

The Glasshouse Event Menus

Set Menus

Pages 2 - 4

If you are looking for a well-balanced menu at a set price then please choose a one of our set menus (options A to J).

Adding a choice at each course

Should you wish to add a choice for your guests on any of our menus then a supplement of £10* per person will apply and all choices must be advised in advance along with a seating plan.

* This is for one additional choice at each course. Should the choice selected fall out with the menu price banding then further charges will be advised- we will be happy to guide you to choices within each menu banding.

Canapés

Page 5

Perfect bite size delights to accompany drinks.

A La Carte Selector

Pages 6 - 7

Build your own menu from our selection of starters, main courses, desserts and cheese.

Vegetarian Dining

Page 8

If you are expecting guests who require a vegetarian option please choose one starter and one main course from the vegetarian selector- numbers of vegetarians must be advised in advance.

Drinks List

Pages 9 - 11

Please find a selection of still and sparkling wines and champagne as well as our drinks list.

The Glasshouse Canapé Selector

Chefs Selection of Canapes

£7.50 per person

Home Cured Salmon and Black Olive Tapenade Crepe Roulade
Lamb Kofta with Mint Yogurt
Haggis and Turnip Sauerkraut Tarte Tatin
Crostini Of Avocado and Goats Cheese (V)
Baked New Potato with Avruga Caviar and Crème Fraîche

The Glasshouse Canapé Selector

Should you wish to choose your own selection a minimum of 4 canapés must be chosen from the list below. It is possible to mix the sweet and savoury options. All canapés are £2 per item per person.

Savoury Selection

Crab Cakes with Pickled Papaya
Aubergine and Pine Nut Pizzette (V)
Lemon and Chilli Tiger Prawn Skewer
Lamb Kofta with Mint Yogurt
Pissaladiere Olive and Anchovy Pizzette
Ham and Dijon Mustard Croissant
Crostini of Avocado and Goats Cheese (V)
Haggis and Turnip Sauerkraut Tarte Tatin
Tomato and Mozzarella Parcel, Avocado Relish (V)
Home Cured Salmon and Black Olive Tapenade Crepe Roulade
Chicken and Pancetta Skewer with Red Pepper Aioli
Parsley Frittata Roulade Stuffed with Ricotta and Black Olives (V)
Baked New Potato with Avruga Caviar and Crème Fraîche
Perthshire Venison and Pepper Sushi Rolled in Sesame Seeds
Home-made Vegetable Samosas with Rati Dip (V)

Sweet Selection

Mini Chocolate Éclair
Walnut and Coffee Slice
Mini Fruit Pavlova
Shortbread with Butter Cream and Raspberries
Rich Chocolate Tartlet
Lemon Tartlet
Strawberry and Cream Tart

The Glasshouse Event Set Menus

Menu A

Smoked Ham Hock Terrine
Glasshouse Piccalilli, Brioche Crostini

Corn-fed Chicken Breast
New Potatoes, Fennel and Green Olive Sauce

Chocolate and Coconut Tart
Minted Cream

Coffee and Glasshouse Shortbread

£27 per person

Menu B

Scottish Blue Cheese Millefeuille, Caramelised
Chicory and Endive, Walnut Salsa (V)

Roast Scottish Salmon
Spinach and Scottish Gironle with Ham and
Ratte Potatoes, Butter Sauce

Treacle Tart, Vanilla Ice Cream

Coffee and Glasshouse Shortbread

£27 per person

Menu C

Aubergine and Goat's Cheese Roulade
Aubergine Caviar and Cumin Stick (V)

Slow Braised Local Feather Blade of Beef
Creamy Mash, Tomato and Balsamic

Lemon Tart
Fresh Strawberries and Crème Fraîche

Coffee and Petit Fours

£33 per person

Menu D

Trio of Scottish Salmon
Pickled Cucumber and Buckwheat Blini

Roast Chicken Breast Wrapped in Pancetta,
Horseradish Potato Rosti, Beetroot and Thyme Jus

