LADYBURN

The Ladyburn Table

Private Dining, Celebration Feasts & Seasonal Menus for Your Stay

PRIVATE DINING

STARTERS · MAIN COURSES · DESSERTS · NOURISHING PLANT-BASED CUISINE











Ladyburn Pizzeria Experience

Wood Fire Pizza Oven · Operated by our Chefs Only

















BREAKFAST

BUFFET BREAKFAST · £15 PER PERSON (INC VAT)

SERVED EVERY MORNING

- Fresh Root Ginger & Turmeric Shots
- Green Goddess Smoothie — coconut or almond milk
- Seasonal Fruit Salad
- Whipped Greek Yoghurt — vanilla, honey, berries
- Granola
- Overnight Oats or Hot Porridge — bee pollen, goji, poached peach
- Protein Pancakes — topping selection

ADD HOT BREAKFAST · +£10 PER PERSON · MUST BE PRE-ORDERED

- **Corrie Mains' Poached Eggs** — sourdough, smashed avocado, sriracha
- **Croissant** — smoked Scottish salmon, crème fraîche, capers
- **Wild Mushroom & Free-Range Egg Omelette**
- **Brioche "Eggy Bread"** — streaky bacon, maple & blueberries
- **Heritage Tomatoes & Avocado on Toast** — fresh basil, sourdough

LUNCH

2-COURSE LUNCH · £22 PER PERSON (INC VAT)

CHOOSE ONE STARTER

- **Thai Spiced Butternut Squash Soup** — coconut, lemongrass, lime, sourdough
- **Roast Butternut Squash, Coconut & Chilli Soup** — sourdough
- **Peat Smoked Haddock, Leek & Potato Chowder** — sourdough

CHOOSE ONE MAIN

- **Ladyburn Poke Bowl** — cajun chicken (or tofu / salmon), wild rice, BBQ pineapple, spinach, sweetcorn, yoghurt dip
- **Raw Nourish Bowl** — tzatziki, hummus, falafel, spinach, pickled cabbage, chickpea, cucumber
- **Smørrebrød** — home smoked salmon, avocado, crème fraîche, caviar, dill / salt baked beetroot, raspberry vinegar, goat's cheese

3-COURSE DINNER

FROM £55 PER PERSON (INC VAT) · ALL CHOICES MUST BE PRE-ORDERED

CANAPÉS — OPTIONAL ADDITION

Choice of 3 — £9.95 **Choice of 5** — £12.95 **Choice of 7** — £15.95

STARTERS

- **Traditional Cullen Skink or Leek & Potato Soup** — sourdough
- **Terrine of Ayrshire Ham Hock** — smoked chicken, celeriac slaw, Granny Smith apple & hazelnut
- **Smoked, Cured & Raw Scottish Salmon** — radish, avocado, crème fraîche, caviar (+£4 supp)
- **Salt Baked Dowhill Beets** — whipped goat's cheese, apple, candied walnuts
- **Orkney Scallop** — slow roasted pork belly, kimchi, pak choi, Thai sauce (+£9 supp)
- **Isle of Wight Tomatoes** — burrata, white peach, balsamic, olive oil, basil

MAINS

- **Thyme Roasted Chicken** — potato dauphinoise, broccolini, sand carrot, Arran mustard sauce
- **Stone Bass Fillet** — Paris mash, asparagus, shrimps, mussels, vermouth sauce
- **Stout & Treacle Braised Blade of Scotch Beef** — black truffle mash, spinach, wild mushrooms, pearl onions, pancetta (+£6.50 supp)
- **Harissa Marinated Lamb Shoulder** — Moroccan spiced couscous, chermoula, crispy chicken skin & pistachio crumb
- **Cairn-Hill Farm Fillet of Beef** — king oyster mushroom, truffle ketchup, broccoli, heritage carrot, potato & haggis terrine, peppercorn sauce (+£25 supp)
- **Pumpkin & Sage Filled Potato Gnocchi** — "parmesan" cheese sauce, fried sage, hazelnut

