

CATERING BROCHURE

RECEPTIONS AND DINNERS



ENCORE
hospitality services

Information

Minimum numbers – 50

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 14 days 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:

Emirates Arena, The Glasgow Royal Concert Hall, City Halls, Old Fruitmarket, Glasgow City Chambers, Kelvingrove Museum and Riverside Museum.

Please note there may be an additional charge for linen.





Canapés

Option 1 – Pick any four - £12.25 per person

Option 2 – Pick any six - £17.00 per person

Option 3 – Pick any eight - £22.50 per person

Meat

Stornoway black pudding bon bon with plum chutney

Mini beef Wellingtons

Smoked Arran cheddar and chorizo tarts

Cajun spiced pulled chicken, guacamole and sour cream focaccia

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

Fish

Smoked salmon blini with horseradish cream and caviar

King prawns marinated in chilli, lime and coconut

Scottish crab and smoked haddock crepe with a light tikka mayonnaise

Vegetarian / Vegan

Tandoori hummus on olive crostini (Vegan)

Wild mushroom and thyme arancini (Vegetarian)

Mini broccoli and Dolcelatte tart (Vegetarian)

Spiced sweet potato and red onion bhaji (Vegan)

Vegan mozzarella sticks with tomato pesto (Vegan)

Sweet

Mini terracotta chocolate pots with mint choc mousse

Dainty scones, strawberry compote and clotted cream

Mini chocolate brownie with raspberry emulsion

Lemon and lime basil posset cups

Mini carrot cake bites



Appetisers

Option 1 – Pick any 2 £2.50 per person

Option 2 – Pick any 4 £4.45 per person

Option 3 – Pick any 6 £6.50 per person

- Selection of roasted nuts
- Marinated olives
- Oven dried potato crisps
- Crudities and dips
- Vegetable crisps
- Pitta bread with lemon and harissa hummus



Fixed Price Menu Selection

2 course meal - £40.00

3 course meal - £50.00

Served with tea, coffee and shortbread

Starters

Chicken liver pate served with Isle of Arran chutney and oatcakes

Warm smoked haddock and leek tartlet with homemade tartare sauce and lemon dressing

Beetroot cured Wester Ross salmon with celeriac and apple remoulade

Ramsay's of Carluke black pudding and apple spring roll with a soya dressed rocket salad

Sweet potato, coconut and lime soup (Vegan)

Carrot and red lentil soup (Vegan)

Add soup as an intermediate course - £5.50

Mains

Roast Wester Ross salmon fillet on buttered kale, Crushed new potatoes and mild curry broth

Slow cooked shin of beef with buttered chive mash and steamed greens served with red wine jus

Roast shoulder of lamb with minted mash and honey glazed root vegetables

Fillet of beef, fondant potato thyme roasted carrots and forest mushroom jus (£9.00 supplement)

Supreme of chicken stuffed with whisky and MacSween haggis mousseline, served with Skirlie mash, thyme roasted carrot and whisky sauce

Pan fried supreme of chicken, dauphinoise potato with a bacon, leek and broad bean ragout

Side dishes on main courses may be substituted at your request and may incur an additional cost

Fixed Price Menu Selection (continued)

Vegetarian and Vegan Options

Sweet potato, mixed pepper and kale filo parcel on a cushion of bok choy with a ginger, sesame and spring onion sauce (Vegan)

Roast celeriac steak on mixed bean, sweet potato and cherry tomato casserole (Vegan)

Sweet potato and peanut curry with fragrant rice (Vegan)

Roast butternut squash, tomato and spinach ragout topped with a rosemary and parmesan crumble, served with chive mash and dressed leaves

Spiced roasted cauliflower steak, roast garlic mash, toasted pumpkin seeds and roast carrot (Vegan)

Sweets

Chocolate and raspberry mousse served with sugared puff pastry and dairy vanilla ice cream

Bramley apple tart topped with sugared puff pastry with dairy vanilla ice cream (Vegetarian)

Traditional raspberry cranachan topped with toasted oatmeal, honey and whisky laced custard (Vegetarian)

Mango charlotte with berry coulis and nut praline (Vegetarian)

Sticky date and toffee pudding with butterscotch sauce (Vegetarian)

Cheese

Scottish cheese platter (Per 10)
Served with biscuits, chutney and celery **£70.00**

Cheese plates available instead of a sweet or as an additional course available at **£8.50 per person**

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

Louis Dornier et Fils Brut Champagne (France) £60.00
This fine champagne has an appealing crispness, balanced by generous fruit flavours

Maschio dei Cavalieri Prosecco Spumante (Italy) £30.00
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

El Muro Blanco (Spain) £20.95
Refreshing fruit flavours of peach and apple with a fresh acidity on the palate (Vegan)

Don Segundo Laderas Sauvignon Blanc (Chile) £22.00
Aromas of citrus fruit combined with grassy notes. The palate is light and fresh with a long finish

Short Mile Bay Chardonnay (Australia) £23.00
A refreshing wine with tropical flavours of peach and melon and a hint of vanilla (Certified carbon neutral by Carbon Trust)

Trulli Pinot Grigio (Italy) £24.50
Full of fruit with flavours of grapefruit and lemons; this is a very appealing wine, soft in the mouth with a delicate finish

Rare Vineyards Marsanne-Viognier, Pays d'Oc (France) £25.50
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

Wine List (continued)

Rose

El Muro Rosada (Spain) £20.95

Bright strawberry pink colour with floral and red fruit aromas.
Well-structured palate with a good finish (Vegan)

Vendemia pinot grigio rose (Italy) £22.00

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

Reds

El Muro Tinto (Spain) £20.95

Fruity, easy going red with bags of dark berry fruit with a twist of pepper on the finish (Vegan)

Don Segundo Laderas Merlot (Chile) £22.00

Rich, refreshing and smooth, bursting with ripe brambly fruit and smooth on the finish

Short Mile Bay Shiraz (Australia) £23.00

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

Zarapito Malbec (Argentina) £24.50

Soft fruity red with flavours of cherries and red fruits. Soft on the palate with a lovely rounded finish

Son Excellence Cabernet Sauvignon, Pays d'Oc (France) £25.50

A rich and fruity Cabernet Sauvignon from the south of France, dark purple with notes of blackberry and blackcurrant and aromas of jasmine and a hint of vanilla

Additional Beverage options

Local craft beers 500 ml **£5.45**

Bottled beers 330 ml **£4.80**

Selection of cans of soft drinks **£2.30**

Still & Sparkling mineral water (per 750ml) **£3.15**

Fresh Orange juice (per litre) **£5.20**

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 2024

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

Glasgowlife



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