

Groups Brochure buffets and set menus



CHARWOOD

RESTAURANT-BAR-FUNCTION SUITES

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CHARWOOD RESTAURANT & BAR

Welcome to our Group Brochure designed specifically to make your event extra special.

We have created a number of different menu types to suit all occasions. From full 3 course sit down dinners to finger buffets we have it covered with everything in between.

Our trained events team can cater to your every need and can help you plan your perfect function.

WEDDINGS & CHRISTENINGS

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BIRTHDAYS & FAMILY GATHERINGS

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FUNERALS & RETIRMENTS

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CORPORATE MEETINGS &

HOSPITALITY



Our Balfour Suite can seat up to 30 people. Perfect for smaller, intimate family gatherings or corporate events and meetings.

Our Main Function suite
can seat up to 100
people. Perfect for
weddings, Anniversary's,
Christenings and
conferences. The 2 suites
can be joined to create
space for a dance floor or
to create a larger space.





Our Beautiful outdoor seating area is perfect for those rare summer days. Take advantage of the beautiful view and kick back with a drink from our great beverage selection

Our newly refurbished bar is separate from the main restaurant area. With lots of space and versatile seating it's perfect for smaller groups for after work drinks, birthday gatherings or small business meetings over coffee.



CHARWOOD RESTAURANT & BAR

Here at Charwood we have a great range of spaces to suit any occasion. With 2 function suites, a restaurant, a bar and an outdoor seating area the possibilities are endless.

Our dedicated staff all have years of experience and can help with any queries you might have. We have a helpful list of local contacts if you are looking for any entertainment such as DJ's or any decorations such as balloons or table covers as well as invitations and anything else you might need to make your night extra special.

All of our food is made fresh onsite by our experienced chefs. We try to use local and Scottish produce whenever we can and use local suppliers such as Macsween's, Di Rollo's, J Gilmour's and I.J. Mells. We can cater for any dietary requirements you may have, please just let us know.



All of our menus are prepared fresh and in house. Our experienced chefs can cater to any dietary requirements you may have and our events team will be happy to help with any other enquiries.

Charwood Finger Buffet

CHOOSE ITEMS FROM THE SELECTOR TO COMPILE YOUR OWN BUFFET MENU

3 Items, Sandwiches and tea/coffee £10.50 per person

4 items, Sandwiches and tea/coffee £12.00 per person

Sandwiches freshly prepared with white and brown bread;

Ham and Turkey, Egg Mayonnaise, Cheese and Tomato and Tuna Mayonnaise

Choose 3 / 4 Options From:

Pepperoni and Mozzarella Pizza
Goat's Cheese and sun Dried Tomato Pizza
Haggis Spring Rolls
Vegetable Spring Rolls
Hot Sausage Rolls
Chicken Caesar Tortilla Wraps
Cajun Style Chicken Drum Sticks *
Spicy marinated Chicken drum sticks*
Indian Vegetable Pakora with sweet chilli dip *
Stilton and Broccoli Quiche
Smoked Haddock and Spring Onion Tartlets
Chicken Satay *
Quiche Lorraine





Charwood Fork Buffet

A delicious range of hot and cold platters made with fresh ingredients to compliment any occasion.

£15.00 per person includes: (add tea/coffee for £1.25 per person)

Platters of House Baked Ham and Turkey and Continental Cold Meats*

Eggs Mayonnaise sandwiches*

Oven Baked Potatoes*

Stilton and Broccoli Quiche

Spicy Chicken Wings*

Wood Fired Pizza Selection

Selection of Salads*

Choose 4 Salad Items From The List Of Options To Accompany Your Selection:

Salad Leaves*

Carrot, Caraway and Orange Salad*

New Potatoes, red onion and bacon salad*

Creamy Coleslaw salad*

Creamy Potato Salad*

Pimento, red onion and olive salad*

Spiced Cous Cous*

And For The Best Bit...Choose One Of The Following Home-Made Desserts.

