



The Crichton Club Bar1

Public & Members Lounge and Social Venue Hire.

All Welcome.

Social Venue Hire Sample Menus.



Budget Buffet 1

£4.50 per head

Selection of sandwiches on bloomer bread, cocktail sausage rolls, mini samosas, quality chicken goujons, vol au vents filled with brie and cranberry and crustless cheese & onion quiche

Budget Buffet 2

£4.75 per head

Half filled morning roll (filled with luxury fillings), cocktail sausage rolls, chicken satay & sesame seeds, mini veg spring rolls, sausage cheese & pickle, spicy quality chicken goujons and mini savoury eggs

Funeral Tea (silver service menu)

£8.00 per head

Soup of choice with a selection of fine breads & real butter, luxury selection of sandwiches (filled with luxury fillings), home made sausage rolls, mini cheese and onion quiche, mini macaroni bites, mini filled wrap selection, a selection of quality tray bakes, selection of biscuits and tea & coffee served by staff in silver jugs

Funeral tea (gold service menu)

£10.00 per head

Soup of choice with a selection of fine breads & real butter, mini filled cob and seeded rolls (filled with luxury fillings), home made sausage rolls, mini wrap selection, mini macaroni bites, mini asparagus & leek quiche, mini strawberry tarts, fresh scones with clotted cream or butter, jam, selection of home made cakes and tea & coffee served by staff in silver jugs

Option 1

£5.00 per head

Sandwiches on bloomer bread and half assorted filled wraps (filled with luxury fillings), hand made sausage rolls, mini pizza breads, mini veg spring rolls, mini samosas, quality chicken goujons, cajun wedges and mini chocolate eclairs

Option 2

£5.50 per head

Mini cob and seeded rolls (filled with luxury fillings), hand made pastry sausage rolls, mini veg spring rolls, veg pakora, veg spring rolls, Houstons haggis balls in bread crumbs, crustless cheese & onion quiche, mini assorted filled wraps and chocolate eclairs

Option 3

£7.00 per head

Mini club cheese burgers and plain burgers (cut in quarter), mini samosas, mini veg spring rolls, plain & spicy wings, plain and honey & mustard cocktail sausages, loaded wedges (pulled bbq chicken, mozzarella & chorizo), macaroni pastry bites, vegetable kebabs and mini chocolate eclairs

Option 4

£8.00 per head

Mini classic steak pies (wrapped in pastry), tempura king prawns, mini brie in breadcrumbs, mini chips & scampi cones, salmon teryaki sticks, mini goats cheese & caramelised onion tartlets, honey and balsamic & rosemary cocktail sausages, mini Mediterranean veg quiche and chicken, chorizo & red pepper sticks

Option 5**£12.00 per head**

Knife & fork buffet, quality ham and chargrilled pineapple, roast silverside, quality chicken slices, home made quiche, pan seared salmon, selection of fine breads and real butter, coleslaw, Mediterranean cous cous with fresh herbs, Italian mixed leave salad, chargrilled vegetables, cherry tomato with cucumber & red onion, mixed olives & feta and hot baby potatoes & spring onion

Option 6**£7.00 per head**

Bacon roll or lorne roll and chips

Option 7 (Wedding Menu)**£25.00 per head****To Start**

Chefs soup of the day or sour bread & garlic mushrooms

Main Meal

Ballottine of chicken wrapped in streaky smoked bacon and haggis with whiskey cream sauce, mini fillet medallions with home made Yorkshire puddings & a red wine pan jus or vegetarian wellington

To Finish

Chefs own Belgian chocolate ganache tart & cream, glazed lemon tart or mixed fresh fruit crumble & fresh custard

Add cheese board £2.75 per head up to 50 guests, £2.50 per head up to 75 guests, add £2.00 for fruit platter per guest and wedding cheese cake selection available.

BBQ Menu**£12.00 per head**

Gourmet club burgers, Rib eye steak medallions (marinated in red wine vinegar, red wine, rosemary & garlic), chop stick chicken, cajun chicken, bbq chicken, chefs slow roasted bbq ribs, king prawns (chilli, garlic & fresh coriander), vegetable kebabs with olive oil & balsamic dressing, chargrilled halloumi, fresh salads, chefs coleslaw, caramelised onions, chefs tomato pasta salad, chargrilled vegetables, Mediterranean cous cous, baby potatoes & spring onions, cherry tomato with cucumber and red onion salad, Italian leaves & watercress, breads, toasted baps, chilli tortilla wraps, flat breads, ciabatta bread rolls and various sauces