Rich Chocolate Mousse
Orange and Polenta Biscuit

Coffee and Petit Fours

£33 per person

The Glasshouse Event Set Menus

Menu E

Buffalo Mozzarella and Grape Salad
Caper Olive Dressing

Roast Fillet Of Cod
Potato, Clam and Tomato Vinaigrette,
Herb Salad

Slow Braised Perthshire Lamb
Seasonal Greens, Fondant Potato, Thyme Jus

Apple Tarte Tatin
Cinnamon Ice Cream

Coffee and Handmade Chocolates

£45 per person

Menu F

Salmon Gravavlax and Smoked Haddock
Cannelloni, Pickled Cucumber and Beetroot
Caramel

Leek and Potato Soup
Truffle Cream

Roast Partridge
Butternut Squash and Sage Casserole

Vanilla Panna Cotta
Roast Plums, Spiced Red Wine Syrup

Coffee and Handmade Chocolates

£45 per person

Menu G

Carpaccio of Beef Wellington

Butternut Squash and Orange
Nutmeg Cream

Roast Rack of Scottish Lamb
Potato and Spring Vegetable Tian, Basil Jus

Baked Pear in Masala Syrup, Mascarpone
Sorbet

Coffee and Handmade Chocolates

£50 per person

Menu H

Roast Wood Pigeon and Shallot Tarte Tatin,
Thyme Jus

Roast Halibut with Mussel Ravioli and Basil
Butter, Orange Sauce

Balantine of French Rabbit with Foie Gras,
Anna Potato, Black Cabbage and Thyme Jus

Baked Rice Pudding
Bramble Jam and Fresh Cream

Coffee and Handmade Chocolates

£50 per person

The Glasshouse Event Set Menus

Menu I

Fresh Scottish Langoustines
Pea Shoot and Pickled Courgette Salad,
Saffron Dressing

Cream of Courgette and Parmesan Soup
Parmesan Twist

Duo Of Scottish Buccleuch Beef
Braised Savoy Cabbage, Tarragon Sauce

Apple Tart Tatin, Vanilla Ice Cream

Selection of Scottish Cheese with Glasshouse
Chutney and Oatcakes

Coffee and Deluxe Petit Fours

£60 per person

Menu J

Confit Duck and Foie Gras Terrine
Pineapple Chutney

Avocado and Crab Salad
Confit Tomato and Coriander Oil

Roast Perthshire Venison
Celeriac and Apple Gratin, Juniper Jus

Trio Of Chocolate

Selection of Scottish Cheese with Glasshouse
Chutney and Oatcakes

Coffee and Deluxe Petit Fours

£60 per person

Glasshouse Selector

Starters

Confit Duck and Foie Gras Terrine, Pineapple Chutney	£ 6.95
Roast Pork Belly with Fresh Langoustine and Shellfish Bisque	£ 8.95
Duet of Duck and Rabbit Rilette, Home-Made Pickles	£ 7.95
Salmon Gravavlax and Smoked Haddock Cannelloni, Pickled Cucumber and Beetroot Caramel	£ 8.95
Carpaccio of Beef Wellington with a Truffle and Leek Purée	£ 8.95
Fresh Scottish Langoustines with Pea Shoot and Picked Courgette Salad and Saffron Dressing	£11.50
Trio of Scottish Salmon Pickled Cucumber and Buckwheat Blini	£ 7.95

Soups

Courgette and Parmesan with a Parmesan Twist	£5.50
Cream of Cauliflower with Black Truffle	£5.50
Beetroot and Pancetta with Herb Crème Fraîche	£5.50
Spring Vegetable Minestrone Soup with Parmesan and Pesto	£4.95
Carrot and Coriander with Sour Cream	£4.95
Butternut Squash and Orange with a Nutmeg Stick	£4.95
Leak and Potato Soup with Truffle Cream (Cold Or Hot)	£4.95
Roast Tomato and Basil	£4.95

