



**Celebrate**



**Indulge**



**Relax**



**Adore**



# Event Menu

SELECTOR

We are delighted to prepare a menu tailored to your specific requirements, whatever the event. We have prepared a selection of dishes and menu suggestions. All our menus include the hire of our private dining rooms.

The prices are for guidance only, as we can arrange menus for all tastes and budgets. Prices may of course fluctuate seasonally and if choices and the number of courses increase. This guide is not exhaustive as our management team in co-ordination with our Head Chef will be happy to discuss every need in detail.

Special diets and allergies are often a concern to event organisers, at the Terraces Hotel we like to think we have the people and knowledge available to help you solve these concerns.

The Sterlini Suite can accommodate up to 120 guests, Melvilles up to 40 and our Bistro up to 36 guests, or for a smaller more intimate table of 10 our Inglis room will meet your requirements.

Please call our conference and banqueting co-ordinator on 01786 472268 or email us at [sales@terraceshotel.co.uk](mailto:sales@terraceshotel.co.uk) for all of your event needs.

Regards

Events Manager

### Event Menu - One

Carrot and Coriander Soup with a Swirl of Crème fraiche



Pan-Fried Supreme of Chicken with Pink Peppercorn Sauce and Steamed Vegetables



Lemon Tart served with a Raspberry Coulis



Freshly Filtered Coffee with Chocolate Mints

2 Courses Choice Menu £ 13.50 or 3 Courses Choice Menu £ 16.50

### Event Menu – Two

Duo Of Melon with Forest Fruit Compote



Rich Beef, Mushroom and Ale Casserole, topped with a Flaky Pastry Lid on Creamed Potatoes and Steamed Vegetables



Vanilla Cheesecake with Passion Fruit Coulis



Freshly Filtered Coffee with Chocolate Mints

2 Courses Choice Menu £ 13.95 or 3 Courses Choice Menu £ 17.95  
+ Add A Soup Course For £ 3.00

### Event Menu - Three

Smooth Chicken Liver Parfait with Oatcakes and Sweet Balsamic



Traditional Roasted Turkey with all the Trimmings and Cranberry Jus



Chocolate and Orange Tartlet with Kumquat Marmalade



Freshly Filtered Coffee with Chocolate Mints

2 Courses Choice Menu £ 15.95 or 3 Courses Choice Menu £ 19.95  
+ Add A Soup Course For £ 3.00

### Event Menu

Roasted Peppers and Tomato Tartlet Dressed with Rocket and Chilli Oil



Traditional Roast Rib of Scottish Beef on Dauphinoise Potato with Port Wine Reduction



Drambuie Cranachan in a Brandy Snap Basket, finished with Honey



Freshly Filtered Coffee with Chocolate Mints

2 Courses Choice Menu £ 18.95 or 3 Courses Choice Menu £ 22.95  
+ Add A Soup Course For £ 3.00

## Starters

Stirlingshire Haggis Gateau with Neeps and Tatties Dressed With Rich Malt Whisky Cream Sauce	£4.95
Smooth Chicken Liver Parfait, Complemented with Oatcakes and Oxford Sauce	£4.75
Duo of Chilled Melon, with a Rich Fruit Coulis	£3.95
Manhattan Style Prawn Cocktail, Crowned with a Whole Black Tiger Prawn with Homemade Melba toast	£5.25
Honey Roasted Goats Cheese, Pesto Dressed Rocket and Caramelised Onion	£5.25
Oak Smoked Scottish Salmon, Red Onion Marmalade, Lemon and Chive Dressing	£5.50
Guinea Fowl and Wild Mushroom Terrine, Red Onion Confit	£5.75
Smoked Salmon and Prawns with a Citrus and Dill Crème Fraiche	£5.95
Shallot Infused Goats Cheese Parcel on Dressed Garden Leaves with a Capsicum Coulis	£5.50

## Soup intermediate or starter

Leek and Local Potato	£3.25
Carrot and Coriander	£3.50
Traditional Scotch Vegetable Broth	£3.50
Sweet Potato and Basil	£3.50
Cream of Field Mushroom and Tarragon	£3.50
Roasted Red Pepper, Tomato and Chilli	£3.75
Light Vegetables Consommé	£3.95
Cream of Celery and Chive with Prawns	£3.95

