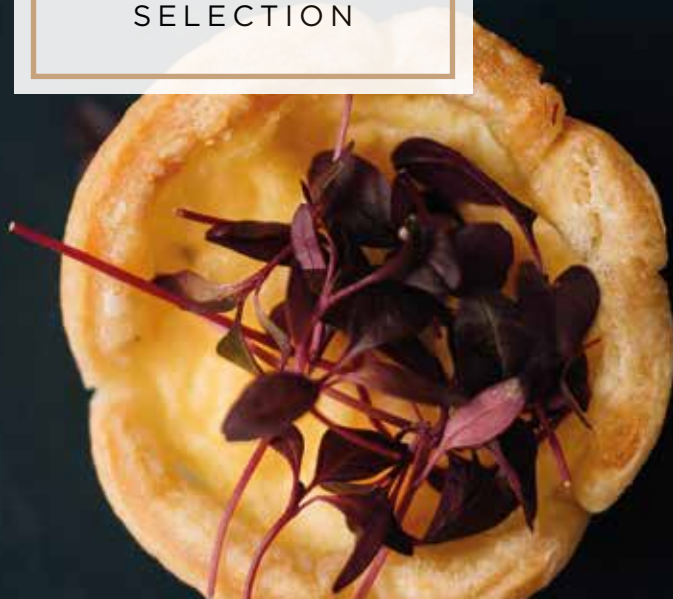
Dark Chocolate & Mascarpone Cheesecake (v)

*Caramelised Pecans, Dark Chocolate Ice Cream*





CANAPE  
SELECTION



Please choose 4 for £8 £2 per Canape thereafter.  
[ Minimum numbers of 8 for each canape ]

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*Duck Pancake Rolls, Cucumber Spring Onion & Hoi Sin Sauce*

*Smoked Chicken & Tarragon Mousse, Arran Oatcake*

*Goats Cheese & Herb, Roulade on Croute (v)  
(vg Available)*

*Chicken Liver Parfait, Pear Chutney on Arran Oatcake*

*Vegetable Spring Rolls, Pink Pickled Ginger*

*Haggis Bon Bon, Burnt Bramley Apple Puree*

*Mini Tartlet with Wild, Mushroom & Tarragon, Sun Blushed Tomato Tapenade (v)*

*Blinis with Cucumber, Caviar & Katy Rogers Crème Fraiche*

*Venison & Chorizo Sausage Roll, Homemade Cranberry Jam*

*Seared Beef Taco, Crushed Avocado*

*Smoked Salmon & Lemon, Cream Cheese Blinis*

*Lemon Tarts with Summer Berries (v)*

*Chocolate Ganache, Raspberry Crumble (v)*

*Rhubarb Trifle, Brandy Snap (v)*

A collage of food items including sandwiches, a bowl of fried chips, and a salad. The sandwiches are on the left, the bowl of chips is on the right, and the salad is at the bottom. A white box with a thin black border is centered over the image, containing the text "SANDWICH SELECTION".

SANDWICH  
SELECTION

**White & Granary Bread Sandwiches £7**

[ All served with Vegetable Crisps ]

*Please Choose 4 fillings:*

Free Range Egg & Chive Mayonnaise (v)

Roast Ayrshire Ham & Wholegrain Mustard

Mull of Kintyre Cheddar, Pear Chutney & Rocket (v) (vg Available)

Scottish Smoked Salmon with Cucumber & Dill Cream Cheese

Peppered Beef Pastrami, Coleslaw & Horseradish

**Gourmet Sandwiches £8**

[ All served with Vegetable Crisps ]

*Please choose 4 of the following:*

Brie, Rocket & Red Onion Chutney (v) (vg Available)

Cajun Chicken, Cos Lettuce, Coriander & Lime Mayonnaise Wrap

White Crab, Pickled Cucumber & Lemon Cream Cheese Open Sandwich


Beetroot & Rocket Ciabatta with Spiced Mascarpone (v) (vg Available)

Serrano Ham & Sun Blushed Tomato Open Sandwich

Goats Cheese & Tomato Tapenade Ciabatta (v) (vg Available)

Open Prawn & Crayfish Marie Rose Ciabatta

[ All Served with Tea & Coffee ]

A top-down view of several wooden skewers with grilled salmon, yellow bell peppers, and red bell peppers. The skewers are arranged on a dark, textured surface. Fresh lime wedges and sprigs of green parsley are scattered around the skewers. A central white rectangular box with a thin black border contains the text "SMALL BITES".

