



STIRLING
CASTLE

SCOTTISH THEMED EVENTS

Create your own unforgettable Scottish dining experience at Stirling Castle by choosing from our selection of food and drink options.

Standard items included in every menu price band:

- Cream coloured table linen & linen napkins
- All cutlery, crockery & glassware
- On-site event manager
- 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	£45.00
Starter, main course, dessert, tea/coffee and sweet bite	£52.00
Starter, soup, main course, dessert, tea/coffee and sweet bite	£59.00

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

Cream of cauliflower and
Isle of Mull Cheddar Soup

Traditional oak smoked salmon with lemon and
black pepper

Potted crab and smoke house kipper with
pickled vegetables and soda bread

Smoked venison with celeriac remoulade

Haggis, neeps and tatties

MAIN COURSES

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

Loch Duart Pan friend salmon, baby leeks,
crushed potatoes and tomato butter sauce

A Muckle Hunk O Beef, served with
savoy cabbage and carrot, skirlie potatoes
and claret gravy

Roast Loin of Ayrshire Bacon with Gravy,
Braised Red Cabbage & Leek Mash

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 and shortbread

TEA & COFFEE OPTIONS

Tea and Coffee with Tablet

SCOTTISH THEMED EVENTS

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

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)

CANAPÉ MENU

COLD:

Pea & mint tortilla with crème fraiche and pea shoots

Crowdie cheese with fresh herbs and red onion marmalade

Smoked venison and beetroot salad

Stirling Castle cured salmon with a sweet mustard sauce

Lothian chicken, Scottish chanterelle mushroom and smoked ham on toast

Hot smoked Isle of Uist salmon with mango salsa

HOT:

Haggis, neeps and tatties

Goats cheese & red onion tart

Mini beef Wellington

Smoked Haddock and parsley cake tartare sauce

Risotto verde with watercress crème fraiche

Crab croquette topped with crispy kale and lemon sea salt

Marinated king prawn and whisky cocktail sauce

Slow roasted borders lamb on a rosemary crouton with pear and mint chutney

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

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

SCOTTISH THEMED EVENTS

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