

## Private Dining & Conference Facilities

Whether you are looking for a private Dining area or for a business meeting Strathaven has the right package for you

We have room capacity for up to 200  
For private parties eating

Up to 160 theatre style for a conference

Day Delegate Rate available on Request

Room Hire Rates to suit your budget

### Private Menus for that Special Occasion

Available from **£19.50 for Lunch pp**  
**£23.00 for Dinner pp**

#### Free Glass of House Wine with Bookings made in *Lauder's*

*Valid till November 30<sup>th</sup>*  
*Maximum of 4 people per party*  
*Must eat from Main Menu only.*  
*Offer based on 175ml of House Wine*  
*Can only be used once*  
*Non-transferable*

**Bring this voucher to redeem this offer**

## Afternoon Tea

*Served daily from 10 – 5pm*

### Why not Start your day with a Coffee & Pastry...

*Served from 10am daily*



Coffee Selection from **£2.00**  
Tea Selection from **£1.75**

Add a Pastry for an extra **£1.25**

### Enjoy a Traditional Afternoon Tea in the tranquil Setting of the West Lounge

*Chef's Selection of Freshly Made Sandwiches*  
*Freshly Baked Fruit Scone, Cream & Preserve.*  
*Choose a Meringue or Strawberry Tart*  
*Accompanied with Tea from our*  
*Wide Selection* **£10.00**

*Add a Glass of Sparking Wine* **£14.50**

BEST WESTERN

# Strathaven Hotel

**TEL: 01357 521778**

**FAX: 01357520789**

[www.strathavenhotel.com](http://www.strathavenhotel.com)

[reception@strathavenhotel.com](mailto:reception@strathavenhotel.com)

**Free Glass of House Wine with  
Bookings in *Lauder's***  
Main Menu Only



# Main Menu

## Starters

<b>Soup of the Day</b> <i>with Fresh Bread Roll</i>	£4.00
<b>Trio of Melon</b> <i>with Fresh Fruit &amp; Coulis</i>	£4.25
<b>Chicken Liver Pate</b> <i>Red Onion Marmalade, Toast or Oatcakes</i> £4.95	
<b>Combo of Tempura Chicken &amp; Vegetables</b> <i>Starter</i>	£5.25
<b>With Garlic Bread &amp; Potato Skins,</b> <i>Trio of Dips</i> <i>Sharer</i>	£9.00
<b>Thai Fish Cake,</b> <i>seasonal leaves &amp; Chilli Dressing</i>	£4.95
<b>Black Pudding Salad,</b> <i>Poached Egg, Bacon &amp; Balsamic Glaze</i>	£5.95
<b>Parma Ham Bruschetta</b> <i>with Italian Salad</i>	£5.25
<b>Wild Mushroom Ravioli</b> <i>Chilli Oil, &amp; Parmesan Shavings</i>	£5.25

## Mains

<b>Beef Stroganoff</b> <i>Served with Basmati Rice</i>	£ 9.95
<b>Goujons of Cajun Chicken</b> <i>Garnished with BBQ Sauce &amp; House Fries</i>	£ 9.00
<b>Beer Battered Fillet of Local Haddock</b> 9.95 <i>With House Fries, Tartare Sauce &amp; Mushy Peas</i>	£
<b>Grilled Smoked Local Haddock</b> <i>On Top of Creamy Mash with Tomato &amp; Cream Jus</i>	£ 9.95
<b>Traditional Haggis, Neeps &amp; Tatties</b> <i>With a Whisky Cream Sauce</i> 5.25	£10.00 Starter £
<b>Honey Roast Ham</b> 9.50 <i>With a Peach Glaze, Creamy Mash &amp; Savoy Cabbage</i>	£
<b>Thai Green Vegetable, Chicken or King Prawn Curry</b> <i>With Basmati Rice &amp; Baby Choka Naan Bread</i>	From £ 8.50
<b>Sizzler of Chicken or King Prawn</b> <i>Served on a Sizzler Plate with Sour Cream, Salsa &amp; Guacamole</i>	From £10.50
<b>Seafood Linguini</b> <i>Haddock, Salmon &amp; King Prawns with Tomato, White Wine &amp; Garlic Sauce</i>	£10.75
<b>10oz Rib Eye Steak Garni (Locally Sourced)</b> <i>With a Tomato, Mushroom, Peppercorn Sauce &amp; House Fries</i>	£16.95
<b>8oz Fillet Steak Garni (Locally Sourced)</b> <i>With a Tomato, Mushroom, Peppercorn Sauce &amp; House Fries</i>	£23.95
<b>Marinated Lamb Chop</b> <i>With Rosemary &amp; Redcurrant Jus, Creamy Mash &amp; Savoy Cabbage</i>	£11.00
<b>Sweet Chilli Vegetables or Chicken</b> <i>From</i> <i>Served on a bed of Fine Noodles</i>	£ 8.95
<b>Rodeo Burger</b> <i>With Onion Rings, Cheese, Garnish &amp; House Fries</i>	£ 8.95

**Selection of Side Orders** *All* £ 2.50

## Lunch Market Menu

### Sample Menu

#### STARTERS

##### Soup of Day

*Served with Warm Bread Roll*

##### Crispy Deep Fried Haggis Fritters

*With Whisky Sauce*

##### Trio of Melon

*With Fresh Fruit & Mixed Coulis*

#### MAINS

##### Deep Fried Goujons of Plaice & Sole

*With House Fries, Salad & Lemon Mayonnaise*

##### Chargrilled Gammon Steak with Pineapple

*With House Fries & Peas*

##### Beef & Vegetable Casserole

*Served with Creamy Mash*

##### Penne Pasta Arrabiatta

*Garnished with Garlic Bread*

#### DESSERT

##### Apple & Cinnamon Pie

*With Vanilla Custard*

##### Chocolate Fudge Cake

*Served with Chantilly Cream*

##### Vanilla Ice Cream

*With Choice of Sauce*

**2 COURSE £9.95**

**3 COURSE £12.95**

**Served 12pm – 2.30pm Daily & 5 – 6pm**

**Monday – Friday**

**Sunday 12- 5pm**

## Dinner Market Menu

### Sample Menu

#### STARTERS

##### Soup of Day

*Served with Warm Bread Roll*

##### Baked Figs with Pancetta

*Served with a Balsamic Reduction*

##### Ham Hock Terrine

*With Crisp Salad & Apple Chutney*

##### Salpicon of Game

*Served on Dressed Mixed Leaves*

#### MAINS

##### Marinated Lamb Chop

*Rosemary & Redcurrant Jus, Creamy Mash & Savoy Cabbage*

##### Seared Salmon Creole

*With House Salad & Parsley Potatoes*

##### Thai Green Vegetable Curry

*Basmati Rice & Baby Choka Naan*

##### Chargrilled Chicken Supreme

*Set on an Italian Leaves, Pesto & Garlic Bread*

#### DESSERT

##### Chocolate Fudge Brownie

*With Vanilla Ice Cream & Chocolate Sauce*

##### House Cheesecake

*Garnished with Chantilly Cream*

##### Trio of Ice Creams

*Smothered in a sauce of choice*

**2 COURSE £12.95**

**3 COURSE £15.95**

**5pm - 9.30pm SAT-SUN**

**6pm - 9.30pm MON-FRI**