



HOUSE FOR AN
ART LOVER

FESTIVE PRIVATE DINING PACKAGE

£55.00pp - 3 courses

£50.00pp - 2 courses

£45.00pp - Festive Afternoon Tea

Includes:

Exclusive use of the Mackintosh Suite (min. 50 pax)
or
Exclusive use of The View (min. 25 pax)

Glass of Prosecco, bottle of beer, mainline spirit
with a mixer or a soft drink on arrival

Festive meal with tea, coffee & mince pies

1/2 bottle of house wine per person

Christmas crackers

Table centrepieces

Event stationery - table plan, place cards, menu cards

Private bar

Access to sound/AV system

**Please contact the events team to discuss your ideas
and requirements, we are sure to have a space to suit
your celebration!**

E: events@houseforanartlover.co.uk T:01414831600

**A: 10 Dumbreck Road, Bellahouston Park,
Glasgow, G41 5BW**



HOUSE ^{FOR}
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FESTIVE MENU

Please select a maximum of 2 starters, 2 main courses & 2 desserts
to create your event menu.

*Pre-order required

STARTERS

Winter Vegetable & Lentil Soup

Farmhouse bread

Chicken Liver Parfait

Fig jam, mini oatcakes

Prawn Cocktail

Gem lettuce, avocado, croutons,
cocktail sauce

Hot Smoked Salmon Rilette

cucumber salad, clementine gel, sourdough
toast

Orange & Honey Whipped Goats Cheese

Orange segments, candied walnuts,
pomegranate seeds

Please speak to us directly with regards to
any special dietary requirements



MAIN COURSES

Roast Turkey & Stuffing Roulade

Seasonal vegetables, thyme roast potatoes,
pigs in blankets, turkey jus

Braised Shin of Beef

Seasonal vegetables, thyme roast potatoes,
pigs in blankets, beef jus

Pan Seared Cod

Sautéed new potatoes, roasted beetroot,
spinach, caraway salsa verde

Roasted Rump of Lamb

Potato & Parmesan pave, honey & orange glazed
carrots, green beans, garlic & rosemary jus
(*£3 supplement)

Hassleback Butternut Squash

maple glaze, toasted pecans, tenderstem broccoli,
pomegranate & lemon dressing

DESSERTS

Spiced Apple Tart Tatin

Vanilla bean ice cream

Eggnog creme brûlée

Hazelnut shortbread

Dark chocolate & orange mousse

Chocolate streusel crumb, orange segments

Cinnamon Bread & Butter Pudding

Cinnamon sugar glaze, vanilla creme anglaise

Warm Mincemeat Tart

Almond crumble, chantilly cream





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WHY NOT ADD...?

FESTIVE CANAPES

Treat your guests to a selection of
freshly prepared festive canapes
on arrival

£9.00pp

Brie & cranberry tartlet

Glazed pig 'n' blanket

Smoked salmon oatie
with mulled wine syrup

Vegan stuffing bon bon

SIDE DISHES

£5.00pp for a choice of 2

Pigs in blankets

Crispy stuffing

Cranberry & brie mini tarts



ARRIVAL DRINKS

Upgrade your arrival drinks to
Champagne

+£6.00pp

FESTIVE COCKTAILS

Upgrade your arrival drinks to include
cocktail options!

Select two from the below

+£4.00pp

Christmas Spritz - Aperol, Prosecco,
ginger beer

Mulled Mimosa - Edinburgh Gin mulled gin,
orange juice and Prosecco

Classic Mulled Wine

Festive Mojito - Rum, cranberry juice,
soda, mint

