



Norwood Hall Hotel

LOVE AT FIRST SIGHT

Menus

Please find overleaf our selection of five course menus along with our banqueting selector, which allows you to create your own menu. Should you wish to alter our menu in any way, our Head Chef will be happy to discuss your alternative choice and cost of menu with you. If you wish to offer a choice menu, a supplement will be charged accordingly. Special dietary requirements will of course be catered for.

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Sample Menu 1

Chilled seasonal melon,
fresh fruits, citrus and cardamom syrup



Cream of leek and potato soup with herb croutons



Pan fried supreme of chicken filled with haggis
coated in a grain mustard and whisky sauce



White chocolate profiteroles
with dark chocolate and fudge sauces



Freshly brewed coffee with chocolate mint crisps

£35.20

Sample Menu 2

Gateau of chilled melon
with peppered pineapple and parma ham



Roasted tomato and basil soup with foccacia croutons



Roast prime scotch sirloin
with a rich claret and thyme gravy



Warm sticky toffee pudding
with vanilla ice cream and toffee sauce



Freshly brewed coffee with chocolate mint crisps

£41.45

Sample Menu 3

Terrine of hot smoked salmon
with cucumber and dill salad, lemon and chive dressed leaves



Carrot and coriander soup



Pan fried supreme of chicken filled with smoked bacon
and spring onion skirlie, red wine sauce



Warm apple crumble tart,
vanilla ice cream and butterscotch sauce



Freshly brewed coffee with chocolate mint crisps

£35.80

Sample Menu 4

Chicken liver parfait with red onion marmalade,
dressed leaves and toasted brioche



Honey roast parsnip and apple soup with herb croutons



Roast prime scotch rib-eye
with a classic port wine gravy



Trio of chocolate mousse
with raspberry coulis and whipped cream



Freshly brewed coffee with chocolate mint crisps

£39.60

A more extensive list of dishes is available on request or our head chef will be happy to discuss your individual requirements.

Starters

Chilled seasonal melon with citrus fruit and cardamom syrup	£4.95
Chilled Galia melon with Atlantic prawns bound in a classic Marie Rose sauce	£5.95
Oak smoked Scottish Salmon with horseradish and cucumber mousse	£5.95
Chicken liver parfait with plum chutney, toasted brioche and dressed leaves	£5.50
Terrine of Scottish salmon with horseradish and cucumber mousse	£5.50
Plum tomato and mozzarella salad with pesto dressing	£4.95

Soups

Leek and potato soup with chopped chives	£3.50
Tomato and basil soup with focaccia croutons	£3.50
Classic Scotch Broth	£3.50
Lentil and bacon soup	£3.50
Classic Cullen Skink with chopped parsley	£3.95
Carrot and coriander Soup	£3.50

Sorbets

Lemon sorbet	£3.50
Champagne sorbet	£3.50

Fish dishes (intermediate or main course on request)

Main dishes

Roast rib-eye of prime Scotch beef with a red wine and shallot sauce	£23.50
Roast sirloin of prime Scotch beef with a claret and thyme sauce	£25.50
Supreme of chicken with smoked bacon and spring onion skirlie	£19.50
Supreme of chicken filled with haggis on a malt whisky sauce	£19.75
Honey roast loin of pork with apple compote and a cider cream sauce	£19.50
Roast haunch of Highland venison with red cabbage, gin and juniper berry sauce	£21.50
Roast leg of lamb with garlic and rosemary sauce	£21.50

One seasonal potato dish and two seasonal vegetable dishes have been incorporated into the cost of each main course. If you wish a particular type of potato or vegetable the chef will be delighted to accommodate.

Vegetarian options on request

Desserts

Trio of chocolate with vanilla ice cream and chocolate sauce	£6.95
Exotic fruit cheesecake with mango and strawberry sauces	£6.95
Apple crumble tart with warm butterscotch sauce and dairy ice cream	£6.95
Exotic fruit Pavlova with passion fruit syrup	£6.95
Vanilla poached pear with red berry compote and fruit syrup	£6.95
White chocolate profiteroles with fudge sauce	£6.95
Assiette of desserts	£7.25
Selection of Scottish cheese with fruit chutney and crackers	£7.50
Freshly brewed Fairtrade coffee served with either mints, truffles, homemade tablet, fudge or shortbread	£3.30

Evening Finger Buffet Selector Menu

MENU A

Cocktail sandwiches

Sausage rolls

Tea or coffee

£8.50

MENU B

Stovies, beetroot and oatcakes

Vegetarian stovies

Tea or coffee

£10.25

MENU C

Cocktail sandwiches

Sausage rolls

Pizza pieces

Chicken goujons

Tea or coffee

£10.00

MENU D

Cocktail sandwiches

Pizza pieces

Chicken satay with yoghurt and coriander

Crispy haggis fritters

Tea or coffee

£11.50

Oven baked sausage rolls £1.75

Pizza pieces £1.90

Spicy chicken drumsticks £2.30

Vegetable samosas £2.10

Chicken skewers in a pesto oil £2.30

Crispy haggis fritters £1.75

Fish and sweet pepper kebab £2.30

Atlantic prawn tartlets with
Arran mustard and whisky sauce £3.65

Onion bhajis £1.80

Spring rolls £1.80

Beef and mushroom kebab £2.35

Mixed assorted quiches £1.75

Smoked cheese and onion beignets £1.75

Mini fruit tartlets £2.10

Banana fritters with caramel sauce £2.30

Fresh fruit kebabs £2.30

Mini apple turnover £2.10

Tea and coffee £2.95