



**Reduced Sample Function Menus 2011**

Deeside Suite Only

16-28 people

## Reduced Menu 1

Peppered Mushrooms  
Fresh Mushrooms Sautéed with Onion &  
Cracked Black Peppercorns, Finished with Brandy & Cream  
Served with Crusty Bread

Chef's Homemade Tomato Soup  
Served with Fresh Crusty Bread

Homemade Pate  
Our Own Duck & Chicken Liver Pate  
Served with a Crisp Salad, Fresh Crusty Bread & a Caramelised Red Onion  
& Tomato Chutney

~oo00oo~

Chicken Cranachan  
Breast of chicken, cooked in a whisky, cream, onion & mushroom sauce,  
Topped with oatmeal & grated Cheddar cheese & toasted under the grill

Steak & Onion Pie

All Served with Seasonal Vegetables & Potatoes

~oo00oo~

Sticky Toffee Pudding  
Deliciously wicked! Served with cream or ice-cream

Raspberry Mousse

~oo00oo~

Coffee/Tea

Vegetarian Options Available.

**Menus to be decided one week in advance**

**2 Course - £19.75 / 3 Course - £24.00**  
**(Either Main and Starter or Main and Sweet)**

## Reduced Menu 2

Smoked Salmon Parcels  
Smoked Salmon Cornets filled with Prawn Marie Rose

Chef's Homemade Scotch Broth Soup  
Served with Fresh Crusty Bread

Melon & Strawberry Cocktail

~oo00oo~

Lasagne  
Layers of Pasta in a Rich Bolognese Sauce  
Topped with Cheddar Cheese &  
Served with salad & Garlic bread

Pork & Cider Casserole  
Served with Seasonal Vegetables & Potatoes

~oo00oo~

Meringue Fudgy  
Casa Marchini's Caramello Ice Cream Served with Crushed Meringue  
Toffee Sauce & Fudge Nuggets

Butterscotch & Apple Pie

~oo00oo~

**Menus to be decided one week in advance**

**2 Course - £19.75 / 3 Course - £24.00**  
**(Either Main and Starter or Main and Sweet)**

### Reduced Menu 3

Garlic & Cheese Bread

Chef's Homemade Lentil Soup  
Served with Fresh Crusty Bread

Melon & Prawn Cocktail

~oo00oo~

Roast Chicken  
Served with Chipolatas, Skirlie & Gravy

Haddock Mornay

All Served with Seasonal Vegetables & Potatoes

~oo00oo~

Chocolate & Orange Cheesecake

Chocolate Torte

~oo00oo~

**Menus to be decided one week in advance**

**2 Course - £19.75 / 3 Course - £24.00**  
**(Either Main and Starter or Main and Sweet)**

## Reduced Menu 4

Tattie Skins

Filled with sour cream, Bacon & Cheese

Chef's Homemade Green Pea & Ham Soup

Served with Fresh Crusty Bread

Garlic Mushrooms

~oo00oo~

Chicken Curry

Breast of Chicken Curry, Served on a Bed of Rice

Steak & Guinness Casserole

Tender pieces of prime steak in a Guinness sauce,  
Served with chef's choice of Vegetables & Potatoes

~oo00oo~

Cranachan Gateaux

A Delicious Scottish Speciality with Layers of Raspberry  
& Whisky Honey Mousse, Served with Raspberry Coulis

Cheese Board

A Selection of Cheese, Served with an Assortment of Savoury Biscuits

~oo00oo~

**Menus to be decided one week in advance**

**2 Course - £19.75 / 3 Course - £24.00**  
**(Either Main and Starter or Main and Sweet)**

## Reduced Menu 5

Sweet Chilli Pineapple

Chef's Homemade Asparagus Soup  
Served with Fresh Crusty Bread

Prawn Cocktail

~oo00oo~

Beef Stroganoff

Tender strips of Sirloin Steak Cooked in a Cream,  
Brandy & mushroom Sauce, Served with rice

Chicken Stuffed With Haggis  
Served in a Wholegrain Mustard Sauce

All Served with Seasonal Vegetables & Potatoes

~oo00oo~

Brandy Basket & Fresh Fruit Salad

Toffee Cheesecake

~oo00oo~

**Menus to be decided one week in advance**

**2 Course - £19.75 / 3 Course - £24.00**  
**(Either Main and Starter or Main and Sweet)**