

Lanark Memorial Hall



Menus & Prices 2019-2020



THE 2019 WEDDING PACKAGE – BOOK NOW FOR 2019 AND RECEIVE THE FOLLOWING FOR £2020.00

Dedicated Wedding Co-ordinator

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Hire of the Jerviswood Hall for up to 60 guests for your Wedding Ceremony

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Exclusive use of the Bonnington Auditorium and Glenburnie Mezzanine

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Master of Ceremonies to host your big day

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Use of Sterling Silver cake knife and cake stand for that all important photograph

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Suite dressed with bespoke, white linen and matching napkins

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Hire of silver candelabra and candles for centrepieces

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Hire of white chair covers and coloured sash of your choice

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Three course meal from either our Oakwood or Glenburnie menu packages for 60 guests

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One glass of house red or house white wine during the meal

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Choice of buffet for 60 evening guests (3 items from choice selector)

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Please note additional guests will be charged at £31.00 per person

All prices are subject to Vat and are valid until 31st March 2020.

Food allergies and intolerances- please speak to a member of staff about your requirements before ordering.



Canapés

While you and your bridal party are getting photographs taken of your special day, why not treat your guests to a selection of delicious canapés.

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Smoked salmon with chive crème fresh
Parma ham with buffalo mozzarella & sundried tomato tapenade
Feta cheese and red onion filo parcels
Chicken liver pate blinis with sweet onion relish
Crispy duck spring rolls
Oatcakes with cream cheese and chive

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Select two canapés for £4.60 + VAT per person or five canapés for £7.30 + VAT per person.

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GLENBURNIE PACKAGE

Chilled fan of galia melon with kiwi, strawberries and orange fillets

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Baked chicken supreme with crushed potatoes and seasonal vegetables,
accompanied with traditional gravy

(Vegetarian Option available on request)

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Meringue nests topped with Chantilly cream and a selection of soft fruits

~

Tea, Coffee and Dinner Mints

£28.75 + VAT

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OAKWOOD PACKAGE

Golden lentil soup served with a dinner roll

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Traditional steak pie

Tender diced beef topped with puff pastry and served with
Chef's selection of potatoes and vegetables

(Vegetarian Option available on request)

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Traditional apple pie served with cream

~

Tea, Coffee and Mints

£28.75 + VAT

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JERVISWOOD PACKAGE

Tomato and roast pepper soup served with a dinner roll

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Chicken Balmoral served with a wholegrain and whisky cream sauce
served with Chef's selection of potatoes and vegetables

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Strawberry cheesecake with vanilla sauce

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Tea, Coffee and Tablet

£31.95 + VAT

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BONNINGTON PACKAGE

Smoked salmon and prawns resting on a bed of roquet leaves with a Marie rose dressing

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Cream of Leek and potato soup served with a warm dinner roll.

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Mediterranean chicken breast stuffed with mozzarella and basil, wrapped in Parma ham and served with a plum tomato coulis served with chef's selection of seasonal vegetables and potatoes.

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Trio of deserts (mini meringue with soft fruits, mini cheesecake, mini chocolate cake)

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Tea, Coffee and chocolate drizzled strawberries.

£37.70 + VAT

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CHILDREN'S MENUS

Macaroni cheese with garlic bread

Penne pasta served with fresh tomato sauce and garlic bread

Chicken goujons with potato wedges

Fish goujons with salad and potato wedges

Beef burger with salad and potato wedges

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Jelly and ice cream

Ice cream

Caramel cake

Fresh fruit salad

£11.70 + VAT

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If you would like to tailor make your own menu, please pick one choice from each course below:

Starters

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Fanned seasonal melon with kiwi, strawberry and orange segments

£5.30

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Chicken liver pate served with onion chutney and Scottish oatcakes

£6.60

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Tomato, mozzarella and basil salad with red onion, drizzled with olive oil

£7.10

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Salad of smoked salmon and prawns served with brown bread

£7.40

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Tower of haggis, neeps and tatties with a whisky cream jus

£6.80

~

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Intermediates

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Golden lentil soup

£3.95

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Traditional Scotch broth

£3.95

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Cream of leek and potato soup

£4.30

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Sweet potato and chilli soup

£4.30

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Tomato and roast pepper soup

£4.30

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Main Courses

(All served with Chef's seasonal potatoes and vegetables)

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Baked chicken fillet with your choice of Diane sauce, whisky jus or traditional gravy

£18.50

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Roast rib eye of beef with your choice of caramelised red onion sauce, traditional gravy or peppercorn cream sauce

£19.80

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Steamed fillet of Scottish salmon on a bed of asparagus and roast cherry tomatoes, served with cream and chive sauce

£19.95

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Roast loin of pork served with bramley apple sauce

£19.35

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Roast rib eye of beef with Yorkshire pudding and traditional pan gravy

£19.60

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Breast of chicken stuffed with haggis and served with a wholegrain mustard and whisky sauce

£19.80

~

Mediterranean chicken breast stuffed with mozzarella and basil, wrapped in Parma ham with a plum tomato coulis

£19.15

~

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Individual fillet of beef wellington with a red wine and herb jus
£29.25

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Vegetarian Options

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A selection of vegetarian options is available on request

£18.50

Desserts

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Warm sticky toffee pudding with vanilla ice cream and butterscotch sauce
£5.15

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Individual banoffee pie topped with toasted coconut edged with vanilla Analgise
£5.45

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French apple tart served with Chantilly cream
£5.00

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Trio of mini desserts: meringue with soft fruits, cheesecake, chocolate cake
£5.90

~

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Individual meringue nest with fresh cream and topped with summer fruits

£5.20

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Individual tarte au citron served with a raspberry coulis

£5.60

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Layers of shortcake with strawberries and cream

£5.20

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Selection of Scottish and European cheeses with celery, grapes and traditional oatcakes

£6.50

Extras

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Tea, coffee and dinner mints

£2.50

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Tea, coffee and homemade tablet

£2.90

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Tea Coffee and petite fours

£2.90

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Evening Buffet Selections

Prices are per person (excluding VAT)
(Two items per portion unless otherwise stated)
Additional items charged at £1.80 per item

3 items from the selection below - £6.90

4 items from the selection below - £9.90

6 items from the selection below - £12.25

Additional items are priced at £1.75 per item

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Assorted Sandwiches

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Traditional sausage rolls

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Breaded chicken goujons

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Skewered roast vegetables with a balsamic vinegar and honey glaze

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Stuffed jalapeno peppers

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Red Thai chicken splits (GF & DF)

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Tempura battered king prawns

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Mini smoked salmon bagels

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Cheese and tomato pizza

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Mini duck and Hoisin spring rolls

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Vegetable pakora

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Chicken liver pate served on blinis

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Onion bhajis

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Falafels

~

Sweet potato curry bites

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All of the above served with a selection of dips

Tea and coffee are included

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Buffet Package

Selection of hot filled rolls (2 rolls per person)

Tea and coffee

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£7.10

We recommend catering for at least 75% of your total guests.

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Drinks Packages

Package A

Glass of wine, sherry, whisky, vodka or fruit
juice on arrival

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Glass of wine or soft drink with meal
plus top up

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£6.70 + VAT

Package C

Glass of sparkling wine on arrival

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Glass of sparkling wine for toast of bride and
groom

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Glass of red or white wine or soft drink with
meal plus top up

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£11.15 + VAT

Package B

Glass of wine on arrival

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Glass of sparkling wine for toast of bride and
groom

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Glass of red or white wine or soft drink

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£8.45 + VAT

Children's Packages

Choice of soft drink on arrival

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Choice of soft drink with dinner

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£2.80 + VAT

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