



THE GARDEN CAFÉ AT TRAQUAIR

Group Menus 2019

The following menus are available for groups of a minimum of 8 people and a maximum of 24. Larger groups can be accommodated by arrangement, over more than one sitting. Only one menu per group may be selected, however we are delighted to provide a menu for your group's requirements and to work with you to plan for any special occasions.

COFFEE AND SHORTBREAD

GLEN LYON Red Stag Coffee, or tea, with homemade shortbread
£4.75pp

MENU A – LIGHT LUNCH

Homemade soup of the day with freshly baked bread
Platter of sandwiches with assorted fillings
Tea or coffee
£8.50pp

MENU B – HIGH TEA

The Traquair Steak Pie – a traditional pie with a dash of Traquair House Ale served with seasonal vegetables
or
Cullen Skink and a savoury bannock
Selection of home baking to include scones, shortbread and cakes
Tea or coffee
£15.00pp

MENU C – SWEET AFTERNOON TEA

Freshly baked scones with whipped cream and home – made jam
Selection of home baking to include cakes and éclairs
Tea or coffee
£8.50pp

MENU D – SWEET AND SAVOURY AFTERNOON TEA

A platter of freshly made finger sandwiches and savoury pastries

Home baked scones with whipped cream and homemade jam

Selection of home baking to include cakes and éclairs

Tea or coffee

£15.00pp

MENU E

Please make one selection from each course –

Starters

- Homemade soup of the day, served with freshly baked bread
- Pheasant and venison terrine, served with oatcakes and chutney
 - Mackerel rillettes with toast
- Roasted red pepper, rocket and parmesan salad

Main

- Minute steak sandwich with mustard seed dressing and garden salad Rich Provencal style ratatouille served with toasted ciabatta bread
- Ploughman's lunch – award winning Forsyth's pork pie served with Mull Cheddar, homemade chutney and garden leaves
- Traquair Steak Pie – a traditional pie with a dash of Traquair House Ale served with seasonal vegetables
 - Barbecued salmon salad with pine nut and parmesan pesto
 - Honey Roast Ham or Roast Chicken Salad

Puddings

- Traditional Cranachan with Scottish raspberries
- Traquair bannock, milk chocolate and orange pudding
- Meringue with seasonal berries, garden mint and whipped cream
- Borders lavender and lemon posset with homemade shortbread

Two courses £15.00pp

Three courses £18.00pp

All menus include tea or coffee to finish

All food is freshly prepared and homemade on the premises. We pride ourselves in the use of seasonal and, where possible, local produce.

Please advise us of any allergies or dietary requirements at the time of booking.

Please note for groups of 10 or more, we require a 25% booking fee for the Café; this is non-refundable if cancelled less than 7 days before your visit.