

LENNOXLOVE HOUSE

The Lauderdale

oak smoked shetland salmon
simply served with lemon and cracked black pepper

roast silverside of beef
with a horseradish mayo

chicken platter
smoked chicken breast,
chicken liver and wild mushroom terrine
satay marinated chicken breast

chilled sliced pistachio, apricot and cashew cake
with beetroot

mixed leaf salad
with french dressing

plum, sunblushed and cherry tomato salad
with feta and olive oil

cous cous with mint, cucumber, piquillo pepper and lemon oil

sliced bloomer loaves

lemon tarts
with a lavender scented cream

fresh filter coffee and tea
served with mints

£46.50 plus vat per person

**Forty six pounds and fifty pence plus vat per person
(based on numbers of 15 and above)**

HAMILTON

LENNOXLOVE HOUSE

what our proposal includes:

- **a dedicated event designer** – to assist you throughout the planning, designing and creation of your event
- **a dedicated hospitality manager** – ensuring a professional service and seamless event on the day
- **a dedicated team of chefs** – planning, designing and delivering your menu with flair and expertise
- **fully trained service staff** – efficiently attending to all your needs on the day

uniformed in: black shirts, black bistro aprons and ties

- **cream floor length linen cloths**
- **cream linen napkins**

all crockery, cutlery, glassware and kitchen equipment supplied by Lennoxlove

HAMILTON

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The Queen Mary

galia melon with proscuitto ham,
pink grapefruit segments and piquant syrup

poached salmon fillet
with lemon mayonnaise

thai style beef fillet
in a lightly chilled honey and coriander marinade

soba noodles, shredded choy, peppers, water chestnuts and chillies
tossed in a lime and sesame dressing

rocket, parmesan and olive oil salad

baby potatoes
coated in parsley mayonnaise with onion and bacon

roasted squash and sweet potato
with broccolino and chives
drizzled with olive oil

sliced bloomer loaves

scottish cheese platter

dynsyre blue, mull cheddar and aiket
with a selection of biscuits and fruit

fresh filter coffee and tea
served with mints

£48.85 plus vat per person

**Forty eight pounds eighty five pence
plus vat per person
(based on numbers of 15 and above)**

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The Duke

creamed asparagus soup
With truffle oil

buccleuch estate beef
slowly braised in a rich caledonian ale sauce
and enveloped in a golden puff pastry crust

berwickshire portabella mushrooms
with a spinach and dunsyre blue cheese filling
topped with a soda bread crumble

marjoram roasted pentland potatoes

roasted red cabbage
with cinnamon and sultanas

classic summer pudding of perthshire
and galloway clotted cream

fresh filter coffee
with mints

£37.50 plus vat per person

**thirty seven pounds and fifty pence
plus vat per person
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The Duchess

rannoch smokery lamb
with a hint of lemon and mint, pentland potato salad,
leaves tossed in white truffle oil and a parmesan crisp

perthshire smoked haddock and east lothian leek pie
topped with a rich and creamy parsley mash

east lothian leek, asparagus and ricotta canelloni
with a rich parmesan cream sauce

salad of dill and fennel
with a lemon oil dressing

scottish cheese selection
mull brie, dunsyre blue and mull cheddar
served with a selection of biscuits and dried fruits

fresh filter coffee
with mints

£39.90 plus vat per person

**thirty nine pounds ninety pence plus vat per person
(based on numbers of 15 and above)**

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