



**STIRLING
CASTLE**

CANAPÉS

Cold

Pea & mint tortilla, crème fraîche, pea shoots
Parmesan shortbread, mozzarella, tomato, pesto
Crostoni with goats' cheese, fig chutney
Polenta cake, artichokes, red pesto
Crowdie cheese with fresh herbs, red onion marmalade
Haricot bean puree & deep fried sage
Rare roast Aberdeen beef roll, rocket, horseradish
Duck confit, mango salsa
Smoked venison & beetroot salad
Blackened salmon & citrus labneh
Hot smoked salmon, lemon & black pepper
Spoon of crab, mango & radish salad
Potato cup of niçoise salad, smoked anchovies

Hot

Butternut squash, chilli risotto cake
Goats' cheese & red onion tart
Risotto verde, watercress crème fraîche
Crostoni of leeks & rarebit
Fennel & parmesan tart
Smoked salmon & gruyere croque monsieur
Marinated king prawn, gremolata
Crab croquette topped with crispy kale, lemon sea salt
Chargrilled monkfish saltimbocca, salsa verde
Smoked haddock & parsley cake tartar sauce
Chermoula king prawn, pickled lemon
Haggis, neeps & tatties
Asparagus & truffle risotto cakes
Chorizo tortilla, red pepper aioli
Mini beef Wellington
Moroccan lamb, baba ganoush
Peppered venison fillet, red currant & orange relish
Baby wild boar sausage, mashed potato
Confit pork belly, apple sauce

Sweet

Dark chocolate & morello cherry brownie
Mini rum baba
Chocolate & orange pot
Mini profiterole, salted caramel sauce
Caramelised lemon tartlet
Mini coffee éclair
Shortbread, strawberries, cream

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BOWL FOOD

Meat

Haggis, neeps & tatties
Small plate of rare roast beef, parmesan, rocket cress
Wood pigeon with sorrel, sweet pea salad
Crispy pork belly, mashed potato, apple puree
Moroccan spiced lamb, apricot couscous
Traditional Scotch broth
Boeuf Bourguignon
Confit duck lentil, salsa verde

Fish

Crab & radish salad, ginger & lemongrass mayonnaise
Hot smoked salmon salad, heritage potato, chives
Herb crusted tuna Niçoise salad
Cumin roasted mackerel, fennel coleslaw
Butter poached sea trout, citrus & pea shoot salad
Potato & fish saffron broth
Monkfish in green curry sauce, jasmine rice

Vegetarian

Fine bean & radish salad, sweet shallot dressing
Chicory & feta salad, mint cress, honey dressing
Roasted beetroot, goats cheese, red chard cress
Tian of roasted vegetables, red pesto
Cauliflower cheese
Cumin roasted aubergine, lemon couscous

Pudding

Balsamic marinated berries, elderflower sabayon
Eton mess
Rhubarb fool
Rice pudding, raspberry preserve
Profiteroles, chocolate sauce



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LUNCH/DINNER

Soups

Potato & watercress
Carrot, ginger & coconut
Roasted red pepper & plum tomato soup
Cullen Skink
Scotch broth
Smoked ham & lentil broth

Starters

Traditional oak smoked salmon, lemon, black pepper
3 langoustines, lemon mayonnaise, watercress
Potted crab & smoke house kipper, pickled vegetables, soda bread
Home cured Shetland Isles salmon gravadlax, mustard dressing
Terrine of corn fed chicken in Parma ham & salsa verde
Haggis, neeps & tatties
Smoked venison with celeriac rémoulade
Beetroot salad, goats cheese, beetroot jelly, red chard cress

Main courses

Halibut with seared langoustine, buttered leeks, lentils *
Loch Duart pan fried salmon, dill potato, broccoli sprouts, tomato & tarragon sauce
Fillet of Scottish beef, glazed carrots, parsley potatoes, wild mushroom gravy *
Loin of venison with skirlie potato, savoy cabbage, juniper & claret gravy *
Roast herb lamb saddle, gratin potato, carrot & shallot, red currant sauce
Guinea fowl breast saltimbocca, buttered spring greens, fondant potato, shallot pan juices
Chicken breast with a sun blush tomato & feta stuffing, herb cream, roast courgettes,
new potatoes

Vegetarian

Grilled halloumi, beetroot & herb rocket salad, sour honey dressing
Roquefort tart, Mediterranean salad
Mushroom & leek strudel
Aubergine & thyme tortellini, sage butter, parmesan
Roast butternut squash, chickpea curry, basmati rice

Desserts

Classic lemon tart
Whisky & marmalade sponge pudding, orange toffee sauce
Drambuie pannacotta, caramelised orange & vanilla compote
Lemon posset, rhubarb, shortbread
Selection of Scottish cheese, quince cheese, oatcakes

Dishes marked with an asterisk are subject to a £7.50 supplement.
Please see the pricing page for details.



