



## *Events Dinner Menu 1*

Pre-order required one week prior to your meal

*Vegetable Scotch broth (v)*

*Chicken liver pate, Cumberland sauce and condiment*

*o0o*

*Roast chicken supreme, haggis bonbon, peppercorn sauce*

*Traditional home-made steak pie*

*Both served with dauphinoise potatoes and mixed vegetables*

*o0o*

*Apple and cinnamon tart, vanilla ice cream, toffee sauce*

*Profiteroles filled with Chantilly cream and hot chocolate sauce*

*Tea or coffee*



## *Events Dinner Menu 2*

Pre-order required one week prior to your meal

*Roasted tomato and red pepper soup (v)*

*Salad of Atlantic prawns, baby gem lettuce and Marie rose sauce*

*o0o*

*Seared chicken breast, Stornoway black pudding, peppercorn sauce*

*Grilled fillet of Scottish salmon, white wine and garlic cream*

*Both served with dauphinoise potatoes and mixed vegetables*

*o0o*

*Lemon cheesecake, mixed berry compote (gf)*

*Sticky toffee pudding, vanilla ice cream, caramel sauce*

*Tea or coffee*



## *Events Dinner Menu 3*

Pre-order required one week prior to your meal

*Galia melon, fruit, strawberry sorbet, peppermint syrup (v)*  
*Salad of Atlantic prawns, baby gem lettuce and Marie rose sauce*

*o0o*

*Roast Scottish sirloin of beef, bordelaise and spring onion sauce*  
*Grilled fillet of sea bass, salsa verde (gf)*

*Both served with dauphinoise potatoes and mixed vegetables*

*o0o*

*Raspberry cranachan served with lavender shortbread*  
*Selection of Scottish and Continental cheeses, apple chutney, oatcakes*

*Tea or coffee*

The Glynhill Hotel & Spa | 169 Paisley Road | Renfrew | PA4 8XB  
T: 0141 886 5555 | E: [enquiries@glynhill.com](mailto:enquiries@glynhill.com)



## *Events Dinner Menu 4*

Pre-order required one week prior to your meal

*Goats cheese and red onion tart, house salad (v)*

*Chicken liver pate, Cumberland sauce and condiment*

*o0o*

*Roasted tomato and red pepper soup (v)*

*o0o*

*Roast chicken supreme, haggis bonbon, peppercorn sauce*

*Grilled fillet of Scottish salmon, white wine and garlic cream*

*Both served with dauphinoise potatoes and mixed vegetables*

*o0o*

*Lemon cheesecake, mixed berry compote (gf)*

*Apple and cinnamon tart, vanilla ice cream, toffee sauce*

*Tea or coffee*

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## *Events Dinner Menu 5*

Pre-order required one week prior to your meal

*Galia melon, fruit, strawberry sorbet, peppermint syrup (v)*

*Salad of Atlantic prawns, baby gem lettuce and Marie rose sauce*

*o0o*

*Leek and potato soup (v)*

*o0o*

*Seared chicken breast, Stornoway black pudding, peppercorn sauce*

*Roast Scottish sirloin of beef, bordelaise and spring onion sauce*

*Both served with dauphinoise potatoes and mixed vegetables*

*o0o*

*Raspberry compote served with lavender shortbread*

*Sticky toffee pudding, vanilla ice cream, caramel sauce*

*Tea or coffee*

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