
Evening Meal

BASED ON A MINIMUM OF 20 PEOPLE

Chef's seasonal choice of soup, served with freshly baked bread

Ham hock terrine, spiced chutney, oatcakes

Heritage tomato caprese with homemade pesto dressing and
garlic croute

Pan-seared chicken breast with jus, fondant potatoes, kale, and
baton of carrots

Scottish beef casserole with fondant potatoes and seasonal
vegetables

Roasted haddock or cod with lemon and herb beurre blanc sauce
with herb new potatoes, and wilted spinach

Vegetarian Mains

Wild mushroom gnocchi with white wine cream sauce
ratatouille

City Chambers signature sticky toffee pudding

Cranachan tart

Scottish cheese selection with apple chutney and oatcakes

Evening Meal

BASED ON A MINIMUM OF 20 PEOPLE

Three Course menu from the selector

Drink's package including a glass of prosecco on arrival, a glass of house red and white per person

Crisp white table linen and linen napkins

Crockery, cutlery, glassware, event manager, chef, and staff members to run your event

£65

Three course menu from the selector and a selection of three canapes per person

Drink's package including a glass of prosecco on arrival, premium red and white wine per person, tea and coffee after dinner

Crisp white linen and linen napkins

Crockery, cutlery, glassware, event manager, chef, and staff members to run your event

£82
