

DELEGATE MENU

MEETINGS AND EVENTS PACKAGES

DAY DELEGATE PACKAGE 1

INCLUDES

Arrival Refreshments
Mid-Morning Tea & Coffee
Soup & Sandwich Lunch
Mid-Afternoon Tea & Coffee

24 HOUR PACKAGE 1

All of the above items including
bed and breakfast and
2 course dinner from our
Bar Supper menu.

DAY DELEGATE PACKAGE 2

INCLUDES

Arrival Refreshments
Mid-Morning Tea & Coffee
2 Course Buffet
Mid-Afternoon Tea & Coffee

24 HOUR PACKAGE 2

All of the above items including
bed and breakfast and
3 course set dinner from our
Gala Dinner menu.

DAY DELEGATE PACKAGE 3

INCLUDES

Arrival Refreshments
Mid-Morning Tea & Coffee
Grazing Buffet
Mid-Afternoon Tea & Coffee

24 HOUR PACKAGE 3

All of the above items including
bed and breakfast and
3 course set dinner from
Gala Dinner menu.

ARRIVAL REFRESHMENTS
INCLUDED IN PACKAGES 1, 2 AND 3

CHOOSE 3 FROM THE FOLLOWING

- Breakfast rolls
- Fresh fruit cups
- Muesli
- Chocolate & toasted nut croissant

Freshly brewed coffee, selection of teas,
dairy and non-dairy milks.

MID-MORNING TEA & COFFEE
INCLUDED IN PACKAGES 1, 2 AND 3

Pastry selection

CHOOSE 2 OF THE BELOW ITEMS

- Glazed Danish pastry
- Fresh fruit cups, natural yoghurt & berry coulis
- Chocolate & toasted nut croissants
- Mini blueberry muffins
- Honey & oat flapjacks
- Mini sugar & cinnamon doughnuts

Freshly brewed coffee, selection of teas,
dairy and non-dairy milks.

MID-AFTERNOON TEA & COFFEE
INCLUDED IN PACKAGES 1, 2 & 3

CHOOSE 2 FROM THE BELOW

- Fruit scone with jam and cream
- Fresh fruit cups
- Butter shortbread
- Mini chocolate & blueberry muffins

Freshly brewed coffee, selection of teas,
dairy and non-dairy milks.

LUNCH

WORKING LUNCH
INCLUDED IN PACKAGE 1

Freshly made soup
Selection of sandwiches
Fries & dips

2 COURSE BUFFET

INCLUDED IN PACKAGE 2

SALADS & PLATTERS

Platter of cold & cured meats & pickles
Warm quiche with caramelised onion & goats cheese
Ayrshire potato with grain mustard mayonnaise
Penne pasta, pesto, pea, rocket leaf & parmesan
Asian slaw, lime & soy dressing
Plum tomato, red onion, cucumber & basil
Fine leaf & herbs

HOT DISHES

Bolognese Beef Pasta Bake
Bechamel & cheddar glaze

Roast Chicken Stroganoff
Creamy brandy, smoked paprika & mushroom sauce

Braised Herb Rice

Rosemary & Garlic Roast Baby Potatoes

ADD DESSERTS - £7.50 PER PERSON SUPPLEMENT

Fresh fruit salad
Seasonal fruit & berries
& Chantilly vanilla cream

Apple crumble pots
Custard

Passionfruit & coconut panna cotta
Mango coulis & coconut crumb

LUNCH

Grazing buffet

INCLUDED IN PACKAGE 3

CHOOSE 2 ITEMS FROM THE CLASSIC SELECTION
AND 1 ITEM FROM THE BESPOKE OPTIONS:

CLASSIC SELECTION

Selection of sandwiches
Goats cheese & onion chutney tarts
Caramelised onion sausage rolls
Mini mac & cheese pies
Chicken & vegetable pakora with yoghurt dip
Loaded potato skins with bacon & cheese
Crispy fried chicken with honey & soy

