

CATERING BROCHURE

RECEPTIONS AND DINNERS



Information

Minimum numbers – 50
(Smaller groups may be accommodated but could incur an additional charge)

These menus are suitable for up to 400 guests.

Please speak with your event organiser for larger events or for a bespoke menu.

When catering for an event, our team will always have a food allergens matrix to hand. Our staff will never guess what is in a dish.

Please ensure to ask your guests if they have any food allergies or intolerances. We require notification prior to the event in order to provide alternative options.

Menu choices to be confirmed 4 weeks in advance of the event. Final numbers dietary requirements to be confirmed 10 days in advance of the event.

Our Chefs can suggest alternative dishes; however, pricing may vary.

All prices exclusive of VAT.

Available at: Glasgow City Chambers, City Halls, Glasgow International Arena, Kelvingrove Museum, Old Fruitmarket, Riverside Museum and The Glasgow Royal Concert Hall.

Please note there may be an additional charge for linen.





Canapés

Option 1 – Pick any four - £14.50 per person

Option 2 – Pick any six - £19.50 per person

Option 3 – Pick any eight - £24.75 per person

Meat

Haggis bon bon with peppercorn mayo

Mini beef Wellingtons

Red onion and Nduja tart

Mini Lamb Kofta with mint and yoghurt dip

Confit of duck, hoi sin, sesame and spring onion on cucumber discs

Fish

Smoked salmon blini with dill and caper cream

Honey, garlic and sesame king prawns

Smoked trout pate on pickled cucumber discs

Vegetarian / Vegan

Smoked Paprika hummus on olive crostini (Vegan)

Wild mushroom and thyme arancini (Vegetarian)

Lanark blue mousse on caraway rye (Vegetarian)

Spiced parsnip and red onion bhaji (Vegan)

Marinated bocconcini and tomato skewer

Sweet

Mini raspberry cranachan cups

Pistachio cream filled tarts

Salted caramel truffles

Lemon and poppyseed Battenburg



Appetisers

£6.50 per person

- Oven dried potato crisps
- Crudities and dips
- Vegetable crisps
- Pitta bread with lemon and harissa hummus



Fixed Price Menu Selection

2 course meal - £49.50

3 course meal - £59.95

Served with tea, coffee and shortbread

Starters

Gateau of Macsween's Haggis, neeps and tatties with a whisky and peppercorn sauce. Can be made with Macsweens vegan haggis

Sloe gin cured salmon fillet with pickled cucumber pearls, Katie Rodgers dill creme fraiche and rye bread

Ham hough and shallot terrine with Millers larder peryfit piccalilli

Asparagus, basil and pecorino tart with lemon dressed rocket and balsamic glaze

Vegan cream cheese and sundried tomato roulade with dressed leaves and sweet red onion chutney

Smoked chicken Waldorf salad with pea shoots and basil oil

Roast sweet potato, ginger and lime soup

Creamy cauliflower soup with chorizo oil

Main

Slow cooked beef shin, creamy horseradish mash, root vegetable and thyme confit, red wine jus

Pan seared chicken supreme, lemon thyme fondant, marinated asparagus tips with a white wine and shallot veloute

Lattice topped salmon fillet, spinach and watercress mousse, dauphinoise potatoes and buttered green beans

Roast bacon wrapped chicken roulade, red pepper mousse, charred garlic courgettes and crushed rosemary potatoes

Fillet of Scottish beef with Macsween's haggis bon bon, potato rosti, roast garlic and thyme mushrooms, peppercorn (£12.50 supplement)

Slow cooked lamb shoulder, chive mash, pea and mint puree with honey glazed carrots

Vegetarian and Vegan Options

Baked cauliflower and squash pithivier-chive mash-dressed salad leaves (Vegetarian)

Mildly spiced sweet potato and peanut curry with fragrant basmati rice (Vegan)

Roast harissa cauliflower steak, sauted kale with lemon chickpeas and garlic mashed potato (Vegan)

Fixed Price Menu Selection (continued)

Dessert

Traditional raspberry cranachan with Glayva whisky
crème anglaise and toasted oats

Chocolate and raspberry teardrop mousse with
granola crumb and vanilla whipped cream

Warm homemade sticky toffee pudding smothered
in butterscotch sauce with Arran dairies vanilla ice
cream (Can be made vegan)

Vanilla and orange panna cotta with pomegranate
jelly and summer berry compote

Salted caramel cheesecake with toffee drizzle and
Chantilly cream

Selection of Scottish cheese, oatcakes, celery,
grapes and Arran onion chutney

Cheese

Scottish cheese platter
Served with biscuits, chutney and celery **£75.00 per
table of 10**

Alternative Coffee Accompaniments

Homemade tablet **£25.00 per table of 10**

Fine truffle petit fours **£45.00 per table of 10**



Wine List

Sparkling Wine & Champagne

Moët & Chandon Brut Impérial (France) £82.00

Moët Impérial is the House's iconic champagne. Created in 1869, it embodies their unique style, distinguished by its bright fruitiness, seductive palate and elegant maturity. *(vegetarian)*

Maschio dei Cavalieri Prosecco Spumante (Italy) £33.75

As popular as ever, this is great Prosecco - packed with soft fruit flavours, hints of peachy fruit and a long lingering finish. *(vegan)*

WHITE WINES

Oliver & Greg's Pinot Grigio (Australia) £26.50

Light-bodied and refreshing, with flavours of green apple, lemon and grapefruit.

Don Segundo Laderas Sauvignon Blanc (Chile) £27.50

Aromas of citrus fruit combined with grassy notes. The palate is light and fresh with a long finish.

Short Mile Bay Chardonnay (Australia) £28.75

A refreshing wine with tropical flavours of peach and melon and a hint of vanilla. *(Certified carbon neutral by Carbon trust)*

Rare Vineyards Marsanne-Viognier, Pays d'Oc (France) £30.25

A well-rounded blend of white Rhône varieties grown in the warmer south, unoaked to retain freshness and vibrant with lime and grapefruit notes and pretty aromas of peach blossom. *(vegan)*

Wine List (continued)

ROSE

Oliver & Greg's Zinfandel Rose (USA) £26.50

This wine is a light fresh Rose with a good balance of sweetness, perfect chilled.

Vendemia Pinot Grigio Rose (Italy) £27.50

Notes of cherries and strawberry fruits, backed by floral notes of violets and roses with a hint of sweetness on the finish.

REDS

Oliver & Greg's Merlot (Australia) £26.50

This wine is rich with ripe plum fruit flavours, smooth fruit which is sumptuous and delicious. *(vegan)*

Don Segundo Laderas Carmenere (Chile) £27.50

Soft, ripe blackberries with subtle smoky notes, spice and well-rounded tannins.

Short Mile Bay Shiraz (Australia) £28.75

A medium bodied wine with plum, raspberry and blackberry flavours and a touch of spice. *(Certified carbon neutral by Carbon trust)*

Rare Vineyards Pinot Noir (France) £30.25

The smooth, velvety palate shows cherry and blueberry flavours backed with a hint of sweet oak spice. *(vegan)*

Additional Beverage options

Local craft beers 500 ml **£5.85**

Bottled beers 330 ml **£5.50**

Selection of cans of soft drinks **£2.45**

Still & Sparkling mineral water (per 750ml) **£3.50**

Fresh fruit juice (per litre) **£5.95**

All wines on our lists have an ABV of between 7% and 15%.

These do change slightly throughout the vintage.

If you require specific ABV details please ask.

All prices are exclusive of VAT and valid until end November 2026

Speak to our team to find out more about licensing requirements for your venue

Glasgowlife

