

Group Dining Selector

Dear Guest

We are delighted to prepare a menu tailored to your specific requirements, whatever the event. We have prepared a selection of dishes and menu suggestions.

The prices are for guidance only, as we can arrange menus for all tastes and budgets. Prices may of course fluctuate seasonally and if choices and the number of courses increase. This guide is not exhaustive as our management team in co-ordination with our Head Chef will be happy to discuss every need in detail.

Special diets and allergies are often a concern to event organisers, at the Maitlandfield House Hotel we like to think we have the people and knowledge available to help you solve these concerns.

The brasserie can accommodate up to 50 guests, the Sixteen King's up to 40, the Reception Room up to 30. For a larger event then our Great Hall banqueting suite can accommodate up to 200 guests depending on the table plan.

Please call our conference and banqueting co-ordinator on +44 (0) 1620 826513 info@maitlandfieldhouse.co.uk for your event needs.

Yours sincerely

Pauline De Freitas
Events Organiser



@ Maitlandfield House Hotel

Group Dining Selector

Sample Menu A

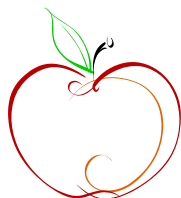
2 Course choice £14.75 per person

3 Course choice £16.95 per person

Local Vegetable Broth with crusty bread

Mixed Tomato and Buffalo Mozzarella Salad with aged balsamic

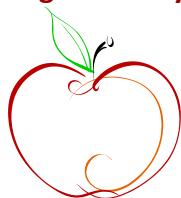
Chilled Fantail of Melon with forest fruits and fruit coulis



Beef, Vegetable and Belhaven Ale Pie with creamed potatoes

Golden Breaded Haddock, garden peas, fries and tartar sauce

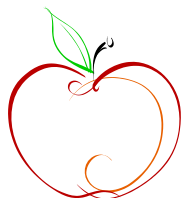
Vegetable Style Italian Lasagne with grated parmesan and salad leaves



Bread and Butter Pudding with vanilla sauce

Crushed Italian Meringue and winter berry fruits

Cheese Platter with Oatcakes and homemade chutney



Freshly Brewed Colombian Coffee with chocolate mints



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Sample Menu B

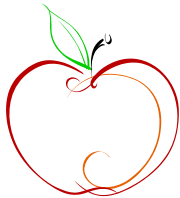
2 Course choice £19.50 per person

3 Course choice £22.50 per person

Sweet Carrot and Orange Soup with crusty bread

Smooth Chicken Livers and Mushrooms Parfait with oatcakes and house chutney

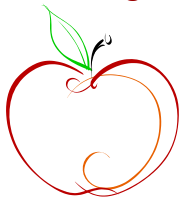
Breaded Local Fishcakes with tartar sauce and salad garnish



Roast leg of Scottish Border Lamb on crushed new potatoes with root vegetables and roasting jus

Pan-Roasted, Hot Smoked Salmon with pesto dressing and new potatoes

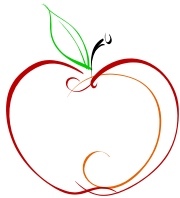
Chef's Vegetable and Pasta Bake with seasonal leaves and garlic bread



White and Dark Chocolate Mousse, meringue topping, cappuccino sauce

Light Vanilla Cheesecake with orange pouring cream

Selection of Fine Scottish Cheeses with oatcakes, grapes and quince jelly



Freshly Brewed Columbian Coffee with chocolate mints



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Sample Menu C

2 Course choice £16.50 per person

3 Course choice £19.00 per person

Cream of Wild and Farmed Mushroom Soup and crusty bread
Smooth Chicken Liver Pate with oatcakes
Belhaven Smoked Salmon with red onion marmalade and lemon dressing



Chicken Supreme and Haggis wrapped in bacon laced with whisky sauce
Oven Baked Fillet of Seabass on creamed potatoes, with parsley sauce
Wild Mushroom and Green Pea Risotto with parmesan shavings



Traditional Scottish Cranachan topped with raspberry coulis
Glazed Lemon Tart with summer berries and praline crumble
Selection of Fine Scottish Cheeses with Oatcakes, grapes and quince jelly



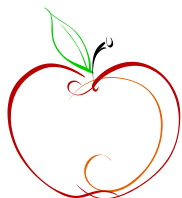
Freshly Brewed Columbian Coffee with chocolate mints

Sample Menu D

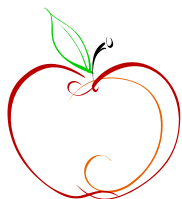
2 Course choice £19.95 per person

3 Course choice £23.95 per person

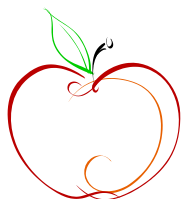
Roasted Tomato and Basil Soup with freshly baked bread
Terrine of Wild Game and Chicken with oatcakes and house chutney
Belhaven Smoked Salmon with prawn salad and lemon dressing



Roast Rib of Scottish Beef with traditional trimmings and roast gravy
Fillet of Haddock with Parmesan Crust on creamed potato with a light caper sauce
Baked Brie and Red Berry Tart new local potatoes and mixed leaves



Bread and Butter Pudding with vanilla sauce
Chocolate Fudge Cake with crème fraiche
Selection of Fine Scottish Cheeses with oatcakes, grapes and quince jelly



Freshly Brewed Columbian Coffee with chocolate mints