

Shawlands Park Hotel-Banqueting Menus

Our Head Chef has created some special menus for you to consider. However, we understand the individual nature of every occasion and would be more than happy to assist with creating an alternative menu of your choice.

Menu 1 2 Course £15.95

Scotch Broth soup

Chicken Liver Pate

Served with garlic bread and red onion chutney

~~OO~~

Pan Fried Breast of Chicken

Coated with mushroom and white wine sauce

Baked Gammon Steak

With peaches & a pan gravy

~~OO~~

Tea, Coffee & Mints

Menu 2 2 Course £15.95

Traditional Steak Pie

Topped with a puff pastry lid

Cajun salmon

With a lemon and dill butter

~~OO~~

Passion fruit cheesecake

With chantilly cream and mango coulis

Sticky Toffee Pudding

With butterscotch sauce and vanilla ice cream

~~OO~~

Tea, Coffee & Mints

Menu 3 3 Course £19.95

Cream of Root Vegetable Soup

Seasonal Sliced Melon and Soft Fruits

With mango syrup and fruit sorbet

~~OO~~

Pan Fried Breast of Chicken

Coated in a pink peppercorn sauce

Poached fillet of Scottish salmon

With a light garlic and chive cream sauce

~~OO~~

Meringue Nest

Filled with condensed toffee and topped with Raspberry ripple ice cream

Apple and Cinnamon Crumble

With sauce anglaise

~~OO~~

Tea, Coffee & Mints

Menu 4 3 Course £21.95

Tomato and Mint Soup

Mushrooms in a cream and garlic sauce

Served in a puff pastry case

~~OO~~

Breast of Chicken filled with Haggis

With a whisky cream

Braised Rib eye Steak

With a shallot & bacon jus

~~OO~~

Baileys Cheesecake

With chantilly cream and chocolate curls

Brandy Snap Basket

Filled with fresh strawberries & vanilla ice cream

~~OO~~

Tea, Coffee & Mints

All menus are served with seasonal market vegetables and potatoes.

Vegetarian and special dietary options are available on request.

All prices include VAT

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Menu 5 3 Course £25.95

Traditional lentil soup

Seasonal Melon centred with Prawns

In a marie rose sauce

~~OO~~

Braised Sirloin Steak

With a diane sauce

Breast of Chicken Stuffed with Cream Cheese
Wrapped in bacon coated in cheddar and chive cream

~~OO~~

Chocolate cup filled with lemon posset

Served with rich butter shortbread

Raspberry and Peach Pavlova

With vanilla ice cream

~~OO~~

Tea, Coffee & Mints

Menu 6 3 Course £29.95

Carrot and Coriander Soup

With a herb cream

Ogen Melon with Parma Ham

With a balsamic reduction

~~OO~~

Roast Sirloin of Beef

With Yorkshire pudding and red wine jus

Fillet of Lemon Sole

With a prawn and parsley cream

~~OO~~

Chocolate Torte

With a berry compote and Chantilly cream

Trio of Cheeses

Accompanied with biscuits and an
Apple and sultana compote

~~OO~~

Tea, Coffee & Mints

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