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UNICORN MENU

Soup

Scotch broth
Lentil & carrot soup with coriander butter

£

Main

Cornfed chicken breast, sherry tarragon & shallot cream, buttered greens, parsley potatoes
Fillet of Scottish salmon, lemon & prawn butter, spinach, mash

Dessert

Drambuie cream, marinated berries
Chocolate cake, caramel sauce, crème fraiche

39.00 per person



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EVENING

Buffet/nibbles

	£
Salted or sweet popcorn	2.50
Yoghurt coated peanuts	2.50
Marinated olives	2.50
Vegetable crisps	2.50
Mixed crudities	2.50
Pork sausage rolls	2.75
Bacon rolls	2.75
Crusty breads, crowdie cheese, pâté	4.00
Haggis, neeps & tatties (vegetarian option available)	8.95
Scottish beef stovies	8.95

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EVENTS PRICE LIST

All prices are per person and include service, standard linen, cutlery, china and glassware.
Please make your choices from our menus.

We would be delighted to quote for a personally tailored event.

Canapés

	£
5 canapés	13.75
8 canapés	22.00
10 canapés	27.50
Extra canapé	2.50

Our recommendation:

For a 1 hour drinks reception	5 canapé selection
For a 2-3 hour drinks reception	8 canapé selection
For 200 guests +	10 canapé selection

Minimum of 5 canapés, unless ordering with a lunch or dinner menu

Bowl food

4 bowls	25.00
5 bowls	27.50
Additional bowls	2.50

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EVENTS PRICE LIST *(continued)*

Formal lunches or dinners

£

Menu A

45.00

Soup
Main course
Pudding
Coffee, tea, Scottish tablet

Menu B

52.00

Starter
Main course
Pudding
Coffee, tea, tablet

Menu C

59.00

Starter
Soup
Main course
Pudding
Coffee, tea, petit fours

Please note a £7.50 supplement is applicable for premium dishes marked *



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BUSINESS MEETING ESSENTIALS

Basic refreshments *(per person)*

	£
Fresh fruit (oranges, bananas, apples)	0.75
benugo bakery cookies	1.00
Crisps	1.00
Croissant, jam, butter	2.00
Mini pastries	2.25
Cakes	2.50
Bacon butties	2.75
benugo filter coffee, loose leaf tea, shortbread	3.50
Yoghurt, seasonal compote, granola	3.75

Water

Mineral water (75cl glass bottle)	
Still	3.50
Sparkling	3.50

Juices

Freshly squeezed benugo juice (individual 250ml bottles)	
Orange	2.00
Apple	2.00
Orange, apple, or cranberry (per litre)	3.50

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BUSINESS MEETING PACKAGE

All day inclusive packages *

£

Minimum 15 guests

Coffee & tea on arrival

Mid Morning tea, coffee, biscuits

Lunch (select from below)

- Sandwiches, crisps, fruit, cakes
- Cold standing buffet
- Hot & cold standing buffet

18.00

23.00

29.00

Mid afternoon tea, coffee

Mineral water all day

*Facility fee not included

**Hot buffet not available in the Gatehouse Suite

Add £1.75 per guest for pastries on arrival

Add £2 per guest for afternoon cakes & cookies

Cut fruit

2.50

Cheese selection

4.00

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WINE LIST

Please note that this wine list is indicative only.

We will be happy to work with you to source any specific wines you may require for your event.

Sparkling wine

£

NV Valentin Bianchi Extra Brut, Argentina	21.50
NV Torre del Gall Cava Brut Reserva	24.00
NV Ca morlin, Veneto Spummante Prosecco	26.00

Champagne

NV Devaux Grande Reserve	43.00
NV Laurent Perrier Brut	51.50
1999 Laurent Perrier	68.50

Rose

NV Torre del Gall Cava Rosado	27.50
NV Devaux Cuvee Rosé	51.50
NV Laurent Perrier Rose	81.00

House whites

2009 Garganega, Alpha Zeta, Italy	15.00
2009 Chardonnay, Casa de Piedra, Chile	15.00
2008 Macabeo, El Muro Carinena, Spain	15.00