DESSERTS

- **Sticky Date & Fig Pudding** — toffee sauce, vanilla bean ice cream
- **Pavlova** — vanilla bean cream, seasonal fruit
- **Black Forest Brownie** — Amarena cherries, fruit sorbet (+£3 supp)
- **Lemon Meringue Pie** — raspberry sorbet, white chocolate décor (+£3 supp)
- **Billionaires Tart** — milk chocolate crémeux, dulce de leche, dark chocolate crumb, blackberry sorbet (+£5 supp)
- **Caramel Apple** — apple compote, caramel, dark chocolate crumb (+£5 supp)

VEGETARIAN & VEGAN

PLANT-FORWARD OPTIONS AVAILABLE ACROSS ALL MENUS

STARTERS

- **Crispy Fried Sushi** — pickled aubergine, black olive, caper
- **Wild Mushroom Arancini** — parmesan, truffle
- **Beetroot Hummus** — grilled broccolini, pomegranate
- **Thai Spiced Butternut Squash Soup** — coconut, lemongrass, lime
- **Mezze Platter** — roasted Mediterranean vegetables, sun-dried tomatoes, marinated olives, hummus, baba ghanoush, dolmades, rosemary focaccia
- **Ayrshire Honey & Sesame Roasted Carrots** — labneh, hazelnut dukkha

MAINS

- **Raw Nourish Bowl** — tzatziki, hummus, falafel, spinach, pickled cabbage, chickpea, cucumber
- **Ladyburn Poke Bowl** — cajun marinated tofu, wild rice, BBQ pineapple, spinach, sweetcorn, yoghurt dip
- **Butternut Squash & Chickpea Curry** — stir-fried vegetables, sticky jasmine rice, Thai coconut curry sauce
- **Marinated Aubergine** — chickpeas, heirloom tomato, fresh basil, wild garlic, black olive, virgin olive oil
- **Roasted Red Peppers** — stuffed with lemon & herb quinoa, "feta", fresh herbs, salsa verde
- **Roasted Cauliflower** — warm tabbouleh, vegetable jerky, caper & raisin
- **Vegetable Wellington** — flaky puff pastry, butternut squash, sweet potato, mushrooms, onion, garlic & fresh herbs
- **Pumpkin & Sage Filled Potato Gnocchi** — "parmesan" cheese sauce, fried sage, hazelnut

DESSERTS

- **Sticky Toffee Pudding** — butterscotch sauce, ice cream
- **Chocolate Millionaires Tart**

ITALIAN THEMED BUFFET

£50 PER PERSON (INC VAT)

- **Fresh Baked Focaccia** — olive oil, balsamic
- **Bresaola of Scottish Beef** — wild rocket, parmesan, grilled figs
- **Wild Mushroom Arancini** — truffle, mascarpone
- **Heirloom Tomatoes** — basil, black olives, burrata
- **Minted Melon Salad** — prosciutto, radicchio, hot honey
- **Wood-Fired Sourdough Pizzas** — make your own
- **Wood-Fired Scottish Salmon** — nduja, olive oil
- **Aubergine Parmigiana** — mozzarella, basil, tomato
- **Traditional Tiramisu**

MEDITERRANEAN GRAZING

£60 PER PERSON (INC VAT)

GRAZING TABLE

- **House Sourdough** — dipping oil, garlic
- **Antipasti** — cured meats, tomato & olive tapenades, Charentais melon, grilled bread, Pecorino, marinated olives
- **Burrata** — marinated tomato, basil, aged balsamic
- **Grilled & Marinated Vegetables** — radicchio, oregano, olive oil, preserved lemon
- **Whipped Cheese & Sun-Dried Tomato**
- **Slow Roasted Pork Shoulder & Sage Arancini** — tomato pesto
- **Roast Butternut Squash Tartlet** — grilled goat's cheese, wild rocket & honey

MAIN COURSE

- **Chianti Braised Blade of Beef** — broccolini, pancetta, truffle, fèves, pappardelle pasta, parmesan

DESSERT

- **Chocolate Caramel Delice**

PORTUGUESE MENU

£45 PER PERSON (INC VAT)