Vanilla Cheesecake with raspberry compote

Lemon and Ginger Cheesecake

Vanilla Crème Brulee

Cranachan

Apple Pie

Sticky Toffee Pudding







Charwood Hot Buffets

£25.00 per person including a selection of desserts and teas/coffees.

Choose From Two Main Dishes From The List Below

Lamb Ragout*

Collops of Chicken in a Chasseur sauce*

Braised Beef in a classic Bourguignon sauce*

Layered potato and Mediterranean vegetable Lasagne

Sweet and Sour Pork*

Penne Pasta in a sun dried tomato and Cheddar cream sauce

Poached Fillet of Salmon with Lemon and Parsley butter*

Stir fried Noodles with Hoi sin sauce

Roast Rib of Beef with Peppercorn Sauce* (£3.50 supplement)

Platter of Cold Cuts*

Platter of cured and cooked Fish*

Grilled Fillet of Salmon with dill and Pernod essence*

Pan fried Turkey Steak in a creamy mushroom and white wine sauce*

Curried Chicken Masala*

Selection of Home-made Quiches

Choose 3 Accompaniments From The List Below



Buttered baby Potatoes*
Baked Jacket Potatoes*
Panache of Vegetables*
Pilaff Rice*
Spiced Potato Wedges*
Mixed Salad Bowls*
Dauphinoise Potatoes*
(£1.00 supplement)





Charwood Canapés Selection

Our chefs have created a delicious range on canapés to compliment a wide range of occasions.

Whether it's to add the WOW factor to a drinks reception or for some light nibbles at a conference we have it covered. Select from this delicious selection (minimum 20 people):

3 for £6.50pp, 4 for £8.50pp, 6 for £10.50pp, 8 for £12.50pp

Smoked Salmon Blini with Keta Caviar

Herb Scone with Crab and cream cheese

Haggis Spring Rolls

Pate on toast with red onion Chutney

Black pudding with Caramelised Apple *

Peppered Goats Cheese Croustade with Tomato Chutney

Prawn and chorizo crouquette

Smoked Salmon and Crème Cheese Roulade

Blue Cheese Rarebit

Breaded Mushroom with garlic and herb dip

Mini Sticky Toffee Puddings

Mini Cheese Cakes

Carrot Cake







Charwood Hot Breakfast buffet

If you have an early morning event we can also cater for breakfast buffets before 12.30pm. Perfect for weddings, Christenings and corporate events.

£12.50 per person (min. 30 people)

Fresh Fruit Platter

Bacon

Pork Sausages

Black Pudding

Morning Rolls

Danish Pastries

Toast

Butter and preserves

Tea and Coffee





Charwood Set Menu's

We have specially designed a range of set menus to suit every need. Groups of over 15 will be required to pre-order.

Pub Classics Set Menu

2 courses £16.50 / 3 courses £19.95

Starter

Chefs' Homemade Soup of the Day with artisan bread (GF w/o bread)

Mains

Steak and Ale Pie with creamy mash, roast carrots and baby onions (GF w/o pastry)

Charwood Burger

8oz Scottish beef burger topped with smoked bacon and smoky cheese, served on a brioche bun with baby gem, beef tomato, gherkin, onion chutney and fries (GF w/o bun)

Homemade Macaroni Cheese

Dessert

Choice of Ice cream | 3 scoops from the following...

Vanilla | Chocolate | Strawberry | Lemon Sorbet (GF) | Mint Choc Chip | Scottish Tablet

Please note - 10% discretionary service charge applies to set menus for over 8 people

Set Menu 1

2 courses £21 / 3 courses £25.95

Starters

Chefs' homemade Soup of the Day

with artisan bread (GF w/o bread)

Haggis Spring rolls

with a plum sauce

Wood Roasted Bruschetta

served on garlic bread with cherry vine tomatoes, red onion, roasted garlic and basil.

