

We appreciate that all tastes are different and as an event organiser you are “trying to please most of the people most of the time”, thus we have put together some sample menus to help you choose. Please choose one starter, one main course and one dessert for all of your guests. Any special dietary requirements can be dealt with separately, so don't worry. We can organise bespoke menus and price accordingly. Choice menus are subject to numbers and timings with a pre order and again are priced separately.

CANAPÉS

Why not treat your guests to a little something to keep their hunger at bay? Try serving a selection of our canapés priced at £7.25 per person for a selection of 4:

Mini spring rolls	Smoked salmon bilini
Pear, prosciutto & blue cheese skewer	Mini mixed pakora
Crudités served with a houmous dip	Chicken satay skewers
Bruschetta topped with tomato salsa	Mini Yorkshire pudding with roast beef and horseradish
Melon wrapped in Parma Ham	White and dark chocolate dipped strawberries
Filo pastry wrapped Prawns	

Or even just white and dark chocolate dipped strawberries at £2.50 per person, to go with your apéritifs ?

LORNE SILVER MENU £29.00_{pp}

Starters

Sliced Melon, with Mövenpick Champagne sorbet and seasonal berry compote
 Classic prawn Marie-rose salad
 Smooth farmhouse pâté served with Highland oatcakes and tomato and raisin chutney
 Soups - Carrot & Coriander; Tomato & Basil; Potato & Leek; Scotch Broth; Cock-a-leekie; Garden Minestrone

Main Courses

Wild mushroom risotto with mixed leaves and parmesan shavings
 Salmon fillet with pesto mash, baby asparagus and hollandaise sauce
 Chicken wrapped in streaky bacon, with fondant potatoes and rosemary jus
 Traditional lamb or beef casserole with herb dumplings
 Campbell's of Glasgow award winning individual steak pie with Whisky gravy
 All served with boiled potatoes and vegetables unless otherwise stated

Desserts

Chocolate Fudge Cake with ice cream or cream
 Citrus cheesecake drizzled with strawberry and champagne coulis
 Sticky Toffee Pudding, with vanilla ice cream
 Mövenpick Ice cream: Vanilla Dream; Chocolate; Strawberry; Mint chocolate chip; Carmelita (caramel)
 Mövenpick Sorbet: Passion Fruit & Mango or Champagne

Tea & coffee with chocolate mints

LORNE GOLD MENU £32.95_{pp}**Starters**

Goats Cheese Crostini with sun blushed tomatoes and balsamic dressing
 Vine Tomato and Mozzarella salad with herb oil
 Breaded fishcakes with lemon mayonnaise
 Smoked chicken Caesar salad classic dressing, crotons and parmesan shavings
 Soups - Carrot & Coriander; Tomato & Basil; Potato & Leek; Scotch Broth; Cock-a-leekie; Garden Minestrone

Main Courses

Aubergine fritters with tomato salsa and salad leaves
 Smoked haddock and parsley sauce
 Chicken supreme with creamed spinach and Parmentier potatoes (cubed and herb roasted)
 Herb crusted and roasted loin of lamb on a bed of wilted spinach
 Classic roast beef and Yorkshire pudding and roast potatoes
 All served with boiled potatoes and vegetables unless otherwise stated

Desserts

Cranachan, local Auchentoshan whisky, whipped cream, honey and fresh raspberries, with toasted oatmeal
 Warm apple pie with cream, ice cream or custard
 Strawberries and cream cheesecake with fruit
 Profiteroles filled with cream and topped with hot chocolate sauce
 Mövenpick Ice cream: Vanilla Dream; Chocolate; Strawberry; Mint chocolate chip; Carmelita (caramel)
 Mövenpick Sorbet: Passion Fruit & Mango or Champagne

Tea & coffee with chocolate petits fours and mintsLORNE PLATINUM MENU £37.95_{pp}**Starters**

Asparagus spears with hollandaise sauce
 Creamed garlic mushroom on toasted focaccia bread
 Smoked Salmon with lemon crème fraiche and capers
 Duck and apricot terrine with red onion marmalade
 Serrano ham salad with pear salsa
 Soups - Carrot & Coriander; Tomato & Basil; Potato & Leek; Scotch Broth; Cock-a-leekie; Garden Minestrone

Main Courses

Roasted courgette and red onion straddle with Neapolitan sauce
 Poppies of Sole with Mornay sauce
 Supreme of chicken with a haggis cake and local Auchentoshan whisky cream
 French trimmed rack of lamb with red wine and rosemary jus. Served with swede mash and Dundee marmalade
 Duo of bay fillet of beef. Medallions of fillet of beef with a grain mustard sauce and Bordeaux red wine jus and fondant potato
 All served with boiled potatoes and baby vegetables unless otherwise stated

Desserts

Scottish Bramble Mess. A twist on Eton mess with meringue, local Auchentoshan whisky cream and brambles
 Crème brûlée with shortbread
 Hot rhubarb and apple crumble with cream or ice cream
 Luxury Chocolate Fondant, rich chocolate cake with a gooey molten chocolate centre. (served hot)
 A selection of Scottish cheeses with grape chutney and oat cakes
 Mövenpick Ice cream: Vanilla Dream; Chocolate; Strawberry; Mint chocolate chip; Carmelita (caramel)
 Mövenpick Sorbet: Passion Fruit & Mango or Champagne

Tea & coffee with chocolate truffles, petits fours and sweet tablet

Please choose your evening buffet from the menus below. You may add additional items or if you wish to bespoke your menu, please discuss with your events coordinator. We can also bespoke your menu to include hot dishes from our award winning Bukharah Restaurant, prices dependant on dishes chosen.