- **Mezze Platter** — cured meats, lightly spiced hummus, tzatziki, padrón peppers, grilled bread, sundried tomato whipped goat's cheese, marinated olives, wild rocket & honey
- **Peri Peri Roasted Chicken** — potato, white bean, chorizo, nduja, vegetable pot — served with mojo & aioli sauces
- **Caramelised Custard Tart** — vanilla ice cream

SPANISH TAPAS

£55 PER PERSON (INC VAT)

- **Toasted Pitta** — hummus, tzatziki
- **Olives** — orange, rosemary
- **Selection of Antipasti & Cured Meats** — pickles, preserves
- **Manchego Cheese** — membrillo
- **Prawn Pil-Pil** — garlic, chilli, parsley
- **Albondigas** — meatballs, tomato ragù, sage, parmesan
- **Chorizo** — chickpeas, Rioja, marjoram
- **Patatas Bravas** — spiced potatoes, sour cream & coriander
- **Chicken Pinchos** — romesco sauce
- **Porcini** — wild garlic, olive oil, lemon
- **Saffron & Epicure Potato Tortilla**
- **Chilled Melon Salad** — prosciutto, mint & feta
- **Spanish Dessert Selection**

TRADITIONAL ROAST CHICKEN

TABLE BUFFET · £49 PER PERSON (INC VAT)

- **Free Range Roast Chickens**
- **Pigs in Blankets**
- **Yorkshire Puddings**
- **Herb Roasted Potatoes**
- **Cauliflower Cheese**
- **Heather Honey & Arran Mustard Roasted Root Vegetables**
- **Buttered Winter Greens**
- Chicken Gravy · Selection of Desserts

VEGETARIAN OPTIONS

- Roast Squash, Vegi Haggis & Mushroom Wellington
- Vegi Sausage & Bacon
- Vegetable Lasagne / Cottage Pie
- Wild Mushroom Bourguignon

SCOTTISH AFTERNOON TEA

SEASONAL · £36 PER PERSON (INC VAT)

HANDCRAFTED SAVOURIES & SANDWICHES

- **Maiden's Lobster Bisque** — tomato & roasted fennel
- **Scottish Smoked Salmon & King Prawn Marie Rose Vol-au-Vent**
- **Arran Brie, Caramelised Red Onion & Ayrshire Bacon Tartlet**
- **New York Deli Style Sausage Roll** — black treacle ketchup
- **Coronation Chicken** — mango, coriander
- **Ayrshire Ham** — Arran mustard, watercress
- **Free-Range Egg & Cress · Dunlop Cheddar & Spring Onion**

SWEET TREATS

- **Traditional Dundee Cake** — orange frosting, marmalade gel
- **Raspberry Ripple Macaroon** — raspberry buttercream, raspberry jelly
- **Baked Vanilla Cheesecake** — blueberry, chocolate
- **Lemon Meringue Choux** — lemon curd, Italian meringue, white chocolate
- **Billionaires Tart** — caramel, milk chocolate crémeux
- **Freshly Baked Scones** — fruit preserve, clotted cream

SCOTTISH SUMMER BBQ

£39 PER PERSON (INC VAT)

- **Rustic Sourdough & Cultured Butter**
- **Angus Beef Quarter Pounder** — brioche, pickles, smoked cheddar
- **Award Winning Pork Chipolatas** — maple, mustard
- **Salmon & Prawn Skewers** — heather honey, dill
- **Chicken** — buttermilk, cajun spices
- **Pork Belly** — fennel, sage
- **Grilled Corn** — crispy onions, harissa
- **Baked Sweet Potato** — cumin, chilli, sour cream
- **Ayrshire Coronation Potato Salad**
- **Caprese Salad** — marinated tomato, mozzarella, basil
- **Provençal Vegetables** — fusilli pasta, olives, red pepper pesto
- **Selection of Desserts**

SCOTTISH THEMED DINNER

£65 PER PERSON (INC VAT)

A celebration of Scotland's finest seasonal produce — a curated three-course dinner with bread service.

