

Food from around the world - Produce from around the corner

SAINTJUDES

bar - kitchen - club

Private Events Menus & Pricing 2011

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190 Bath Street, Glasgow 0141 352 8800
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We are delighted that you are considering Saint Judes
as your chosen event venue...

This pack contains a list of sample menus and pricing options
which we hope you will find informative.

At Saint Judes, we specialise in the finest bespoke service and
will do our utmost to meet your individual requirements.

Our menus are designed to give you an insight into what we can
provide for events at Saint Judes. Our Events Team would be
delighted to discuss your own individual ideas and requests to help
create a package to suit your particular requirements and budget.

For further information, or to arrange a viewing,
please do not hesitate to contact one of our team.

Tel: 0141 352 8800

Email: info@saintjudes.com

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Saint Judes invites you to create your own bespoke event menu
from the choices that follow...

Simply choose three dishes from each section to
"design your own menu"

For a three course dinner please add £5.50 for dessert.
A full list of desserts can be found on Page 8.

MENU A
2 courses £22.50

Starters

Cream of Shallot and Thyme Soup with Dunsyre Blue Croutes

Home Hot Smoked Salmon infused with Earl Grey Tea
served with a Pickled Cucumber Salad

Warm Chorizo Sausage and Crisp Bacon with Saffron Vine Tomatoes

Endive and Beetroot Salad with Raspberry and Grain Mustard Dressing

Chicken Liver Parfait with Pomegranate Jam and Oatcakes

Mains

Pan Seared Sea Bass Fillet, Pickled Vegetables and Sweet Potato Rosti
served with a Lemon Butter Sauce

Slow Roasted Fillet of Pork with Blackcurrants,
Ratatouille and Herb Potato Cake

Supreme of Salmon, Grain Mustard and Fresh Herb Crust,
Ratatouille and a Herb Potato Cake.

Slow Cooked Beef and Mushroom Pie with
Roasted Root Vegetables and Herb Mash

Potato Gnocchi with Ribbon Veg and Smoked Cheese Gratin

Trio of Chicken: Confit, Char-grilled and Poached,
served with a Mixed Veg Cassoulet

MENU B

2 courses £27.50

Starters

Cream of Shallot and Thyme Soup with Dunsyre blue Croutes

Home Hot Smoked Salmon infused with Earl Grey Tea
served with a Pickled Cucumber salad

Warm Chorizo Sausage and Crisp Bacon with Saffron Vine Tomatoes

Endive and Beetroot Salad with Raspberry and Grain Mustard dressing

Chicken Liver Parfait with Pomegranate Jam and Oat Cakes

Mains

Pan Seared Sea Bass Fillet, Pickled Vegetables and Sweet Potato Rosti
served with a Lemon Butter Sauce

Slow Roasted Fillet of Pork with Blackcurrants,
Ratatouille and Herb Potato Cake

Supreme of Salmon, Grain mustard and Fresh Herb Crust,
Ratatouille and Herb Potato Cake

Slow Cooked Beef and Mushroom Pie
with Roasted Root Vegetables and Herb Mash

Potato Gnocchi with Ribbon Veg and Smoked Cheese Gratin

Trio of Chicken, Conft, Chargrilled and Poached
served with a Mixed Veg Cassoulet

Pot Roast Rump of Lamb with Forest Mushrooms, Garlic and Rosemary Confit
Potato, Chanterelle Carrots & served in its own Jus

Saint Judes' Fish and Chips with Curried Pea Puree,
House Chips and Salad

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MENU C

2 courses £32.50

Starters

Cream of Shallot and Thyme Soup with Dunsyre Blue Croutes

Home Hot Smoked Salmon infused with Earl Grey Tea
served with a Pickled Cucumber Salad

Warm Chorizo Sausage and Crisp Bacon with Saffron Vine Tomatoes

Endive and Beetroot Salad with Raspberry and Grain Mustard Dressing

Chicken Liver Parfait with Pomegranate Jam and Oatcakes

Pan Seared Scallops, Garlic Puree with Bacon and Pea Shoots

Mains

Pan Seared Sea Bass Fillet, Pickled Vegetables and Sweet Potato Rosti
served with a Lemon Butter Sauce

Slow Roasted Fillet of Pork with Blackcurrants,
Ratatouille and Herb Potato Cake

Supreme of Salmon with a Grain Mustard & Fresh Herb Crust,
Ratatouille served on an Herb Potato Cake.