BUFFET A £9.95pp

Vegetable Pakora with dips	Fish goujons with tartar sauce
Barbeque chicken wings	Hot sausage rolls

Selection of sandwiches (Cheese & pickle; Ham and cucumber; Tuna & mayo; Egg & mayo)

BUFFET B £13.50pp

Vegetable Pakora with dips	Fish goujons with tartar sauce
Barbeque chicken wings	Chicken tikka bites
Lamb koftas with yogurt dip	Hot sausage rolls

Selection of sandwiches (Cheese & pickle; Ham and cucumber; Tuna & mayo; Egg & mayo)

Additional items charge at £2.00 per person

Spicy potato wedges	Onion rings	Vegetable quiche
Garlic bread	Chicken tikka bites	Chicken goujons
Lamb koftas with yogurt dip	Bacon or sausage baps	Vegetable spring rolls with sweet chilli dip
Citrus tart with cream	Chocolate fudge cake with cream	Profiteroles with chocolate sauce

Cheese boards or table platters charged dependant on requirements

Individual cheese plates, table cheese platter or large buffet cheese platters can be arranged. Prices are dependent on content and volume.

You must accommodate for a minimum of 80% of your evening guests. In the event that you do not cater for 100% of guests, the Lorne Hotel may not be held responsible for shortfalls in food items. If you are choosing this menu for an evening event with no other meal involved, then Room Hire charges also apply.

Relaxing with Champagne cocktails, fresh mocktails to an ice cold beer, we can organise drinks to suite all tastes and budgets. We have put together the following packages for arrival drinks to a full Wedding day. However we can bespoke a package to suit your favourite cocktail or drinks. We have a full cocktail and wine list, thus simply speak to your co-ordinator and we will do the rest.

MOCKTAILS £3.95 each

Fruit Daiquiri, Mojito, Fruit Mojito, Raspberry Collins, Virgin Mary

SPARKLES

	750ml bottle	By the glass
Omni Brut NV, Australia	£24.95	£4.95
Bolla Prosecco, Italy	£29.50	£5.95
Omni Pink NV, Australia	£24.95	£4.95
Taittinger Brut Réserve, France	£39.50	£8.95
Taittinger Prestige Brut Rosé, France	£49.50	£9.95
Taittinger Brut Vintage, France	£49.50	£9.95
Taittinger Comtes de Champagne, France	£149.00	£29.95

SPARKLING COCKTAILS

Made with Taittinger Brut Réserve Champagne £9.25

Aqua Marina	Champagne Charlie
Green Dragon	French 77
Jayne Mansfield	Kir Royale
Rhubarb Royale	Ritz Fizz
Sparkling Daisy	

Made with Bolla Prosecco £7.95

Champagne Cocktail	Di Saronno Mimosa
Honey Apple	J'Adore
Mango Bellini	Pampemouse Royale
Royal Wild	Secret Crush

Please refer to our cocktail list for full descriptions.

WINES

	750ml bottle	By the glass
White		
Tierra Sauvignon Blanc, Central Valley	£16.95	£4.35
Cullinan View Chenin Blanc, South Africa	£15.95	£3.95
Whispering Hills Chardonnay, California	£16.95	£4.35
Corte Vigna Pinot Grigio, Pavia, Italy	£15.95	£3.95
La Campagne Viognier, Pays d'Oc, France	£15.95	£3.95
Rosé		
Corte Vigna Pinot Grigio Rosé, Italy	£16.95	£4.35
Red		
Tierra Merlot, Central Valley, Chile	£15.95	£3.95
Berri Estates Shiraz, Australia	£16.95	£4.35
Cullinan View Pinotage, Western Cape	£17.25	£4.45
Etchart Privado Malbec, Argentina	£19.75	£5.00
Côtes du Rhône, La Dentelière, France	£17.25	£4.45

We also have a full wine list available on request.

The following packages are examples, however we can bespoke a package to suite all tastes and budgets. We can also arrange bottle beers, cocktails or a favourite you may have.

SILVER £15.95pp

Apéritif	Glass of Omni Brut NV, Australia / Omni Pink NV, Australia
Wine the Meal	2 Glasses of: Glass of Cullinan View Chenin Blanc, South Africa Corte Vigna Pinot Grigio Rosé, Italy Tierra Merlot, Central Valley, Chile
Toast	Glass of Omni Brut NV, Australia / Omni Pink NV, Australia

GOLD £20.95pp

Apéritif	Glass & a half of Bolla Prosecco, Italy
Wine the Meal	2 Glasses of: Tierra Sauvignon Blanc, Central Valley Corte Vigna Pinot Grigio Rosé, Italy Berri Estates Shiraz, Australia
Toast	Glass of Bolla Prosecco, Italy

PLATINIUM £29.95pp

Apéritif	2 Glasses of Taittinger Brut Réserve, France
Wine the Meal	2 Glasses of: Whispering Hills Chardonnay, California Don Jacobo Rioja Rosado, Bodegas Corral, Spain Etchart Privado Malbec, Argentina
Toast	Glass of Taittinger Brut Réserve, France

All products are correct at going to print. The Lorne Hotel reserves the right to replace products with a product of equivalent value, if no longer available from The Lorne Hotel supplier.