

Drumquin Guest House Private Functions

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 30 people / Maximum 150 people

One choice per course

2 course = From £22.00 per person
3 course = From £30.00 per person

Two choices per course

2 course = From £26.00 per person
3 course = From £32.00 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 £10.00 per hour each. Or you may wish to supply your own servers.

Menu

Example Starters

Home made Lentil Soup
Home made Potato and Leek Soup
Home made Yellow Pea Soup
Home made Mushroom Soup
Home made Carrot and Cumin Soup
Home made Chicken Broth

Cold Mixed Seafood Platter (See below for options choose 4 different options)

Smoked Salmon,
Prawns Marie Rose,
Smoked Mackerel Pate,
Sweet Chilli King Prawn
Seared Scallop
Roll Mop
Hot Smoked Salmon
Crab Claw

Melon Selection with Prawns Marie Rose

Melon Selection with Summer Berries

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

Smoked Duck Breast Salad with Raspberry and Balsamic Glaze

Spicy Bean Pate with Oatcakes

Smoked Mackerel Pate with Oatcakes

Chicken Terrine with Chutney and Side Salad

Halloumi and Courgette Skewer with Side Salad

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 Ham & Peach Gravy

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

Seafood

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

**Parma Ham wrapped Fillet of Salmon filled with Sundried Tomatoes & Spinach
with a Thernidor Cream Sauce**

Vegetarian

**Root Vegetable Nut Roast topped with Goats Cheese
served with a Chunky Tomato & Cumin Sauce**

Oven Roasted Halloumi topped with a Mediterranean Crust

Wild Mushroom & Parmesan Risotto

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

Mango and Raspberry Pavlova

Mandarin and Passion Fruit Pavlova

Sticky Toffee Pudding

Apple Pie & Custard

Triple Chocolate Torte

Fresh Fruit Salad

Fork Buffet Minimum 30 people / Maximum 150 people

Two course = From £18.00 per person

Prices don't include serving staff

Serving staff = extra £10.00 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
Scottish Stovies with Beetroot and Oatcakes**

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
Mango and Raspberry Pavlova
Manderin and Passion Fruit Pavlova**

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

Soup and Bannock Minimum 50 people / Maximum 350 people

From £2.50 per person

Please get in touch if you have anything specific in mind

We no longer provide Finger Buffets