Main Courses

Duo of Scottish Buccleuch Beef, Braised Savoy Cabbage, Tarragon Sauce	£25.00
Roast Breast of Chicken Stuffed with Herb Mascarpone, Fricassee of Potato, Baby Artichoke and Sage	£18.50
Balantine of French Rabbit with Foie Gras, Anna Potato, Black Cabbage and Thyme Jus	£17.95
Roast Monkfish Salsify, Roast Potato and Red Wine Jus	£22.00
Braised Scottish Feather Blade Beef, Potato Fondant, Seasonal Greens, Grain Mustard Sauce	£21.00
Roast Halibut with Mussel Ravioli, Basil Butter and Orange Sauce	£24.50
Confit Gressingham Duck Leg, Potato Fondant, Buttered Spinach, Balsamic and Pomegranate Dressing	£19.50
Roast Scottish Salmon with Spinach and Scottish Girolle, Ham, Ratte Potatoes and Butter Sauce	£17.95
Roast Chicken Breast Wrapped in Pancetta, Horseradish Potato Rosti, Beetroot and Thyme Jus	£18.50
Slow Braised Local Pork Cheek, Potato Dauphinoise, Apricot and Cumin Sauce	£19.50
Roast Perthshire Venison, Boulangère Potatoes, Sprouting Broccoli and Rosemary Jus	£23.00
Slow Braised Perthshire Lamb, Seasonal Greens, Fondant Potato and Thyme Jus	£22.00
Pan Fried Partridge Breast, Rosti Potato, Foie Gras and Caramelised Apple	£21.00
Escalope Of British Field Raised Rose Veal Sage, Pancetta, Roast Potato and Thyme Jus	£19.95
Roast Fillet of Cod, Warm Herb and Lentil Salad, Chorizo Sauce	£21.00

Glasshouse Selector

Desserts

Rich Chocolate Truffle Cake with Griottine Cherries, Crème Fraîche	£ 5.50
Vanilla Panna Cotta, Roasted Seasonal Fruits, Spiced Red Wine Syrup	£ 5.50
Baked Rice Pudding, Bramble Jam and Fresh Cream	£ 5.50
Treacle Tart, Vanilla Ice Cream	£ 5.50
Steamed Sponge Pudding, Summer Fruit Jam and Fresh Custard	£ 5.50
Roast Spiced Plums, Apple Sorbet and Almond Tuile	£ 5.50
Caramel Pot, Home-made Shortbread	£ 5.50
Apple Tarte Tatin, Vanilla Ice Cream	£ 5.50
Lemon and Almond Polenta Cake with Rosemary Syrup and Mascarpone	£ 5.50
Rich Chocolate Mousse, Orange and Polenta Biscuit	£ 5.50

Cheese

Selection of Scottish Cheese with Glasshouse Chutney and Oatcakes	£8.50
Lanark Blue with Glasshouse Seasonal chutney and Oatcakes	£7.50
Award-winning Scottish Criffel with Honey and Walnuts and Oatcakes	£9.50

Coffee and Tea

Our coffee is from Brodies of Scotland and has been hand-selected for a rich full flavour.

Freshly Ground Cafetière Regular or Decaffeinated Coffee made using Columbian Supremo, 100% Arabica beans	£2.50
Filter Coffee	£2.00
Freshly Brewed English Breakfast Tea	£2.00
Earl Grey, Green Tea, Camomile, Pure Peppermint or an assortment of Fruit Teas	£3.00

Enjoy with a Selection of

Home-made Glasshouse Biscuits	£1.50
Hand-made Petit Fours	£3.50
Hand-made Chocolates	£3.50
Deluxe Petit Fours	£4.50

G l a s s h o u s e V e g e t a r i a n S e l e c t o r

S t a r t e r s

Black Truffle Potato Gnocci, Creamy Leeks and Scottish Criffel (V)

Scottish Blue Cheese Millefeuille, Caramelised Chicory and Endive, Walnut Salsa (V)

Red Onion and Goat's Cheese Tart with Herb Salad (V)

M a i n C o u r s e s

Spinach and Rocotta Ritollo, Sage Butter and Green Salad (V)

