

THE CLYDESIDE DISTILLERY

TALISMAN PRIVATE DINING EXPERIENCE

SAMPLE DINNER MENUS



CLYDE

Artisan bread & butter

Chicken & Duck Liver Parfait,  
Apricot & Orange Chutney  
& Oat Crunch

Roast Scottish Salmon Fillet,  
Gingered Greens  
& Lemongrass Velouté

Three Milk Cake  
with Rum Roasted Pineapple

Filter Coffee,  
Freshly Brewed Tea  
& Petit Four

KELVIN

Artisan bread & butter

Trio of Home Cured Scottish Salmon Terrine,  
Lemon Dressed Beetroot,  
Apple Salad & Horseradish Crème Fraiche

Roast Free Range Chicken Breast,  
Mushroom Stuffed Leg,  
Lightly Pickled Wild Mushrooms,  
Roast Leek & a Duo of Chicken  
& Creamed Mushroom

Caramel Apple Crumble,  
Vanilla Ice Cream  
& Anglaise Sauce

Filter Coffee,  
Freshly Brewed Tea  
& Petit Four

KATRINE

Artisan bread & butter

Goats' Cheese Agnolotti,  
Forest Vegetables,  
Celeriac Purée  
& Tomato Fondue

Roast Fillet of Beef,  
Mull Cheddar Crumb,  
Parmentier Potatoes,  
Roasted Mushroom  
& Shallot Ragu

Coconut Delice,  
Mango Sorbet  
& Exotic Fruit Salad

Filter Coffee,  
Freshly Brewed Tea  
& Petit Four

SPECIAL REQUESTS

We are always delighted to create a bespoke menu to suit, please let our event coordinator know if you have any special requests.

Dietary requirements, allergies and intolerances will be catered for in addition to you chosen menu.





GLENLEE & WAVERLEY EVENING RECEPTION

CANAPE SAMPLE MENUS

VEGETARIAN

Roasted Cherry Tomato, Parmesan Shortbread  
& Chive Crème Fraiche



Squash Cracker, Squash Purée,  
Pickled Beetroot & Pumpkin Seeds



Whipped Goats Cheese on an Oat Biscuit,  
Fig & Heather Honey



Gougère Filled,  
Cheese Foundue

MEAT

Haggis Bon Bons,  
Arran Mustard Mayo



Black Pudding Bon Bons,  
Homemade Brown Sauce



Chicken Liver Parfait  
On Brioche Toast, Cherry Gel



Mini Venison & Haggis Sausage Roll



Confit Ham Hough Croquette,  
Apple & Thyme Gel

FISH

Crispy Langoustine Croquette ,  
Shellfish Essence



Smoked Salmon & Dill Mousse,  
Creamed Horseradish



West Coast Crab Tartlet,  
Spiced Mango



Hot Smoked Salmon  
& Confit Baby Potatoes

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GLENLEE & WAVERLEY EVENING RECEPTION

BOWL FOOD SAMPLE MENUS

COLD

Hot Smoked Salmon,  
Beetroot & Horseradish



Potato Salad~Blistered Tomatoes,  
Borlotti Beans & Aioli~Miso



Sea Trout ,  
Pickled Noodle Salad



Olive Oil Cured Pear,  
Fig & Burrata Salad

HOT

Potato, Coconut & Spinach Dahl,  
Rice & a Butternut Squash Cracker



BBQ Chicken Thighs, Chorizo  
& Potato Salad & Peri Sauce



Braised Beef Cheeks, Chive Mash,  
Roast Root Vegetables & Red Wine Jus



BBQ Pork Belly, Celeriac Slaw & Apple



Truffle Mac & Cheese



Potato Gnocchi,  
Parmesan Cream Gratin



Lamb Hot Pot



Chicken Tikka Masala,  
Spicy Rice & Garlic Naan Crostini



Roast Whisky Char Siu Salmon

SWEET

Dark Chocolate & Amarena Cherry Pots,  
Fennel & Orange Biscotti



Passionfruit Jelly, Lemon Cream  
& Glazed Lyche



3 Milk Cake,  
Rum Roasted Pineapple



Warm Rice Pudding, Vanilla Ice Cream,  
Poached Raspberries & Crumble



Warm Sticky Toffee Pudding,  
Vanilla Ice Cream & Toffee Sauce



Poached Pear Salad,  
Citrus & Whisky Caramel

The number of bowl food options will be subject  
to your event numbers and chosen package.

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