



# PRIVATE DINING

Create a lasting impression with a dining experience at the beautiful Stirling Castle. Simply chose from our selection of food and drink options to create a unique event for you and your guests to enjoy.

## Standard items included in every menu price band:

- Cream coloured table linen & linen napkins
- All cutlery, crockery & glassware
- On-site event manager to ensure the smooth running of your day
- Drinks & food service staff
- Typing of Menus (1 per 3 guests)
- Typing of table plan
- Iced water served during dinner

## Prices are based on your choice of:

Soup, main course, dessert, tea/coffee and sweet bite	<b>£45.00</b>
Starter, main course, dessert, tea/coffee and sweet bite	<b>£52.00</b>
Starter, soup, main course, dessert, tea/coffee and sweet bite	<b>£59.00</b>

## MENU UPGRADES:

Main course items can be upgraded to any of the below options:

Fillet of Scottish beef, glazed carrots, parsley potatoes and wild mushroom gravy  
**£7.50 per person**

Loin of venison with skirlie potato, Savoy cabbage, juniper & claret gravy  
**£7.50 per person**

## 'ADDRESS THE HAGGIS' UPGRADES:

The spectacle of the Piper addressing the Haggis which has just been paraded round the room by Chef, is truly magnificent. (To have Haggis simply as a course, without the added theatre of the Piper & a Chieftan Haggis, there is no charge.)

**Chieftan Haggis – £25.00**

**Welcome Piper for guests arrival, calling guests into Dinner & Address the Haggis – £200.00**

## STARTERS & SOUPS

Traditional Scotch broth  
Cullen Skink

Three langoustines with lemon mayonnaise & watercress  
Terrine of corn-fed chicken in Parma ham & salsa verde

Beetroot salad with goats cheese, beetroot jelly and red chard cress

Home cured Shetland Isles Salmon gravadlax with mustard dressing

Haggis, neeps and tatties

Feta cheese, green bean, red onion & tomato salad topped with quails egg (v)

Avocado & roast bell pepper tian with sauce vierge (v)

## MAIN COURSES

Roast herb lamb saddle, gratin potato, carrot, shallot and redcurrant sauce

Loch Duart pan fried salmon, dill potato, broccoli sprouts, tomato & tarragon sauce

Chicken breast with a sunblush tomato & feta stuffing on herb cream, with roast courgettes and new potatoes

Braised feather blade of Borders beef, with roasted root vegetables, mash & thyme jus

Guinea fowl breast saltimbocca with buttered spring greens, fondant potato and shallot pan juices

Mushroom & Leek strudel served with rocket and roasted pear salad (v)

Aubergine & thyme tortellini, sage butter & parmesan (v)

Roast butternut squash and a chickpea curry with basmati rice (v)

## DESSERTS

Classic lemon tart

Whisky & marmalade sponge pudding with orange toffee sauce

Drambuie pannacotta with caramelised orange and vanilla compote

Lemon posset with rhubarb, Scottish raspberries & shortbread

Soft Chocolate Cake with poached pear & butterscotch sauce

Selection of 2 Scottish Cheeses, quince cheese & oatcakes

## TEA & COFFEE OPTIONS

Tea and Coffee can be served with either:  
Tablet, fudge or truffles

# PRIVATE DINING

The service of canapés is a lovely way to welcome guests and commence the evening when accompanied with a drinks reception.

## CANAPÉ MENU

### COLD:

Pea & mint tortilla with crème fraîche and pea shoots

Potato cup of nicoise salad and smoked anchovies

Crowdie cheese with fresh herbs and red onion marmalade

Haricot bean purée and deep fried sage

Blackened salmon and citrus labneh

Smoked venison and beetroot salad

### HOT:

Haggis, neeps and tatties

Goats cheese & red onion tart

Marinated king prawn and gremolata

Moroccan lamb, baba ganoush

Mini beef Wellington

Smoked Haddock and parsley cake tartare sauce

Risotto verde with watercress crème fraîche

Crab croquette topped with crispy kale and lemon sea salt

### PRICES:

Selection of 4 canapés £11.00 per person

Selection of 5 canapés £13.75 per person

Selection of 6 canapés £16.25 per person

These packages are based on our selection of House Wines. We would be more than happy to upgrade to any other wine from our extensive Wine List. (Price on application)

## HOUSE WHITE WINE:

2009 Garganega, Alpha Zeta, Italy  
2009 Chardonnay, Casa de Piedra, Chile  
2008, Macabeo, El Muro Carinea, Spain

## HOUSE RED WINE:

2008 Borgo Selene Rosso, Sicilia, Italy  
2009, Casa de Piedra Cabernet Sauvignon, Chile  
2008, El Muro Carinena Tempranillo/garnacha, Spain

### PACKAGE I

Arrival Glass of Sparkling Wine

½ bottle of House Wine per person

**£12.50 per person**

#### PACKAGE I UPGRADES:

Prosecco instead of Sparkling Wine, additional £2.75 per person  
Champagne instead of Sparkling Wine, additional £4 per person

### PACKAGE II

Arrival 2 glasses of Sparkling Wine

½ bottle of House Wine per person

**£17.50 per person**

#### PACKAGE II UPGRADES:

Prosecco instead of Sparkling Wine, additional £5.00 per person  
Champagne instead of Sparkling Wine, additional £9.50 per person

### PACKAGE III

Arrival 2 glasses of Sparkling Wine

½ bottle of House Wine per person

After dinner Liqueur

**£21.00 per person**

#### PACKAGE III UPGRADES:

Prosecco instead of Sparkling Wine, additional £5.00 per person  
Champagne instead of Sparkling Wine, additional £9.50 per person

All prices exclude VAT unless otherwise stated

# PRIVATE DINING

Choose from our range of Room & Table Décor, Entertainment and Flower Arrangements to give your event that special flourish.

## ROOM & TABLE DÉCOR

To add that special little something as a finishing touch, perhaps to enhance a corporate image or theme even further, there are simple but effective options we can offer you:

Chair cover & tie  
**£6.00 per person**

Coloured napkins  
(other than standard cream)  
**£1.20 per person**

Coloured round table cloths  
(other than standard cream)  
**£16.50 per table**

Coloured/Tartan  
table runners  
**£10.00 per table**

## ENTERTAINMENT

### Pipers & Music:

Piper on arrival to greet guests  
at castle entrance, into dinner  
and Haggis Address  
**£200**

Beat The Retreat  
**£1050**

(A truly awesome sight of  
a 16 pipe band who will  
play a medley of tunes, take the  
salute, and then guests march  
behind the band  
to leave the castle)

Clarsach player during dinner  
(2 hours) **£295**

Clan Battle Re-enactment  
**£800**

(Costumed warriors burst into  
dinner and perform a rousing  
battle in the castle's Great Hall)

## FLOWER ARRANGEMENTS

All of our floral arrangements  
can be tailored to match your  
chosen colour theme or style.

Table arrangements posy  
**£45 per arrangement**

Table arrangements vase  
**£55 per arrangement**

Long table arrangement  
for a top table  
**£70 per arrangement**

All prices exclude VAT unless otherwise stated

To discuss your requirements in more detail, please contact our Events Team on:  
**Telephone: +44 (0)178 646 9491 email: [stirlingcastle-events@benugo.com](mailto:stirlingcastle-events@benugo.com)**