SMALL BITES

Please choose 4 items for £12  
Minimum numbers of 8 [ Additional items priced £3 each ]

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### *Hot Options*

Home Baked Venison

Bramley Apple, Sausage & Herb Rolls

Teriyaki Glazed Salmon Bites, Spring Onion & Ginger Salsa

Haggis Dumplings Oatmeal Crumb, Whisky Cream

Shredded Duck Pancake Rolls, Hoi Sin & Pink Pickled Ginger

Black Pudding & Apple Bon Bons, Caramelised Apple Puree

Sweet Chilli Chicken Skewers, Coriander

Vegetable Spring Rolls, Soy & Red chilli Dip (vg)

Sticky Ginger Glazed Tofu & Courgette, Ribbon Skewers (vg)

Vegetarian Haggis Dumplings, Oatmeal Crumb Whisky Cream (v)(vg)

### *Cold Options*

Selection of Sandwiches (4 fillings)

Chilled Avocado & Cucumber Soup, Crostini (vg)

Red Pepper & Parmesan Mini Quiche, Micro Roquette (v)

Chicken Liver Parfait, Toast, Fruit Chutney

Mini Pork Pies, Piccalilli

Baked Honey Peach & Ricotta Crostini, Dill (v) (vg Available)

Smoked Salmon & Cream Cheese Bagels

Mini Chicken Caesar Salads

Crostini of Goats Cheese Mousse & Beetroot (v) (vg Available)

Wild Mushroom Pate on Oaties (v)

### *Sweet Options*

Dark Chocolate Ganache Topped Brownies (v)

Mini Banoffee Pies (v)

Chocolate Dipped Strawberries (vg)

Mini Victoria Sponges (v)

Scones with Strawberry Jam & Cream (v)



VEGETARIAN &  
VEGAN SELECTOR

## TO START

Beetroot Hummus, Ciabatta Croutes (vg)

Carrot, Cumin Velouté, Herb Oil (vg)

Spinach, Apple Salad, Herb Dressing,  
Grilled Croutons (vg)

Roast Squash, Rocket, Pine Nuts (vg)

Roasted Tomato Soup, Basil Puree (vg)

Baked Apple, Shallot, Walnut Salad, Crisp Gem,  
Orange Dressing (vg)

Baby Gem, Roasted Red Pepper Salad, Basil  
Dressing (vg)

Classic Bruschetta, Tomatoe, Basil on Grilled  
Ciabatta, Herb Salad (v)

Mulled Pear, Beetroot Salad, Stilton  
(Vegan Option Available)

Baba Ganoush, Carrot, Black Onion Seed Slaw,  
Flat Breads (vg)

## TO FOLLOW

Filo Tartlet, Roast Red Pepper, Sage Marinated  
Butternut, Grilled Polenta (vg)

Stuffed Baked Courgettes, Walnuts, Wild Rice (vg)

Sun Blushed Tomato Soft Polenta, Caponata,  
Pea Shoots (vg)

Potato Gnocchi, Tossed in Basil, Sage,  
Cashew Nut Sauce (vg)

Wild Mushroom, Creamy Spinach Filo Tartlet (v)

Superfood Salad, Roasted Squash, Toasted Seeds,  
Orange Dressing (vg)

Risotto of Wild Mushrooms, Shaved Asparagus  
Salad, Sage Crisps (v)

Thai Sweet Potato, Basil, Wild Rice,  
Crisp Shallots (vg)

Pumpkin, Sage Risotto, Hard Cheese Shaving,  
Thyme Oil (v)

