SCOTTS

LET'S GET TOGETHER

Events & Private Dining

MOET

ESCAPE TO SCOTTS

Special Occasions at Scotts Troon

There are parties, and then there are Scotts parties. With stylish coastal surroundings, breathtaking views out towards the Isle of Arran and Ailsa Craig, and our dedicated team on board to ensure plain sailing, Scotts Troon should be at the very top of your list – after all, we know a thing or two about throwing a simply fabulous soirée.

GROUP DINING

Choose from our fabulous range of specially selected Classic & Signature menus, or work with our Head Chef to create your very own menu.

CLASSIC 2 courses £29.95pp | 3 courses £36.95pp

STARTERS

HARISSA & ROSE PETAL HOUMOUS VE
Crispy chickpea, Khobez flat bread & pomegranate

SOUP OF THE DAY
Warm sourdough & sea salt butter

BLOODY MARY PRAWN COCKTAIL
Atlantic prawn Marie rose, cherry vine tomato, gem lettuce & sourdough wafer

CHICKEN LIVER PARFAIT
Plum & apple chutney, toasted brioche, rocket, house dressing

HAGGIS, NEEPS & TATTIES
Bashed neeps, mashed potato, peppercorn sauce & potato straw

MAINS

COCONUT CHILLI CHICKEN
Sweet chilli & coconut cream, fragrant rice, pak choi, shrimp crackers

CLASSIC MAC & CHEESE V
Mature cheddar, Italian cheese & soft herb crumb, garlic ciabatta

225G SCOTCH DRY AGED SIRLOIN STEAK
Portobello mushroom, cherry vine tomato, Koffmann chips & brandy & peppercorn sauce
+15.95 supplement

SMOKED HADDOCK & KING PRAWNS GRATIN
Lemon pomme purée, leeks, white wine cream & parmesan gratin

SWEET POTATO & SPINACH CURRY VE
Roasted sweet potato, lime leaf rice, sesame greens, Kashmiri chilli sauce & mini poppadom

SCOTTS BEEF BURGER
Double beef patty, brioche bun, baby gem, beef tomato, smoked chilli jam & fries

SWEET TREATS

WHITE CHOCOLATE & BERRY PAVLOVA V
Winter berry compote, white chocolate shard, berry coulis & chantilly cream

TRUFFLE BROWNIE TORTE VE
Vegan vanilla ice cream, chocolate sauce

APPLE & BRAMBLE CRUMBLE
Butter crumble topping, vanilla ice cream

BAILEYS & CARAMEL CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream

STICKY TOFFEE PUDDING
Pecan crumble, butterscotch sauce & vanilla ice cream

CLASSIC AFFOGATO
Espresso shot, vanilla ice cream & homemade shortbread

V Vegetarian | VE Ask for vegan

Please find our dietary & allergen information on our back page.

SIGNATURE 2 courses £33.95pp | 3 courses £40.95pp

STARTERS

CHICKEN LIVER PARFAIT
Plum & apple chutney, toasted brioche, rocket, house dressing

CRISPY DUCK & WATERMELON SALAD
Crispy duck, watermelon, cucumber, radish & pomegranate

LOBSTER & BLOODY MARY PRAWN COCKTAIL
Atlantic prawn Marie rose & lobster, cherry vine tomato, gem lettuce & sourdough wafer

CRUMBLED GOATS CHEESE & PISTACHIO V
Hot beetroot chutney, pepper rocket, sourdough croutes

HAGGIS, NEEPS & TATTIES
Bashed neeps, mashed potato, peppercorn sauce & potato straw

GAMBAS PIL PIL
Garlic chilli prawns, lemon & parsley, garlic bread

MAINS

SEARED FILLET OF SEABASS & GRILLED LANGOUSTINE
Hasselback potatoes, citrus samphire, buttered leeks, garlic & lemon butter

LAMB RUMP, ROSEMARY, GARLIC & JUS
Herb confit potato, charred tenderstem, vine tomato & red wine sauce

200G SCOTCH DRY AGED FILLET STEAK
Portobello mushroom, cherry vine tomato, Koffmann chips & brandy & peppercorn sauce
+18.95 supplement

CHICKEN BALLOTINE & BLACK PUDDING BONBON
Chicken wrapped in parma ham, fondant potato, buttered tenderstem & Diane sauce