Mains

Josper Grilled Free Range Chicken Supreme

with wild Scottish mushrooms, herb mash and a thyme and roast garlic jus (GF)

Spaghetti Carbonara

with bacon or mushroom, served in a creamy sauce with garlic and parmesan (Can use GF pasta)

Wood fired Margherita Pizza | Choose from 2 toppings | chicken, ham, haggis, pepperoni, jalapeños, mushroom, rocket, pineapple, mozzarella, olives artichokes.

Josper Grilled Scottish Rib Eye steak matured for 35 days

with hand cut chips and a mixed leaf salad. Choose a delicious baste from the following; Lemon, Garlic and Herb, Chimichurri (spicy) or our Basic. (£5 supplement) (GF)

Desserts

Charwood's Homemade Sticky toffee Pudding

with vanilla ice cream and butterscotch sauce

Honeycomb Panacotta

minted strawberries and honeycomb (GF)

Raspberry Chranachan

traditional Scottish dessert with Scottish oats, raspberries, honey, whisky and cream (GF)

Scottish Cheese selection from I.J.Mills | Biscuits (£2 supplement)

Set Menu 2

2 courses £22.00 / 3 courses £26.95

Starters

Chef's Homemade Soup of the Day

served with Artisan Bread (GF w/o bread)

Grilled Tiger Prawns

cooked on the Josper and served with lime and chilli (GF)

Goats Cheesecake

on a crumbly oat cake base with onion jam and a balsamic reduction

Mains

Josper Roasted Chicken

with a wild Scottish mushroom sauce, fine green beans and sautéed potatoes (GF)

Prawn and Teriyaki Salmon Skewers

served with sauce vierge and couscous

Smoked Pork Belly

served with a sweet potato puree, broccoli and baby apples (GF)

Josper Grilled Scottish Rib Eye steak matured for 35 days

with hand cut chips and a mixed leaf salad. Choose a delicious baste from the following; Lemon, Garlic and Herb, Chimichurri (spicy) or our Basic. (£5 supplement) (GF)

Roasted Vegetable and Goats cheese Stack

roast red pepper & sherry coulis (GF)

Desserts

Crème Brulee

with Homemade shortbread (GF w/o shortbread)

Charwood's Sticky toffee Pudding

with vanilla ice cream and butterscotch sauce

Vanilla Cheesecake

with Passion fruit syrup (GF)

Scottish Cheese selection from I.J.Mills | Biscuits (£2 supplement)

Please note - 10% discretionary service charge applies to set menus for over 8 people

Premium Set Menu

Our special Set menu for groups of 15 or more. Pre-order only.

2 Courses £23.00 / 3 Courses £27.95

Starters

Chef's Homemade Soup of the Day

served with Artisan Bread (GF w/o bread)

Chicken Liver Pate

with wood roasted bread and shallot jam (GF w/o bread)

Josper Grilled Tiger Prawns

with a lime and chilli dressing (GF)

Mains

Chicken Supreme with wild mushroom cream and white wine sauce served with Dauphinoise Potatoes and Seasonal Vegetables (GF)

Josper Grilled Fillet steak matured for 35 days

with hand cut chips and a mixed leaf salad. Choose a delicious baste from the following; Lemon, Garlic and Herb, Chimichurri (spicy) or our Basic. (£5 supplement) (GF)

Salmon Hollandaise

Served with new potatoes and seasonal Vegetables (GF)

La Parmegiana Di Melanzane

Layered Aubergine in an Italian Sauce topped with Cheese

Desserts

Charwood's sticky toffee Pudding

with vanilla ice cream and butterscotch sauce

Scottish Cheese selection from I.J.Mells | Biscuits

Crème Brulee

with homemade shortbread (GF w/o shortbread)



If you have any special requests please do not hesitate to ask.

We look forward to seeing you.

Please Note:

All of our prices are up to date at the time of printing and are inclusive of VAT.

If you have any questions or dietary requirements please do not hesitate to get in touch.

A 10% discretionary service charge applies to the set menus only for over 8 people

Our Chefs and events team are happy to help.

Deposits and minimum spend charges may apply for certain bookings.

*Gluten Free Dishes