
Evening Meal

BASED ON A MINIMUM OF 20 PEOPLE

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

Chargrilled vegetable terrine (VE)

Heritage tomato caprese with homemade pesto dressing and
garlic croustade (V)

Haggis croquettes

Coq au Vin with creamed potatoes, kale, and carrots

Braised ox cheek and Deuchars IPA reduction with root
vegetable mash and wilted kale

Roasted Scottish trout with lemon and herb beurre blanc sauce
with herb new potatoes and wilted spinach

Vegetarian Mains

Wild mushroom gnocchi with white wine cream sauce (V)

Puy lentils with polenta cakes and salsa (VE)

City Chambers signature sticky toffee pudding

Cranachan

Lemon drizzle cake with blueberry cream

Dark chocolate orange and rum tart with chantilly cream

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

£74

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

£89