Whites

2008 Cotes de Gascogne, Domaine de Saint Lannes, Gascogne, France	15.50
2009 Chardonnay, Los Primos, Mendoza, Argentina	15.50
2009 Picpoul de Pinet, Domaine la Croix Gratiot, Languedoc, France	17.00
2009 Vinedos de la Posada Torrontes Fair-Trade & Organic, Argentina	18.00
2009 Pinot Grigio delle Venezie, Cortegiara, Veneto, Italy	19.00
2008 Viognier Le Petit, Jaboulet, Rhone, France	20.50
2009 Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand	24.00
2006 Chablis Domaine Corinne Perchaud, Burgundy, France	28.50
2008 Sancerre Domaine Des Broches, Loire, France	30.00

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WINE LIST *(continued)*

Rose

£

2009 San Rafael Rose Valley Central, Chile	15.00
2008 Rosato Veronese, Alpha Zeta, Veneto, Italy	15.00

House red

2008 Borgo Selene Rosso, Sicilia, Italy	15.00
2009 Casa de Piedra Cabernet Sauvignon Chile	15.00
2008 El Muro Carinena Tempranillo/Garnacha, Spain	15.00

Red wines

2008 Montepulciano d'Abruzzo, Il Faggio, Abruzzi, Italy	15.50
2009 Vinedos de la Posada Merlot Fair-Trade & Organic, Argentina	17.50
2006 Cotes du Ventoux Rouge Les Traverses, Paul Jaboulet, Rhone, France	18.00
2008 Chianti, Cantine Leonardo, Tuscany, Italy	19.00
2006 Azamor, Alentejo, Portugal	23.00
2006 Shiraz Omrah Wetsern Australia, Australia	21.50
2005 Rioja Crianza, Vina Izadi, Spain	25.00
2008 Pinot Noir, Delta Vineyard, Marlborough, NZ	27.50
2007 Crozes Hermitage Rouge Les Jalets, Paul Jaboulet Aine, France	31.00
2007 Gevry Chambertin, Domaine Dominique Gallois, Burgundy, France	47.00
2001 Château Batailley, Pauillac, Grand Cru Classe, Bordeaux, France	68.50

Sweet wine & port

2007 Muscat Beaune de Venise, Jaboulet 75cl	26.00
2005 Chateau Laville, Sauternes, Bordeaux, France 37.5cl	26.00
NV 10 Year Old Tawny Port, Quinta do Infantado 37.5cl	21.50
2004 Late Bottled Vintage Port, Quinto do Infantado 75cl	30.00

Wines may be subject to vintage changes.

Corkage

Available on request at a rate of:

Table wine	12.00
Sparkling wine/champagne	17.00

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DRINKS PRICE LIST

Spirits

	£
Russian Standard Vodka	2.15
Jack Daniels	2.15
Blackwood's vintage dry gin (Scottish)	2.15
Havana Club 3 YO (Light Rum)	2.15
Hendricks Gin (Scottish)	2.35
The Black Grouse Blended whisky	2.35
Woods 100	2.35

Single malt whiskies

Auchentoshan	2.15
Tobermory	2.15
Laphroaig	2.45
Highland Park 12YO	2.45
Isle of Jura	2.45
Glenmorangie	2.65
Dalwhinnie	3.00
Talisker	3.00
Glenkinchie	3.20

Liqueurs

Drambuie	2.55
Baileys	2.55
NV 10 YO Tawny port, Quinta do Infantado	2.35
Martell VS	3.20

Bottled beer

Innis & Gunn (Scottish)	3.45
Deuchars IPA (Scottish)	3.45
Grolsch	3.45
Aspalls Cider	3.45

Soft drinks

Blackcurrant/lime cordial	0.25
Mixers:- Tonic/slimline, lemonade, Coke/Diet Coke, tomato juice	1.30
Dandelion & Burdock	1.50
Victorian lemonade	1.50
Elderflower with mint & blueberries	2.50
Designated driver: - Apple, orange & cranberry juice with ginger beer	2.50
Apple or orange juice	3.00
Cranberry & pomegranate juice	3.00
Scottish mineral water (750ml)	3.45

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ENHANCE YOUR EVENT...

Linen

Chair cover & tie
Coloured napkins
Coloured round table cloths
Table runners

Prices from £

6.00 per person
6.00 per person
16.50 per table
10.00 per table

Flowers

Table arrangements – posy
Table arrangements – vase
'Long & low' arrangements
Pedestal

45.00 per arrangement
55.00 per arrangement
70.00 per arrangement
115.00 per arrangement

Equipment

Poseur tables: 2ft round x 43" high
Bar stools
Bentwood chairs
Additional glassware settings (2 wine glasses, 1 water glass)
Place cards

27.00 per table
12.00 per stool
4.00 per chair
1.60 per setting
1.00 per setting

Speciality items available upon request, please ask for more information.

Staffing

Additional staff may be requested at the following rates:

Waiting team member/bar staff
Supervisor
Manager

12.50 per hour
18.00 per hour
25.00 per hour

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