



EGLINTON ARMS HOTEL

Whether planning a celebratory lunch or dinner for family or friends, a business meeting with colleagues or an event to impress potential clients our chef has created menus to suit every occasion.

Should you have a specific dietary request or wish a menu created just for you please do not hesitate to contact our Duty Manager.

59 Gilmour Street, Eaglesham
Glasgow G76 0LG
Telephone: 01355 302 631
Fax: 01355 302 955
Email: reception@eglintonarms.co.uk
www.bw-eglintonarmshotel.co.uk



EGLINTON ARMS HOTEL

PRIVATE DINING

SAMPLE DINNER MENUS

Our Executive Chef has created these menus to suit a variety of tastes but they are only intended as suggestions, we would be delighted to discuss your specific requirements and offer alternatives where required.

Menu Selection 1A

Chicken Liver Pate and Herb Salad

with Redcurrant Compote and Rustic Oatcakes

Farmhouse Vegetable Broth

with Fresh Herbs and Crusty Roll

Pan Seared Chicken Breast

with a Chive and White Wine Cream Sauce

French Apple Tart

on Vanilla Crème Anglaise

Freshly Brewed Coffee with Chocolate Mints

£24.50

Menu Selection 1B

Seasonal Melon with Citrus Fruits

in a Passion Fruit Syrup

Tomato & Roasted Red Pepper Soup

with Garlic Croutons and a Crusty Roll

Roasted Salmon Supreme

on a Chive and Ginger Cream

Raspberry Cranachan

flavoured with Honey and Drambuie

Freshly Brewed Coffee with Chocolate Mints

£24.50

Menu Selection 1C

Tomato & Mozzarella Salad

with Olives and a Basil Dressing

Cream of Leek & Potato Soup

with Crusty Rolls

Roast Leg of Scotch Lamb

in a Rosemary and Red Wine Gravy

Glazed Lemon Flan

on a smooth Vanilla Sauce

Freshly Brewed Coffee with Chocolate Mints

£24.50

All main courses served with Chef's selection of Fresh Market Vegetables and Potatoes

Menu Selection 2A

Salad of Fantail Prawns

with Cherry Tomatoes and a Piquant Mayonnaise

Cream of Vegetable Soup

flavoured with Nutmeg, served with a Crusty Roll

Charred Chicken Breast

on a Chive and White Wine Cream Sauce

or

Roasted Rib Eye of Scotch Beef

in a Mushroom and Tomato Sauce

Sticky Toffee Pecan Tart

with Warm Butterscotch Sauce

Freshly Brewed Coffee with Chocolate Mints

£26.50

Menu Selection 2B

Chicken and Fine Herb Terrine

with Tomato Chutney and Baby Salad Leaves

Smooth Carrot & Coriander Soup

enriched with Cream and served with a Crusty Roll

Baked Sirloin of Scotch Beef

in a Shallot & Grain Mustard Sauce

or

Herb Crusted Salmon Fillet

on a Lemon Butter & White Wine Sauce

Pear and Frangipane Tart

on Crème Anglaise with Fresh Dairy Cream

Freshly Brewed Coffee with Chocolate Mints

£26.50

Menu Selection 2C

Fan of Sweet Melon

with Atlantic Prawns in a Tomato Mayonnaise

Mildly Spiced Parsnip Soup

served with a Crusty Roll

Braised Rump Steak

with Root Vegetables in a Red Wine Sauce

or

Breast of Chicken

with Sage & Onion Stuffing in a Rich Gravy

Individual Strawberry Cheesecake

on a Mango Coulis

Freshly Brewed Coffee with Chocolate Mints

£26.50

All main courses served with Chef's selection of Fresh Market Vegetables and Potatoes

Menu Selection 3A

Seasonal Melon

with a Sweet Pepper and Coriander Relish, topped with Fantail Prawns

Smooth Broccoli and Blue Cheese Soup

with a Crusty Roll

Baked Rib Eye of Scotch Beef

flavoured with Garlic and Rosemary in a Claret sauce

or

Steamed Haddock and Salmon Parcel

on a Lemon and White Wine Cream

Orange and Coconut Panna Cotta

on an exotic Fruit Coulis

Freshly Brewed Coffee with Chocolate Mints

£28.00

Menu Selection 3B

Smoked Ham & Green Pea Soup

with a Crusty Roll

Chicken Breast filled with Haggis

on a Whisky Cream Sauce

or

Roasted Sirloin of Scotch Beef

with Wild Mushrooms in a Thyme Scented Sauce

White Chocolate Mousse in a Dark Chocolate Cup

on a Mango Puree

Selection of Scottish Cheeses

with Celery, Grapes and Savoury Crackers

Freshly Brewed Coffee with Chocolate Mints

£28.00

Menu Selection 3C

Salmon and Crayfish Roulade

on a Cucumber Salad with Dill Crème Fraiche

Hearty Lentil Soup

with a Crusty Roll

Charred 6oz Sirloin of Mature Grass Fed Beef

on a Sweet Sherry and Shallot Gravy

or

Pan Seared Rump of Scotch Lamb

on a Rich Red Currant Jus

Mocha Chocolate Tart

on a Raspberry Sauce

Freshly Brewed Coffee with Chocolate Mints

£28.00

All main courses served with Chef's selection of Fresh Market Vegetables and Potatoes