

## **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 Gravadlax 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

## **Glasshouse Vegetarian Selector**

### **Starters**

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)

### **Main Courses**

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
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#### Australia

A soft and fragrant wine, with delicate honeysuckle and green apple aromas. A medium bodied wine with fresh citrus flavours.

Macon-Solutre, Maison Auvigue 2009	£33.50
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#### 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
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#### 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
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#### Gers, SW France

A vibrant and zesty white with aromas and flavours of lemon and green apple.

Sauvignon Blanc, Panul Estate 2011	£24.95
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#### 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)