

Private Functions 2018

**To make a booking or for further information
Please call us on 01806 522621
Email drumquinguesthouse@yahoo.co.uk**

We are always happy to cater for any individual dietary requirement, please advise us if this is necessary

We have worked at many of the Community Halls in the past.

For Weddings, Birthdays and other Celebrations

Below are some Options and Prices

If there is something specific you are looking for please let us know

Plated Sit Down Meal Minimum 25 people / Maximum 150 people

One choice per course

2 course = From £20.00 per person

3 course = From £25.00 per person

Two choices per course

2 course = From £24.00 per person

3 course = From £29.00 per person

Vegetarian option offered at no extra cost

Tea and Coffee is an additional charge of £1.50 per person

Prices don't include serving staff

Serving staff = extra £9.00 per hour each.

Menu

Example Starters

Home made Lentil Soup
Home made Reestit Mutton & Tattie Soup
Home made Potato and Leek Soup
Home made Yellow Pea Soup
Home made Mushroom Soup
Home made Carrot and Cumin Soup

Cold Mixed Seafood Platter of Smoked Salmon, Prawns Marie Rose, Smoked Mackerel, Sweet Chilli King Prawn & Seared Scallop etc

Melon Selection with Prawns Marie Rose

Smoked Salmon and Prawns Marie Rose Salad

Melon Selection with Summer Berries

Home made Smoked Haddock & Asparagus Tartlet
Home made Mushroom & Stilton Tartlet
Home made Smoked Salmon and Leek Tartlet

Smoked Duck & Bacon Breast Salad

Spicy Bean Pate with Oatcakes

Smoked Mackerel Pate with Oatcakes

Chicken Skewers with Satay Sauce

Example Main course

Bacon wrapped Chicken Breast filled with Black Pudding, served with Gravy

Bacon wrapped Chicken Breast filled with Haggis, served with a Whiskey Cream Sauce

Parma Ham wrapped Chicken filled with Brie & Chorizo, served with a Drambuie & Chive Sauce

Parma Ham wrapped Chicken Breast filled with Smoked Cheese, served with an Asparagus Cream Sauce

Braised Beef Fillet served with a Chunky Mushroom & Red Wine Gravy

Braised Beef Fillet served with a plain onion Gravy

Roast Gammon with a Peach Gravy

Pork Fillet filled with Black Pudding, served with a Wholegrain Mustard and Sweet Cider

Cream Sauce

Parma Ham wrapped Fillet of Salmon filled & Cream Leeks, with a Lemon and Dill Cream Sauce

Lentil Loaf served with a Chunky Mushroom & Tarragon Cream Sauce

Above items are served with Vegetables and Potatoes

Example Dessert

**White Chocolate & Strawberry Cheesecake
Mars Bar Cheesecake
Lemon and Lime Cheesecake
Gingerbread & White Chocolate Cheesecake
Malteser Cheesecake
Baileys and Mint Cheesecake
Salted Caramel Cheesecake**

**Strawberry & Raspberry Pavlova
Pear, Toffee & Pecan Pavlova
Rhubarb & Custard Pavlova**

**Sticky Toffee Pudding
Apple Pie & Custard
Chocolate Torte
Trifle
Fresh Fruit Salad**

Fork Buffet Minimum 20 people / Maximum 150 people

One course = From £12.00 per person

Two course = From £18.00 per person

Prices don't include serving staff

Serving staff = extra £9.00 per hour each.

Chips or Baked Tatties Extra cost of £1.50 per person

Example Main course

**Lasagne, Salad & Garlic Bread
Chicken Curry, Rice & Naan Bread
Beef Chilli, Rice & Nachos
Beef Stew and Dumplings
Macaroni Cheese, Salad & Garlic Bread
Chicken A La King with Rice & Salad
Pork Stroganoff with Rice and Salad
Cottage Pie with Peas & Sweetcorn
Seafood Crumble with Peas & Sweetcorn**

Example Dessert

White Chocolate & Strawberry Cheesecake
Mars Bar Cheesecake
Lemon and Lime Cheesecake
Gingerbread & White Chocolate Cheesecake
Malteser Cheesecake
Baileys and Mint Cheesecake
Salted Caramel Cheesecake

Strawberry & Raspberry Pavlova
Pear, Toffee & Pecan Pavlova
Rhubarb & Custard Pavlova

Sticky Toffee Pudding
Apple Pie & Custard
Chocolate Torte
Trifle
Fresh Fruit Salad

Soup and Bannock Minimum 12 people / Maximum 150 people

From £2.00 per person