## Sorbet

Champagne Sorbet	£2.95
Lemon or Orange Sorbet	£2.75
Pink Grapefruit Sorbet	£2.75

## Mains

### Main Course A - £ 12.95

Pan-Fried Supreme of Chicken with Black Pudding and Malt Whisky Sauce  
Roast Rump of Perthshire Hill Lamb, on Creamy Mashed Potatoes with Roast Jus and Mint  
Beef, Mushroom and "Belhaven Ale" open pie, Pastry Top, Steamed Vegetables and Creamed Potatoes  
Fillet of Salmon with Tarragon on a bed of Buttered Fennel with Creamed Potatoes  
Chilled 'Hot Smoked' Salmon, Citrus and Chive Mayonnaise on Mixed Leaves with New Potatoes

### Main Course B - £14.95

Confit of Duck on Braised Potatoes with a Rich Juniper Berry and Port Wine Jus  
Braised Leg of Lamb with Parmesan Herb Crust on a Bed of Ratatouille with Dauphinoise Potato  
Roast Rib of Scottish Beef on Stovies with Steamed Vegetables and Roast Claret Wine Jus  
Pan Fried Sea Bass Fillet on a Dressed Mixed Leave Salad with Crushed Potatoes and Pesto Dressing

### Main Course C - £19.95

Carved Fillet of Beef Wellington in a Rich Port Wine and Rosemary Jus with a Bouquetier of Seasonal Vegetables  
Pan Seared Medallions of Black Angus Beef with a Woodland Mushroom and Granary Mustard Gravy  
Roast Haunch of Venison Wild Mushrooms Juniper Berry and Port Juice on Braised Potatoes  
Pan Roasted Belly of Organic Reared Pork with Apple, Creamed Potatoes, Root Vegetables and Calvados Sauce  
Fillet of Hake with Mussels and Prawn Provencal, with Garlic Sautéed Potato and Braised Baby Leek

### Vegetarian Option

Stir Fried Vegetable and Noodles with Sweet Chilli Sauce  
Butternut Squash and Lentil Casserole infused In a Tomato Casserole Sauce with Onion and Carrot  
Mediterranean Vegetable Wellington encased In Fluffy Puff Pastry

## Desserts

Italian Style Tiramisu with Baileys Flavoured Cream	£4.95
Dark Chocolate Truffle Torte with Crème Fraiche	£4.95
Traditional Sweet Layered Cranachan, with Raspberry Coulis	£4.75
Belgian Chocolate Teardrop Fresh Dairy Cream	£5.95
Cloutie Dumpling with Drambuie Liquor Ice Cream	£5.95
Cold Set Vanilla Cheesecake with Wild Berry Coulis	£4.95
Baked Apple and Calvados Tart Tatin with Real Dairy Ice Cream	£5.75
Raspberry Crème Brûlée, with Homemade Shortbread	£5.50
Passion Fruit Bavaois with Fresh Fruit Coulis	£4.95

## Cheese

Selection Scottish Cheeses with Oatcakes, Grapes and Quince Jelly	£4.95
Mixed Cheese Platter for the table based on 8 people	£10.00

- Served in place of dessert or as a extra course

## To Finish

Freshly Brewed Coffee or Breakfast Blend Tea with Chocolate Mints	£2.50
Freshly Brewed Coffee or Breakfast Blend Tea with Dipped Fruits in Chocolates	£3.50

Cocktail Buffet Selector

Select 5 Items £ 7.95

Select 8 Items £ 9.95

Select All Items £ 16.00

Mixed Sandwiches, Sausage Rolls, Cheese and Tomato Pizza Bites, Spicy Marinated Chicken, Chicken and Vegetable Pakora with Yoghurt Dip, Haggis Dumplings, Mini Vegetarian Vol-Au-Vents, Vegetable Spring Rolls, Garlic Bread Slices, Onion Rings, Samosas, House Quiche, Gala Pie, BBQ Chicken Wings, Jalapeno Cheese Peppers, Curly Fries, Vegetable Crudités with Dips

### **BRAVEHEART BUFFET £500** Catering for up to 50 guests

This buffet offers a selection of 25 different dishes from the above cocktail buffet plus a hot fork buffet with Sweet n Sour Chicken, Vegetable Tikka, Steamed Rice and is accompanied with Bowls of Mixed Salad Leaves, Coleslaw Salad and Potato Salad, offering a fantastic choice for £10.00 per person.