



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

Slow Cooked Duck Terrine

Cranberry gel, toasted brioche,
winter leaves

Crispy Chicken & Chestnut Bonbon

Chestnut & parsnip puree,
sage dressing

Smoked Salmon & Dill Roulade

Lemon cream cheese, pickled cucumber, dill
oil, farmhouse toast

Citrus Marinated Fennel & Avocado Salad

Orange segments, pomegranate seeds,
lemon dressing

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



MAIN COURSES

Braised Featherblade of Beef

Rosemary roast potatoes, carrots, parsnips,
brussel sprouts, red wine jus

Turkey & Sage Stuffing Roulade

Rosemary roast potatoes, carrots, parsnips,
brussel sprouts, turkey jus

Wild Mushroom, Spinach & Brie Wellington

Rosemary roast potatoes, carrots, parsnips,
brussel sprouts, cranberry jus

Festive Nut Roast

Rosemary roast potatoes, carrots, parsnips,
brussel sprouts, vegan gravy

Pan Seared Seabass

Chive crushed new potatoes, samphire, fennel,
saffron cream sauce

DESSERTS

Christmas Pudding Tart

Brandy anglaise, vanilla ice cream

Gingerbread Sticky Toffee Pudding

Caramel sauce, vanilla ice cream

Clementine & raspberry pavlova (vegan available)

Chocolate & Salted Caramel Tart

Pecan crust, Chantilly cream, chocolate sauce

Vegan Hazelnut Mousse

Oat streusel, toasted hazelnuts





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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