- **Bread Service**
- **Haggis & King Edward Potato Croquette** — neap velouté, whisky gel
- **Butter Poached Free Range Chicken** — skirlie, rumbledethumps, Stornoway black pudding, creamed cabbage & bacon, Arran mustard cream sauce
- **Scottish Cranachan Trifle**

EXTRAS & ADD-ONS

ENHANCE YOUR STAY WITH THESE OPTIONAL ADDITIONS

REFRESHMENT STATION · £8 PER PERSON, PER DAY (INC VAT)

- Self-service tea — black & herbal selection
- Bean-to-cup coffee machine — Americanos, flat whites, cappuccinos, lattes, espressos & more
- Infused filtered water — set up in the dining room for guests to help themselves
- Bottled sparkling water & filtered still water

MID-MORNING / AFTERNOON TREATS · £10 PER PERSON, PER DAY (INC VAT)

- Selection of mini carrot cake, chocolate & blackthorn sea salt energy bars & traybakes

LADYBURN SIGNATURE MOCKTAIL · £8 PER PERSON (INC VAT)

- Strawberry & botanical non-alcoholic liqueur
- Elderflower pressé, non-alcoholic prosecco, dash of lime
- Fresh pomegranates, raspberries & strawberries — served over ice

REFRESHMENT STATION	MORNING & AFTERNOON TREATS	SIGNATURE MOCKTAIL
£8	£10	£8
per person / per day	per person / per day	per person

All prices include VAT. Menus are subject to seasonal availability.
Please advise of any dietary requirements or allergies at the time of booking.

LADYBURN PIZZERIA

£32 per person · £40 per person with dessert

MEAT LOVERS

Pepperoni Heatwave
Tomato sauce, mozzarella, pepperoni, red onion, chilli flakes

Prosciutto & Rocket
Tomato sauce, mozzarella, prosciutto, rocket, green pesto drizzle

Spanish Chorizo
Tomato sauce (or BBQ), mozzarella, chorizo, red onion, peppers

Chicken & Pesto
Tomato sauce, mozzarella, chicken, green pesto, bocconcini

BBQ Chicken
BBQ sauce, mozzarella, chicken, peppers, red onion, chilli flakes

Spicy Salami Inferno
Tomato sauce, mozzarella, salami, chilli flakes, onion chutney jam

VEGGIE LOVERS

All available with vegan cheese.

Margherita Classica
Tomato sauce, mozzarella, bocconcini, fresh basil, olive oil

Mediterranean Veg
Tomato sauce, mozzarella, peppers, mushrooms, onion, olives, pesto

Tofu & Pesto Power
Tomato sauce, marinated tofu, mushrooms, olives, red pesto

Sweetcorn Sunshine
Tomato sauce, vegan cheese, sweetcorn, mushrooms, rocket, red pesto

Goat Cheese Delight
Tomato sauce, goat cheese, caramelised onion, red peppers, rocket

Triple Cheese Dream
Mozzarella, bocconcini, goat's cheese, a touch of red pesto

Rocket Pesto
Tomato sauce, mozzarella, rocket, green pesto drizzle

Garden Veg Classic
Tomato sauce, mushrooms, peppers, red onion, olives, rocket

BUILD YOUR OWN

Anything not listed, please ask!

SAUCES & CHEESE

- Tomato pizza sauce
- BBQ pizza sauce
- Mozzarella cheese
- Bocconcini cheese
- Goat's cheese
- Vegan cheese

MEATS

- Salami
- Pepperoni
- Chicken
- Chorizo
- Prosciutto

VEGETABLES

- Mushrooms
- Red onion
- Olives
- Peppers
- Rocket
- Sweetcorn
- Pineapple
- Courgette
- Aubergine
- Spinach
- Fresh basil

EXTRAS

- Chilli flakes
- Chilli oil
- Onion chutney
- Green pesto
- Red pesto
- Tofu
- Lentils

DESSERTS

Black Forest Brownie
Amarena cherries, fruit sorbet

Lemon Meringue Pie
Raspberry sorbet, white chocolate decor

Tiramisu
An option of three to choose from: coffee, lemon or pistachio

Caramelised Custard Tart
Dulce de leche, salted caramel ice cream

New York Baked Cheesecake
Blueberry compote, white chocolate crumble

LADYBURN

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VENUE

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