



EASTERBROOK HALL

Menu selectors

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Easterbrook Hall

Social Events Catering options

Room hire applies

Hot Fork Buffet

Meat

Chicken Biryani

Confit Pork Belly, Sage Roasted Baby Potatoes, Apple Sauce

Braised Daube of Beef, Sauté Potatoes with Lardons Of Smoked Bacon

Cumberland Sausage, Grain Mustard Mash and Onion Gravy

Cottage Pie

Scotch Beef Bolognese and Pancetta Lasagne

Chilli Con Carne served with Rice and Tortillas

Fish

Smoked Haddock & Prawn Pie with Cheesy Potato Crust

Baked Salmon Dauphinoise

Vegetarian

Roasted Vegetable Lasagne

Parsnip, Sweet Potato, Chestnut Bake with A Cheese Topping

Wild Mushroom Gnocchi with A Vegetable Ragout Sauce

Penne Pasta with Arrabiata Sauce, Crusty Bread

Salads

Mixed Leaf

Greek Salad

Tomato and Red Onion Salad

Pasta Salad

Classic New Potato Salad

Please Choose

One Main Dish Plus Two Salads £12.95

Two Main Dishes Plus Two Salads £15.50

Three Main Dishes Plus Three Salads £21.90

Dessert Option £3.75



Easterbrook Hall

Finger Buffets and Hot Supper Rolls

Hot Supper Rolls

£9.95

Bacon Baps

Sausage Baps

Vegetarian Sausage Baps

Served with Spiced Wedges and accompaniments

Finger Buffet

£12.50

Selection of Sandwiches and Wraps with 5 buffet items

Finger buffet Selector Menu

Fish Cakes with Sweet Chilli Dipping Sauce

Fish 'n' Pea Rosti, Tartare Sauce

Smoked Salmon & Cream Cheese Bagels

Piri Piri Chicken Skewers

Cheeseburger Crostini

Honey and Mustard Glazed Sausages

Mini Croque Monsieur

Savoury Goat's Cheese and Sun Blushed Tomato Scones

Mediterranean Bruschetta (V)

Sweet Potato Curry Bites (V)

Vegetable Skewers (V)

Fresh Cut Vegetable Crudit , Fresh Herb Dip (V)

Beer Battered Mozzarella Melts (V)

Chicken Goujons sweet chilli dip

Haggis bites

Add a selection of mini desserts with tea and coffee

£3.75



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Lunch and Dinner Menu Suggestions

Please choose one starter, main and dessert for all your guests

£28.00 per person

Menu 1

Starters

Homemade Soup of your Choice
Served with bread rolls and butter

Pressed Terrine of Ham Hock
Piccalilli and Crusty Bread

Melon, Mint and Citrus Salad, Fruit Sorbet

Mains

Grilled Breast of Spring Chicken
herb crust potato and a vegetable melange

Roast Sirloin of Scotch Beef
Yorkshire pudding, stock gravy

Baked Pave of Scottish Salmon
finished with Horseradish Veloute

Served with seasonal vegetables and potatoes

Desserts

Sticky Toffee Pudding
Toffee Sauce & Clotted Cream

Sugar Glazed Lemon Tartlet
Raspberry Sorbet

Mixed Berry Pavlova

Freshly Brewed Coffee or and Selection of Tea
with fudge or mint cremes



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Create your own Bespoke Menu

£32.00

Please Choose One Starter, One Main and One Dessert From each Course.

STARTERS

Tartlet of Fivemiletown Goats Cheese Pearls
Semi Dried Tomato & Beetroot

Smooth Chicken Liver Parfait
Toasted Brioche with Red Onion and Plum Chutney

Tower of Seasonal of Melon
Compote of Mixed Berries

Tomato, Mozzarella, Rocket and Peach Salad
Basil and Toasted Pine Nut Dressing

MAIN COURSES

Chicken Breast & Haggis Farci
Cream, Onion and Whisky Sauce on Leek Mash
Roasted Root Vegetables with Thyme

Lamb Shank Braised in Red Wine
Baby Onions, Bacon and Rosemary
Crushed New Potatoes
Broccoli with Almonds

Roasted Pork Loin with Red Wine Jus on
Roasted Baby Potatoes, Seasonal Vegetables

Braised Daube of Beef
Duchess Potatoes
Madeira Jus

Chicken Breast Stuffed with Gorgonzola and Sundried Tomato
Wrapped In Prosciutto on Red Pesto

Oven Baked Scottish Salmon Fillet
Roasted Courgette and Saffron Risotto
Red Pepper Coulis

DESSERTS

White Chocolate and Toffee Cheesecake
Vanilla and Raspberry Crème Brulée with a White Chocolate Cookie
Mixed Berry Pavlova
Lemon Posset with Chantilly Cream
Strawberry Shortbread Stack

Freshly Brewed Coffee or selection of fruit and Herbal Teas
Served with
Fudge, mint cremes or shortbread



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VEGETARIAN /VEGAN MENU

STARTERS

Wild Mushroom and Chive Bruschetta

Watercress and spring onion salad
Roasted Garlic and Potato Frittata
Spicy tomato relish and lambs lettuce

V,G,D

Baked Goat's Cheese and Caramelised Red Onion Tart
Roasted beetroot and chard salad

V

Grilled Asparagus
spring onion, saffron potatoes and romesco

V,Ve,E

Cream of Cauliflower Soup With flageolet beans and roasted fennel seeds

V,G,D,E

MAIN COURSES

Leek and Carrot Gratin
baked baby vegetables

V

Mushroom and Fennel Hotpot
herb roasted new potatoes

V,Ve,G,E

Mixed Nut Roast
warm potato salad and rustic tomato sauce

V,Ve,N,G,E

Butternut Squash Risotto
Grilled Italian vegetables, rocket and pesto

V,N,G

Celeriac and Spinach Steak With rosti potato, roasted vegetables and red pepper purée

V,Ve,G,E

DESSERTS

Champagne and Strawberry Jelly
Strawberry compote Fruit Meringue Berry coulis
Lemon Posset With caramelised mandarin and lime syrup
Roasted Plums with Peach Purée
Yoghurt ice cream Fresh Fruit Platter

Letters indicate food is suitable for
If you have a specific dietary requirement not listed or require advice please ask.

V=Vegetarian

Ve= Vegan

E= Egg free

D=Dairy Free

G=Gluten Free