HOUSE FOR AN ART LOVER

FESTIVE PARTY PACKAGE

£55.00pp
*minimum numbers of 60 required

Includes:

Hire of the Mackintosh Suite (for up to 120pax.)
or
Hire of The View (for up to 80 pax.)

Glass of Prosecco, bottle of beer, mainline spirit
with a mixer or a soft drink on arrival

3 course festive meal with tea & coffee

DJ

Dancefloor

Access to a fully stocked private bar throughout

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FESTIVE MENU

Please select a maximum of 2 starters, 2 main courses & 2 desserts
to create your event menu.
*Pre-order required

STARTERS

Winter Vegetable & Lentil Soup
Farmhouse bread

Chicken Liver Parfait
Cranberry chutney, oatcakes

Smoked Salmon
Roasted beetroot, cream cheese,
beetroot crisps

Honey Whipped Goats Cheese
Orange, fig and walnut bread

Please speak to us directly with regards to
any special dietary requirements

MAIN COURSES

Turkey Roulade
Pigs in blankets, thyme roasted potatoes,
roasted roots, brussels sprouts, jus

Braised Shin Of Beef
Sticky red cabbage, smoky bacon, roasted
roots, mustard mash, red wine jus

Pan Seared Fillet of Cod
Sauteed potatoes , curried parsnip,
caper butter sauce

Maple Baked Butternut Squash
Root vegetables, pecan nuts, crispy sage

DESSERTS

Spiced Apple Parfait
Cinnamon whipped cream,
gingerbread crumble

Warm Drambuie Fruits
Vegan vanilla ice cream, oat crumble

Chocolate Pudding
Chocolate sauce , baileys ice cream

Raspberry Meringue Roulade
Custard sauce

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WHY NOT ADD...?

FESTIVE CANAPES

Treat your guests to a selection of freshly prepared festive canapes on arrival
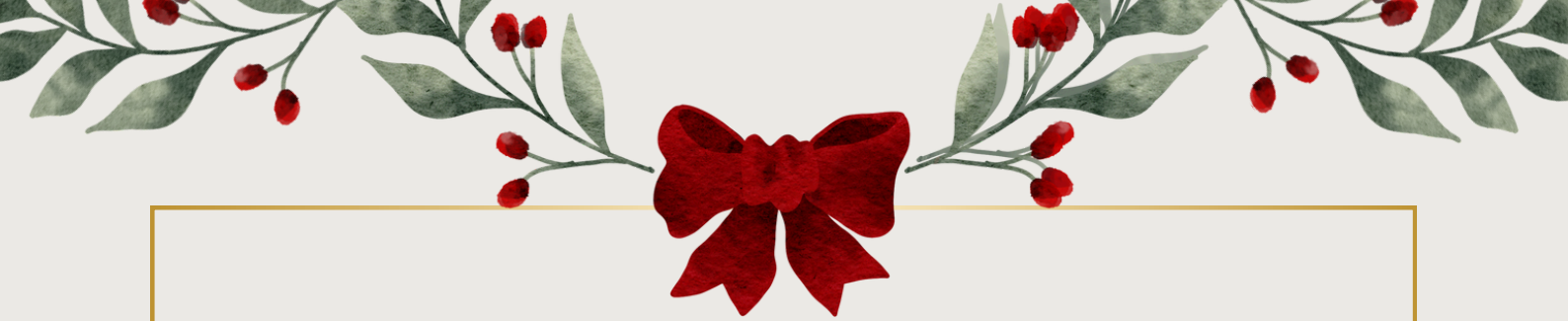
£9.00pp

Brie & cranberry tartlet

Glazed pig 'n' blanket

Smoked salmon oatie
with mulled wine syrup

Vegan stuffing bon bon

FESTIVE COCKTAILS

Upgrade your arrival drinks to include cocktail options!
Select two from the below

+£4.00pp

Christmas Spritz - Aperol, Prosecco, ginger beer

Mulled Mimosa - Edinburgh Gin mulled gin, orange juice and Prosecco

Classic Mulled Wine

Festive Mojito - Rum, cranberry juice, soda, mint