Slow Cooked Beef and Mushroom Pie with Roasted Root Vegetables and Herb Mash

Potato Gnocchi with Ribbon Veg and Smoked Cheese Gratin

Trio of Chicken: Confit, Chargrilled and Poached
served with a Mixed Veg Cassoulet

Pot Roast Rump of Lamb with forest Mushrooms, Garlic and Rosemary Confit
Potato & Chanterelle Carrots

Saint Judes' Fish and Chips with Curried Pea Puree,
House Chips and Salad

Medallion of Beef Fillet Rossini, Creamed Savoy Cabbage and Yukon Potato
Puree in a Port Wine Sauce

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VEGETARIAN MENU

2 courses £22.50

Starters

Goats Cheese and Sundried Tomato Spring Roll with Rocket Mayo

Soup of the Day with Homemade Bread

Wild Mushrooms pan fried with crisp potato and micro herb salad
with a white truffle dressing

Mains

Potato Gnocchi with Ribbon Veg and Smoked Cheese Gratin

Sweet Potato Risotto with Thai-infused Vegetables

Baked Portobello Mushrooms with Brie, encased in Puff Pastry
with Wilted Greens and a Roast Red Pepper Coulis

**OUR EXPERIENCED CHEFS WOULD BE DELIGHTED TO MEET
YOUR SPECIFIC REQUIREMENTS, AND CAN CATER FOR
ANY ALLERGIES OR INTOLERANCES.**

At Saint Judes, we believe in organic and sustainable
Farming and are committed to reducing our carbon
footprint, sourcing locally wherever possible.

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DESSERTS

All £5.50 per person

Apple Tarte Tatin with Vanilla Ice Cream

Lemon & Lime Posset

Sticky Toffee Pudding with Caramel Sauce

Chocolate & Orange Parfait

Selection of Cheese & Crackers

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HOST YOUR OWN ROAST!

Prices for these options will be provided on request
(dependant on party numbers)

Roast Chicken and all the Trimmings
Served with Stuffing, Roast Potatoes, Gravy & Vegetables

Hog Roast and all the Trimmings
Served with Stuffing, Roast Potatoes, Apple Sauce & Vegetables

Roast Rib of Beef on the Bone
Served with Jumbo Loch Fyne Prawns, Salads,
Breads and Seasonal Vegetables

Traditional Roast Pheasant
Served in its own Jus with Watercess, Bread Sauce, Fried Breadcrumbs,
Game Chips & Pate en Croute

DESSERT OF YOUR CHOICE

PRICE ON REQUEST

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DINNER-IN-A-BOX

Your complete private dining package!

£45.00 per person

(min 15 persons, max 60 persons)

Includes:

Drinks Reception

Glass of prosecco or bucks fizz

3-Course Dinner
Selected from menu A

Saint Judes recommended wine served with Meal
½ bottle of wine per person

Coffee & Petit Fours

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BUFFET SELECTOR

BACON ROLLS

CHICKEN SKEWERS
marinated with coriander & yoghurt

CHINESE SPRING ROLLS, soy dipping sauce

HOMEMADE CHIPS (V)

GRILLED SALMON,
lemon & caper dressing

ONION BHAJI (V) (GF)

SKEWERED TIGER PRAWNS,
lemon mayonnaise

SPICY CHICKEN WINGS

STICKY CHICKEN DRUMSTICKS

MINI BURGER

MINI FISH & CHIPS

LEEK & WILD MUSHROOM BRIDIE (V)

SWEETCORN & SPRING ONION CRISPY RISOTTO (V)

DILL-CURED SALMON, BREAD CRACKER,

LEMON CARAMEL

CROQUE MONSIEUR

CRISPY CONFIT CHICKEN LEG

SAINT JUDES FISH CAKES

MINI CAKE SELECTION, BROWNIES, SCONES
with jam & clotted cream

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BUFFET OPTION PRICES

THREE ITEM SELECTOR

£5.95 per person

FIVE ITEM SELECTOR

£8.95 per person

SIX ITEM SELECTOR

£10.50 per person

EIGHT ITEM SELECTOR

£14.40 per person

TEN ITEM SELECTOR

£18.00 per person

SOME OF OUR DISHES MAY CONTAIN NUTS.
PLEASE ADVISE REGARDING ANY ALLERGIES.
PRICES INCLUDE VAT AT THE PREVAILING RATE

DRINKS

The following is a suggested selection of beverages for:
your arrival reception; during the meal;
for speeches; toasts; and your evening reception...

£5.95 per person

Prosecco Spumante Brut

£4.95 per 150ml glass, £19.95 per 70cl bottle

House Champagne

£7.95 per 150ml glass, £35.00 per 70cl bottle

Orange Juice

£9.00 per jug (four glasses from a jug)

Our wines are priced from £14.50 per bottle
and are subject to change.

Please see our wine list for current listings. We would be happy to
source any unlisted wine you may want to be served at your event.

We can also offer a wide range of drinks,
beers, spirits and non alcoholic beverages.

Please see our full drinks list for products and pricing.
A full cash bar is available.

Thank you for your interest in hosting your event at Saint Judes,
please do not hesitate to contact a member of our team for any
further information or assistance.

We look forward to hearing from you in the near future.

Kind regards
General Manager
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190 Bath Street
Glasgow
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0141 352 8800
www.saintjudes.com