

DALGARVEN SPECIAL EVENTS

Please choose three dishes per course from your preferred Menu – to enhance your Menu we will offer the Soup and Vegetarian Dishes in addition to your choices. Our Children's Menu will also be available for your convenience. The Management reserve the right to alter the content of the Menu's at any time.

SPECIAL EVENTS DETAILS

For parties of over ten guests we offer our "Event" menus, for speed and quality of service. The menus may be used for many special events, such as a dinner party, buffet or dinner dance, christening buffet or lunch. All of our menus are adaptable to suit your needs. We can cater for between ten and one hundred guests, private facilities are available depending on availability. There will be a nominal set-up charge.

Our prices include the printing and personalisation of your menus and presentation of a table plan for a small charge we can provide place cards for your convenience.

Our facilities include ten bedrooms, including our Celebration Suites with a corner Jacuzzi. Disabled access and toilet, and baby changing area for the convenience of you guests.

EVENTS MENU A £23.95

Smooth Brussels Pate served with toast and a crisp side Salad
Fan of Melon on a bed of fruit Coulis decorated with fresh Fruits (v)
Breaded Button Mushrooms served with a garlic dip and a crisp side Salad (v)
Vegetable Spring Rolls offered with a Honey Mustard dip and crisp side Salad(v)

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Fresh fillet of poached Salmon with a fresh Dill and White Wine Sauce
Homemade Steak Pie
Breast of Chicken with a tangy Mango Gravy
Tender sliced Roast Beef with a creamy Cracked Black Peppercorn Sauce
Homemade Lasagne
(all offered with fresh market vegetables and potatoes)
Crisp fresh Salads with a choice of: Roast Beef, fresh fillet of poached Salmon,
Breast of Chicken or Cheddar Cheese and Fresh Fruit (v)

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Strawberry Cheesecake with fresh Cream
Cream filled Profiteroles with finished with a hot Chocolate Sauce
Fresh Fruit Salad
Traditional Lairds Whisky Trifle
Steamed Chocolate Pudding on a bed of Chocolate Sauce
Dream of Rob Roy
(luxury ice-cream topped with a hot toffee sauce, shortbread and finished with fresh cream and toasted oats)

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Freshly Brewed Tea or Coffee

EVENTS MENU B £25.95

Smooth Brussels Pate served with a complement of Redcurrant Jelly, toast and a crisp side Salad
Fan of Melon with North Atlantic Prawns Marie Rose
Creamy Button Mushroom and Cheese Bake (v)
Breaded Button Mushrooms with a Garlic dip and crisp side Salad (v)

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6oz Sirloin Garni
Breast of Chicken with a mild Korma Sauce
Poached fillet of fresh Salmon with a Watercress Cream Sauce
Sliced Roast Beef with a tangy Chasseur Sauce
8 oz Gammon Steak with a Honey Mustard Glaze
Chargrilled Breast of Duck with a Plum Sauce
(all served with fresh market vegetables and potatoes)

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Lemon Meringue Pie with fresh Cream
Fresh Fruit Salad
Cream filled Profiteroles topped with a Chocolate and Tia Maria Sauce
Sticky Toffee Pudding with Ice cream
Classic Dream of Rob Roy
(luxury ice-cream topped with a hot toffee, Drambuie sauce, shortbread and finished with fresh cream and toasted oats)

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Freshly brewed Tea or Coffee

EVENTS MENU C £29.95

Venison Pate complimented by Cranberry Jelly, Oatcakes and a crisp side Salad
Prawn Tails wrapped with Filo Pastry with a spicy Salsa dip and a crisp side Salad
Tender Goujons of Chicken with a lightly curried dip and a crisp side Salad
Oven baked Avocado topped with a Cheese and Button Mushroom Sauce (v)
Brie and smoked Bacon Salad finished with a Raspberry Vinaigrette

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Poached fillet of fresh Salmon with a Prawn and Red Caviar Cream Sauce
8 oz Sirloin with a tangy Chasseur Sauce
Breast of Chicken stuffed with Ham and Mozzarella and coated with a mature Cheddar and Bacon Sauce
Chargrilled Breast of Duck with an Orange and Cointreau Sauce
Sliced Roast Sirloin of Beef with all the Trimmings
Fillet of Sole Mornay
(all served with fresh market vegetables and potatoes)

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Choux Pastry Swans on a lake of Chocolate Sauce
Brandy Snap Basket filled with Rum and Raisin Ice cream and topped with a hot Toffee Sauce
Fresh Fruit Salad with a Cointreau Syrup
Individual Pavlova filled with fresh Cream and decorated with seasonal Fruits
Rich Chocolate Torte on a bed of fresh Cream
Classic Dream of Rob Roy
(luxury ice-cream with a hot toffee and Drambuie sauce, shortbread and finished with cream and toasted oats)

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Freshly brewed Tea or Coffee

DALGARVEN

EVENING BUFFETS

EVENING BUFFET A £7.95

Assorted Sandwiches
Hot Sausage Rolls
Homemade Coleslaw
Mixed Salad
Freshly brewed Tea or Coffee

EVENING BUFFET B £8.95

Buffet A plus :
Hot BBQ Chicken Drumsticks
Egg halves Mayonnaise
Curried Rice Salad with Peppers
Crusty Bread Rolls

EVENING BUFFET C £9.95

Buffet B plus :
Homemade Pizza
Mini Spring Rolls with a Honey Mustard Dip
Pasta Salad with Onions and Peppers
Potato Salad



DRINKS FOR YOUR SPECIAL EVENT

Should you wish to provide drinks for your Guests we have listed below our prices to guide you.

All drinks are charge only on consumption and not as a set package.

Guests choice for Bar (average)	£2.60
Glass of House Wine	£2.75
Litre of House Wine (approx. 8 glasses)	£12.65
Bottle of Sparkling Wine (approx. 6 glasses)	£16.00
Soft Drink	£1.00

Our wine list will also be available for your perusal.

All drinks are charged at the current prices on the day of the event.