FETA & BUTTERNUT SQUASH ROAST VE
Baby roast potato, maple tenderstem glazed root & porcini mushroom jus

SWEET POTATO & SPINACH CURRY VE
Roasted sweet potato, lime leaf rice, sesame greens, Kashmiri chilli sauce & mini poppadom

SWEET TREATS

WHITE CHOCOLATE & BERRY PAVLOVA V
Winter berry compote, white chocolate shard, berry coulis & chantilly cream

TRUFFLE BROWNIE TORTE VE
Vegan vanilla ice cream, chocolate sauce

SCOTTISH & CONTINENTAL CHEESE SELECTION V
Mull of Kintyre, Blue Murder, French brie, Artisan biscuits, Arran plum & apple chutney

BAILEYS & CARAMEL CHEESECAKE V
Shortbread crumb, butterscotch sauce & caramel ice cream

STICKY TOFFEE PUDDING V
Pecan crumb, butterscotch sauce & vanilla ice cream

VALRHONA BELGIAN DARK CHOCOLATE DOME V
Warm caramel sauce & caramelised pecan crumb, vanilla ice cream

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MOËT & CHAN
IMPERIAL

DRINKS PACKAGES

Celebrate your event with your favourite drink in hand. Created by our talented Bar Team, our drinks packages are guaranteed to get the party started.

BEERS

Bucket of 12 Beers (Choose from Peroni, Corona or Budweiser) £49

CELEBRATION PACKAGE

2 Bottles of Moët Impérial &
1 x Mini Lejay Crème de Cassis £150

COCKTAIL PACKAGE

6 Cocktails (Choose from Cosmo, French Martini or Daiquiri) & a bottle of Prosecco £72

BOTTLE PACKAGES

Bottle of Belvedere or Grey Goose Vodka & 8 mixers £160

Bottle of Beefeater Pink Gin with unlimited refill draft mixer £125

Bottle of Whitley Neil (Choose from Orange, Rhubarb & Ginger, Raspberry, or Parma Violet) & 8 Fever Tree mixers £130

Bottle of Glenfiddich 10 with ice & water £130

Bottle of Glenmorangie with ice & water £130

Bottle of Laphroig with ice & water £140

WINE

WHITE

Valdemoro Sauvignon Blanc, Chile £23.95
Sancerre Domaine Bonnard Sauv, France £45.95

RED

Valdemoro Merlot, Chile £23.95
Château Lamartine Cahors Malbec, France £38.95

ROSÉ

Villa Rosella Zinfandel, France £26.95
Hampton Water Rosé, France £53.95
Whispering Angel, France £56.95

PROSECCO

Botter Prosecco, Italy £31.95

CHAMPAGNE

Moët Brut Impérial, France £67.95
Laurent Perrier Rosé, France £89.95
Dom Pérignon, France £295

RONI
RONI

MAKE IT SPECIAL

Our dedicated team are here to take care of the little things that make a good party great, be it a personalised menu or just the right table settings, it's what we do! And if you're looking to take your event to the next level, check out our list of recommended suppliers. From florists to live musicians, we'll work together to ensure your occasion is one to remember.

TERMS & CONDITIONS

Please note, Scotts Troon does not have a private dining room, however we can offer semi-private dining space, perfect for large parties. Minimum numbers apply. A £10 per person deposit is required to secure your booking. All deposits are non-refundable & non-transferable.

Final numbers must be confirmed 48 hours in advance. Alterations to your reservation (number of guests, dietary requirements, changes to your menu or time of reservation) must be made at least 48 hours in advance. Final payment and any outstanding amounts must be settled on the day of the event directly with the venue.

Afternoon Tea must be booked a minimum of 7 days in advance.

All menus included in this brochure are subject to change at any time. Some dishes on our menus can be adjusted to be made gluten-free, please speak to our team before ordering for special dietary requirements or allergy information. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments.

All of our prices include VAT. A discretionary service charge of 8% will be added to your bill. 100% of all service charge goes to our staff.

Cancellation policy: Your event can be cancelled up to 48 hours in advance, any cancellations made after this time will be charged in full based on the confirmed number of guests.

LET'S TALK

For more information or to start planning your next event, get in touch with a member of our dedicated team on events@buzzworksholdings.com or call us on 01292 430 939

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