Roast Olive Polenta, Garlic Seasonal Greens, Melted Mozzarella (V)

Portobello Mushroom and Almond Wellington with Goat's Cheese,
Herb Salad and Red Wine Reduction (V)

Glasshouse Drinks List

Prosecco and Champagne

Prosecco, le Colture	£29.95
Prosecco Rose, le Colture	£34.95
Champagne Delamotte Brut, NV	£52.00
Champagne Delamotte Brut Rose, NV	£67.00
Bollinger Special Cuvee NV	£82.00
Perrier Jouët, Belle Epoque 1999/2002	£195.00

White Wines

Bin 12 Chardonnay, Cranswick Smith 2009 £22.50
Australia
A soft and fragrant wine, with delicate honeysuckle and green apple aromas. A medium bodied wine with fresh citrus flavours.

Macon-Soloture, Maison Auvig 2009 £33.50
Burgundy, France
A well balanced fresh wine with crisp pear and white fruit character. A great length of flavour, finished nicely with subtle oak.

Pinot Grigio, Grigio Luna Domaine 2010 £27.50
Cecilia Beretta, Italy
This is a star-bright, light straw colour, and its nose has wonderful aromas of pear, peach and apricot. This is a delicious, full-bodied wine with a forward surge of lemon zest and pine nut flavours.

La Brouette Blanc, Producteurs Plaimont £19.95
Gers, SW France
A vibrant and zesty white with aromas and flavours of lemon and green apple.

Sauvignon Blanc, Panul Estate 2011 £24.95
Lontue Valley, Chile
With a crisp herbaceous nose of nettles and grass. Warm, expansive flavours with a clean tropical freshness on the palate.

Vintages are subject to change and we will substitute with the next best vintage or offer an alternative wine.

Rosé Wines

Nelsons Estate Rosé 2011 £25.25
South Africa

Soft, baby pink in colour and a pretty, perfumed nose showing notes of red berries and cream. The palate is well balanced with fresh ripe fruit, a creamy texture and good structure.

Red Wines

Chamuyo Estate Malbec, Mendoza 2010 £24.95
Argentina

A fine mix of aromatic herbs, pepper and red fruits. An enticing spicy red fruit finish.

Bourgogne Pinot Noir 2009 £37.95
Burgundy

The nose shows pretty, perfumed, red and black berries with a light smokiness underneath. The palate has good structure and minerality, showing complex notes of crushed forest fruits with some earthy and spicy character.

Panul Merlot, Colchagua Valley 2011 £23.50
Chile

The nose presents an extraordinarily intense blast of pure, concentrated, black fruit, lightly minted with hints of beeswax.

La Brouette Rouge, Producteurs Plaimont 2011 £19.95
Gers, SW France

A deep pink-purple colour. This wine offers aromas and flavours of summer fruit and blackcurrants. This soft and juicy wine has hints of liquorice and spice.

Vintages are subject to change and we will substitute with the next best vintage or offer an alternative wine.

Spirits

Sold in multiples of 50ml

Amaretto	£4.00
Baileys	£4.00
Bombay Sapphire Gin	£4.00
Corney and Barrow Tawny Port	£4.00
Finlandia Vodka	£4.00
Havana Añejo Blanco	£4.00
Havana 7	£6.00
Highland Park Malt Whisky	£6.50
Martell Cognac	£5.50
Noilly Pratt	£3.00
Woodford Bourbon	£6.00

Bottled Products

Peroni	£3.50
Magners Cider	£4.00
Innis and Gunn, Oak Aged Beer	£4.00

Soft Drinks

Still or Sparkling Mineral Water	£2.00
Tomato, Apple or Grapefruit Juice	£2.00
Bottled Fresh Orange or Cranberry	£2.35
Bottled Coke, Diet Coke, Lemonade	£2.00
Red Bull	£3.25

Corkage

Still wines	£15 per bottle (750ml)
Sparkling or champagne	£30 per bottle (750ml)
Spirits	£50 per bottle (70cl)
Deluxe, spirits, malts etc	£75 per bottle (70cl)