



Stravaigin's GREETINGS





FESTIVE MENU

3 COURSES AT £50 PER PERSON

STARTER

Parsnip & Apple Veloute, Chimmichuri, Sourdough, whipped butter

Stravaigin's Haggis, Neeps & Tatties

Smoked Mackerel, Cucumber & Caper Salsa, Smoked Potato Mousse, Dulse Pickle

Baked Ayrshire Beets, Whipped Chestnut, Brambles, Malt Crouton **(vg)**

MAIN

Loch Melfort Sea trout, Heritage Carrot, Pumpkin Seed Dukkah, Nori Butter

Glazed Beef Featherblade, Buttered Potato, Burnt Onion Conserve, Crispy Kale

Grilled Courgette, Warm Orzo Salad, Muhammara, Pomegranate

8oz Rump Steak, Chunky Chips, Za'atar Tomato, Pepper (£7supp)

DESSERT

Dark Chocolate & Orange Cake, Fudge Sauce, Cocoa Crisp

Tonka Bean Panna Cotta, Mulled Cherry, Candied Pistachio

Passion fruit Creme Caramel, Charred Pineapple, Coconut Crisp **(vg)**

*WE REQUIRE GROUPS OF 10 OR MORE TO DINE FROM THIS MENU AND
GROUPS OF 16 OR MORE TO PROVIDE A PRE-ORDER*





FESTIVE CANAPÉS

£12 PER PERSON

Habanero Cured Sea Trout,
Fennel Seed Cracker, Coriander
Emulsion

Crispy Pork & Tarragon Croquette,
Mustard Mayonnaise

Chickpea Panisse,
Lemon Yoghurt, Pickled Cucumber

AVAILABLE FOR PRE-ORDER ONLY

PRIVATE PARTIES

Our Cellar space is the perfect place for your Festive party!

The space accommodates up to 46 guests seated or up to 60 guests standing. The Cellar is equipped with a Private Bar, Private Bathrooms and a built in PA system - for you to choose your own music during your event.

Hire of the Space is priced as a package which can include any of the following:

A Glass of Prosecco on Arrival
Canapes
Three Course Set Menu Dining
A Half Bottle of Wine Per Person
Buffet Style Dining
Customizable Bar Tab

Bespoke packages can be built on request.

TO GET YOUR BESPOKE QUOTE PLEASE CONTACT
RESERVATIONS@STRAVAIGIN.CO.UK



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DEPOSITS AND CANCELLATIONS POLICY

A credit or debit card is required to secure all bookings for 15 people or less. The card will not be charged at the time of booking, however for no-shows and cancellations less than 48 hours in advance of the arrival time, a £25 per person charge be applied to the card provided.

A £10pp non-refundable deposit is required to secure all bookings of 16 people or more. This pre-payment will be deducted from the bill during your visit. Significant reductions in numbers less than 48 hours before the reservation would mean the deposit redeemed against the bill will only reflect the number of guests still in attendance.

Private Hire events require a 10% deposit to secure the date, the remaining is then require 6 weeks in advance of the event.

All deposits and pre-payments are non-refundable or transferable, and can only be redeemed against the agreed reservation.

PRE-ORDER AND MENU POLICY

Groups of 10 or more are required to dine from our 3 course Set menu for ease of service.

Groups of 16 or more we will also require a full food pre-order from the Set menu, table plan and dietary requirements or allergies to be returned to us no later than two weeks prior to the booking date. Templates will be sent via email prior to the booking date. Name cards will be provided on your table for arrival in place from the table plan provided.

CONTACT

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