BESPOKE OPTIONS

Fish Finger Sandwich
Brioche, tartare & crisp lettuce

Gourmet hot dog
Caramelised onion, American mustard & ketchup

Fish & chip cone
Tartare & lemon

Crispy chicken bao buns
Asian slaw & sweet chilli drizzle

Buttermilk fried chicken slider
Brioche bun & spicy mayo

Pulled pork sliders
BBQ sauce, gherkins & soft bun

Herby grilled sausage muffin
Cheese glaze

Mini 'Killie' steak & gravy pies

DINNER

Dinner menu

INCLUDED IN 24 HOUR PACKAGE 1

Bar Supper

MAINS

Slow Cooked Steak Pie

Rosemary roast roots & creamy mashed potatoes

Fish & Chips

Sustainable haddock fillet, mushy peas, fries, lemon & tartare sauce

Vegetable Hot Pot

Beetroot lardons & sage & onion crumble

DESSERT

Sticky Toffee Pudding

Salted caramel sauce & vanilla ice cream

GALA DINNER

CHOOSE 1 STARTER, 1 MAIN AND 1 DESSERT FROM THE BELOW
SELECTION WITH AN ADDITIONAL VEGETARIAN OPTION IF REQUIRED

INCLUDED IN 24 HOUR PACKAGE 2 & 3

STARTERS

Lentil & Vegetable Broth

Roast Red Pepper & Tomato Soup
crème fraîche & basil oil

Cream of Cauliflower
Crispy onions & truffle

Prawn Cocktail *(Supplement £5)*
North Atlantic prawns, creamy Marie Rose, crisp lettuce &
apple salad, lemon & sourdough crouton

Haggis Gateau
Bashed neeps & champit tatties,
whisky & grain mustard jus

Fine Chicken Liver Parfait
Plum & apple chutney, sourdough croutons,
watercress salad

Roast Heritage Beetroot
Whipped goats cheese, endive & watercress,
walnut granola & sherry vinegarette

GALA DINNER

MAINS

**Lemon & Thyme Roast
Breast of Chicken**
Herb baked carrot, sauté savoy cabbage,
roast baby potato & chicken jus

Traditional Slow Cooked Steak Pie
Prime beef in a rich gravy, puff pastry,
herb roast baby potato & glazed roots

Roulade of Chicken
Sun blushed tomato, mozzarella & fresh basil,
wrapped in Parma ham, roast ratatouille,
dauphinoise potato & madeira jus

**Wild Mushroom, Tarragon
& Celeriac Wellington**
Glazed roots, sauté greens & caramelised onion jus

Posh Fish & Chips *(Supplement £3)*
Breaded cod fillet, sauté potato, pea puree,
caramelised lemon & warm tartare sauce

Breast of Chicken Stuffed with Haggis
Herb roast baby potato,
glazed roots & peppercorn cream

Roast Rib of Beef *(Supplement £8)*
Yorkshire pudding, rosemary roast potato and
glazed roots, sauté savoy & rich red wine jus

Vegetable Haggis Strudel
Seeded pastry, roast roots & champit tatties

Seared Fillet of Sea Bass *(Supplement £4)*
Lemon and dill potato cake, tenderstem broccoli,
roast vine tomato, white wine & parsley cream

Duo of Beef *(Supplement £10)*
Medallion of fillet and slow braised shin,
potato gratin, thyme baked carrot, sauce
bourguignon with red wine, pancetta, caramelised
baby onion & wild mushroom

Lemon & Herb Risotto Cake
Rich tomato & basil ragu, charred
broccoli & rocket leaf

DESSERTS

Sticky Toffee Pudding

Salted caramel sauce & vanilla ice cream

Passionfruit & Coconut Panna Cotta

Mango coulis & coconut crumb

Dark Chocolate & Salted Caramel Torte

Honeycomb, clotted cream & chocolate crumb

Raspberry Posset & Fresh Berry Compote

Hazelnut praline & meringue

Glazed Lemon Tart

Toasted pinenut crumb,
raspberry coulis & vanilla ice cream

Freshly brewed coffee,

selection of teas,

dairy and non-dairy milks

LYNNHURST