

Garvock House Hotel

St John's Drive, Transy, Dunfermline, Fife, KY12 7TU
Tel. (01383) 621067 Fax. (01383) 621168

Lunch menu at £21.75, Supper Menu at £25.00

*(For private parties of 18 adults & over. Lunch is served between 12 and 2.30 p.m.,
supper is served Sun – Fri between 6.30 p.m. and 9.30 p.m.)*

To compile your menu, please choose soup of the day and two starters, three main courses & three desserts:

Soup of the day

Warm crab & ginger tart with rocket leaves & chilli & lime syrup
Terrine of venison & apricot studded with pistachio nuts with orange & juniper berry syrup
Smoked chicken with bang bang salad
Timbale of haggis, neeps & tatties with whisky & onion cream sauce
Chilled Galia melon with apple sorbet & Calvados syrup
Plum tomato, avocado & mozzarella salad with basil & olive oil

-ooOoo-

Traditional beef steak & Guinness pie
Roast breast of chicken with black pudding, red onion marmalade & red wine jus
Baked fillet of salmon topped with fish mousse with tomato & chive butter sauce
Braised brisket of beef with creamed potatoes & wild mushroom, shallot & pancetta gravy
Moroccan style lamb tagine with spiced cous cous
Crispy haddock with mushy peas, home made chips & Tartare sauce

-ooOoo-

Warm spiced apple krummel torte with vanilla pod ice cream & custard
Kiwi pavlova with lime cream
Strawberry ripple cheesecake with strawberry sorbet & red berry coulis
White & dark chocolate parfait with dark chocolate sauce & crisp tuille
Iced raspberry ripple ice cream terrine with a compote of berries
Warm sticky date & apricot pudding with toffee sauce

-ooOoo-

Coffee & tablet

Garvock House Hotel

St John's Drive, Transy, Dunfermline, Fife, KY12 7TU

Tel. (01383) 621067 Fax. (01383) 621168

Dinner Menu at £27.00

(For parties of 18 adults & over served between 6.30 p.m. and 9.30 p.m.)

Smooth chicken & goose liver parfait with home made chutney & oat cakes

Crispy fish cake with lemon butter sauce

Soup of the day

-ooOoo-

Roast loin of pork with apple & sage stuffing, crispy crackling, bread sauce & gravy

Fillet of seabream with smoked haddock kedgeree & curry oil dressing

Breast of chicken with mushroom, tarragon & white wine sauce

A selection of market vegetables & potatoes

-ooOoo-

Iced strawberry pavlova parfait with a compote of strawberries & crisp tulle

Chocolate fudge cake with dark chocolate sauce & vanilla pod ice cream

Mango crème brulee with shortbread & candied orange

-ooOoo-

Coffee & tablet

Garvock House Hotel

St John's Drive, Transy, Dunfermline, Fife, KY12 7TU
Tel. (01383) 621067 Fax. (01383) 621168

Dinner Menu at £29.75

(For parties of 18 adults & over served between 6.30 p.m. and 9.30 p.m.)

Duck terrine with juniper berry & orange dressing served with oat cakes

Warm roast pepper & goat's cheese tartlet with walnut & bacon salad & balsamic jus

Soup of the day

-ooOoo-

Roast leg of lamb studded with rosemary & garlic
served with pea puree, roast potato & redcurrant gravy

Baked fillet of cod topped with bacon dust with leek & prawn ragout

Braised venison & roast root vegetable casserole with thyme dumplings

A selection of market vegetables & potatoes

-ooOoo-

Warm banana bread with toffee sauce & rum & raisin ice cream

A crisp lemon tart with black currant sorbet coulis

Chocolate & praline mousse with white chocolate sorbet & crisp tuille

-ooOoo-

Coffee & tablet

Garvock House Hotel

St John's Drive, Transy, Dunfermline, Fife, KY12 7TU
Tel. (01383) 621067 Fax. (01383) 621168

Dinner Menu at £32.00

(For parties of 18 adults & over served between 6.30 p.m. and 9.30 p.m.)

Smoked salmon & prawn cheesecake with lemon & dill oil

Pressed terrine of ham hough with truffled lentils & beetroot chutney

Soup of the day

-ooOoo-

Char grilled ribeye steak with mixed peppercorn & brandy sauce

Baked fillet of sea bream topped with tempura of prawn & shellfish cream

Roast noisette of lamb with wild mushroom & potato terrine, caramelised shallots & cepe gravy

A selection of market vegetables & potatoes

-ooOoo-

Mascarpone & strawberry cheesecake with strawberry sorbet

Chocolate truffle cake with coffee cream

Warm pecan pie with maple ice cream

-ooOoo-

Coffee & tablet

Garvock House Hotel

St John's Drive, Transy, Dunfermline, Fife, KY12 7TU
Tel. (01383) 621067 Fax. (01383) 621168

Dinner Menu at £36.50

(For parties of 18 adults & over served between 6.30 p.m. and 9.30 p.m.)

Coconut crusted King prawns with noodle salad & lime & chilli syrup

Chicken & foie gras parfait with bacon & prune salad with oat cakes

Platter of exotic fruits with champagne sorbet

-ooOoo-

Grilled sirloin steak with garlic crusted tomato, mushrooms,
crispy red onions & pepper sauce

Medley of fish with crab risotto cake & citrus butter sauce
(salmon sea bass, scallops & King prawn)

Pan fried callops of venison with potato & celeriac dauphinoise,
beetroot coulis & red wine sauce

A selection of market vegetables & potatoes

-ooOoo-

Warm pear tart tatin with poire william ice cream

Dark chocolate marquise with vanilla sabayon

Cheese plate with celery, grapes & wafers

-ooOoo-

Coffee & petit fours

Garvock House Hotel

St John's Drive, Transy, Dunfermline, Fife, KY12 7TU
Tel. (01383) 621067 Fax. (01383) 621168

Booking details for private parties up to 50 persons

To help you plan your arrangements you will see listed below the procedure for following through your enquiry at Garvock House

Provisional :

You can pencil in your preferred date which we will hold for 14 days. You are under no obligation and this gives you the opportunity to co-ordinate the other arrangements you need to make. If the booking remains unconfirmed after 14 days, the hotel reserves the right to cancel the booking.

Confirmation / Deposits :

To confirm your booking we ask you to pay a non refundable deposit of £150.00.

Cancellations :

In the event of cancellation, the deposit already paid is non refundable. Cancellations must be made in writing.

Numbers :

For a private room (Sunday to Friday) with no room hire charge, a minimum of 18 adults is required. For a private room on Saturday, a minimum of 20 adults is required. Please advise us of your final numbers three days in advance.

Payment :

Unless credit facilities have been arranged in advance, your account will be prepared for settlement prior to departure. We accept cash, cheques (in accordance with the terms of a current bank card and the following credit/charge cards: access/mastercard, visa and switch.

Confirmation of Prices :

There is a minimum charge of £27.00 per person for private parties on Saturday evening. Firm menu prices and accommodates rates can only be confirmed three months prior to the date of your function. All prices quoted are inclusive of V.A.T.

These notes are for guidance only and may change without notice - Garvock Limited.