Filo Mushroom Wellington, Red Onion,  
Tarragon (v)

Borlotti Cassoulet, Roasted Red Onions,  
Cherry Tomatoes (v)

## TO FINISH

Pancakes, Strawberry Compote,  
Vanilla Ice Cream (vg)

Raspberry & Almond Milk Panna Cotta,  
Brushed Berries (vg)

Chocolate & Hazelnut Brownie,  
Chocolate Sauce (vg)

Mulled Poached Pear, Strawberry Sorbet (vg)

Cranachan, Spiced Roasted Peaches,  
Vanilla Bean Ice Cream (vg)

Cherry & Almond Cake, Toasted Almonds, Griottine  
Cherries (v)

Winter Berries, White Chocolate Sorbet,  
(Vegan Alternative Available)

Banana & Cinnamon Cake, Raspberry Sorbet (v)

Charred Pineapple, Mango Sorbet,  
Cinnamon Sugar (vg)



A close-up photograph of a chocolate chip cookie sandwich. The sandwich consists of two golden-brown cookies with visible chocolate chips, stacked with a thick layer of white cream and a layer of dark red jam. The sandwich is resting on a rustic wooden cutting board. In the background, another cookie sandwich is visible, and to the right, there is a white bowl containing more white cream with a silver spoon. The overall scene is set on a wooden surface, creating a warm and appetizing atmosphere.

DAY DELEGATE  
RATES

**Our Scotsman day delegate rate packages include the following as standard:**

Jugs of iced water with lemon

Projector and screen

Flipchart with pens

Complimentary Wi-Fi

**From £39.50 per person**

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**[ Tier 1: ]**

Three rounds of tea & coffee plus lunch

**[ Tier 2: ]**

Three rounds of tea & coffee, hot roll on arrival plus lunch

**[ Tier 3 ]**

Tea & coffee, lunch, after work drink



SCOTSMAN  
PICTUREHOUSE

## **Did you know that you can hire out our beautiful cinema on an exclusive use basis?**

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Combining all the atmosphere of an old cinema with all the high-end specification you can expect from a modern venue. The Scotsman Picturehouse really does offer something unique for your next event.

### **DAY DELEGATE RATES**

- Room Hire
- Working buffet lunch
- Three servings of tea, coffee & shortbread
- Jugs of iced Water with lemon
- Projector and Screen
- Flipchart with pens
- Wi-Fi
- Exclusive Reception area with bar

### **EXCLUSIVE USE**

- Room Hire
- Screen
- Wi-Fi
- Exclusive Reception area with bar
- Jugs of iced Water
- Interactive and sing-a-long packages available



BABY SHOWERS

**Celebrate the arrival of a special little person  
with an afternoon of sweet treats and games. Our  
package includes as standard (minimum of 10 people):**

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Room hire & decorations

Prosecco afternoon tea

Projection screen

Flip chart for fun

**£32.50 per person**



MAKE A  
NIGHT OF IT!

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**Enjoy 15% off our Best Available Rate (flexible)  
or 25% off Best Available Rate (prepaid)  
when you apply code “FUNCTION” at the time of booking.**

*T&Cs: subject to availability, available on new bookings only*

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CONTACT US

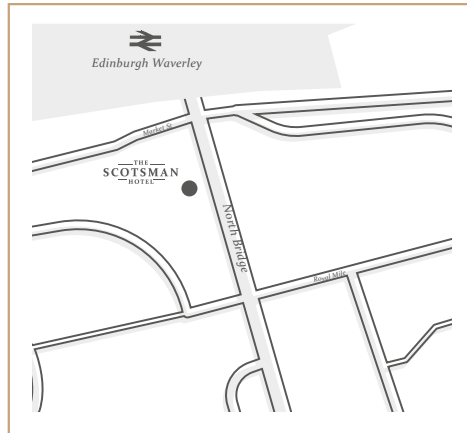
## CONTACT US


For further details or to discuss your festive party, gathering or private dinner, please contact us on:

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