



MILLENNIUM
HOTEL
GLASGOW

Private Dining

“Shut the door and let it be what you want it to be”

Looking to host a private lunch or dinner and searching for something a little different?

Enjoy the privacy of one of our beautifully appointed private dining rooms overlooking George Square for parties up to 40 people. For larger events our Brasserie Restaurant can accommodate a maximum of 170 guests.

These rooms are ideal for VIP entertaining, an exclusive gathering of top clients or even a relaxed get-together with friends, family or colleagues.

For parties of 2 -170 people you can enjoy everything from a simple set lunch to a lavish bespoke dinner specially created by our Executive Head Chef, to your own personal requirements. Let our knowledgeable staff match your unique menu to wine from our cellar.

A selection of sample menus follows.

Please note a room hire charge may apply.



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Sample Menu's

Please select one menu item from each course. If you would like your guests to have a choice for any or all courses, supplements are as follows:

Starters and Desserts - £1 per person

Main Courses - £2 per person

Menu A - £25 per person

STARTERS

Haggis, Neeps and Tatties

Or

Goats Cheese Roulade with a Spinach and Chard Salad

Or

Collops of Seasonal Melon with Champagne Sorbet and Fruit Coulis

Or

Chicken Liver Parfait with Gooseberry Chutney

Or

Tian of Plum Tomato, French Beans and Frisse Lettuce with a Chive Dressing

MAINS

Roast Loin of Pork with Tarragon and Mustard Foam

Or

Roast Free-range Chicken with a Lemon and Thyme Jus

Or

Roast Rib Eye of Beef with a Green Peppercorn Sauce

Or

Baked Escalope of Salmon with Chive Butter Sauce

Or

Braised Shank of Ayrshire Lamb with a Red Wine Sauce

DESSERTS

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice-cream

Or

Strawberry Cheesecake with a Berry Compote and Mint Syrup

Or

Apple and Almond Tart with Cinnamon Ice-cream

Or

Trio of Crème Brulee, Orange Vanilla and Lemon

Or

Drambuie Flavour Fruit Trifle

Coffee and Chocolates



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Menu B - £30 per person

STARTERS

Terrine of Confit Duck served with a Citrus Salad

Or

Terrine of Salmon, Lobster and Sole

Or

Half Ogen Melon with Atlantic Prawns in a Marie Rose Sauce

Or

Terrine of Cornfed Chicken, Saffron and Pimento with a Rockette and Potato Salad

Or

Caesar Salad Topped with Chicken Tikka

MAINS

Roast Rump of Ayrshire Lamb with a Redcurrant and Rosemary Jus

Or

Pan Roasted Guinea Fowl with a White Wine, Celery and Bacon Jus

Or

Pan Roasted Breast of Chicken Stuffed with Sweet Pepper Mouseline, Wrapped in Basil and Pancetta

Or

Baked Fillet of Organic Shetland Cod with a Lemon and Herb Crust

Or

Roast Sirloin of Scotch Beef served with a Yorkshire Pudding and Veal Gravy

DESSERTS

Dark Chocolate Mousse with Orange and Drambuie Ice-cream

Or

Fresh Fruit Salad with Honey Ice-cream and Rose Petal Syrup

Or

Pear and Frangipane Tart with a Red Wine Caramel Sauce

Or

Apple and Blackberry Crumble with Lemon Ice-cream

Or

Gingerbread Parfait with Butterscotch Sauce

Coffee and Chocolates



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Menu C - £36 per person

STARTERS

Terrine of Scallops, Langoustine and Red Mullet in a Basil Water Ice

Or

Trio of Melon with Parma Ham and Black Mission Figs

Or

Assiette of Loch Fyne Salmon (Poached, Bradan Rost, Gravavlax) with Chive Oil and Balsamic Dressing

Or

Salad of Gressingham Smoked Duck Breast with Beetroot and Crème Fraiche

Or

Tian of Avocado, Prawn and Crab bound in a Wasabi Mayonnaise with a Herb Salad

MAINS

Pan Roasted Breast of Guinea Fowl wrapped in Courgette, Sweet Peppers and Crepinette served with a Thyme Jus

Or

Pan Fried Loin of Venison with a Celeriac Puree and Spiced Peppercorn Sauce

Or

Medallion of Beef Fillet with a Mushroom Fricassee and Red Wine Sauce

Or

Pan-fried Fillet of Sea Bass with a Lobster Cream

Or

Roast Breast of Gressingham Duck Breast with a Spiced Peppercorn Sauce

DESSERTS

Selection of Scottish Cheeses served with Quince and Oatcakes

Or

Mango and Coconut Panacotta served in an Almond Tuille with Passion Fruit Syrup

Or

Warm Chocolate Brownies with a Black Cherry and Kirsch Syrup served with Pistachio Ice cream

Or

Baked Alaska

Or

Organic Lemon Tart

Coffee and Chocolates



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Vegetarian Options

The following vegetarian options can be substituted for any main course.

Aubergine Gateaux served with a Fricassee of Vegetables & Wild Mushroom with a Red Wine Reduction

Or

Cannelloni stuffed with Red Lentil Spinach and Mushroom with a Tomato & Red Pepper Coulis

Or

Potato Gnocchi with Roasted Squash & Cherry Tomatoes with Sage & Chive Oil

Or

Tartlet of broccoli and Brie with a Tomato & Red Onion Salad

Or

Vegetarian Pad Thai

Children's Menu

Children under 8 years old eat free of charge, either from our Children's Menu or as a small portion from the wedding breakfast menu.

*** Please note menu prices are valid for 2009 and may be subject to an increase. ***



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Soups and Intermediate Courses

You can replace any starter course from any menu with the following soups. Alternatively, you can add a soup course for just £4 per person.

Scotch Broth

*Tomato Soup with Basil Foam
Served with tomato and mozzarella bread*

Cream of Mushroom and Tarragon

*Cream of Cauliflower
With pancetta and cheese straws*

*Butternut Squash Soup
With herbed spatzele and curry butter*

*Chilled Sugar Snap Pea and Mint Soup
With Avocado*

*Chilled Yellow Taxi Soup
With Avocado and coriander sorbet*

*Sweet Corn Soup
With Lobster and Shellfish Oil*

The following Intermediate dishes can be added as you wish to your chosen menu:

*Champagne Sorbet
£3 per person*

*Lemon Sorbet
£2 per person*

*Chicken Consommé with Tarragon Foam
Served in a shot glass
£2 per person*

*Tomato Soup with Basil Foam
Served in a Shot Glass
£2 per person*



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Canapés

The following Canapés can be chosen for your guests' arrival.

3 canapés per person is £4

4 canapés per person is £5

5 canapés per person is £6

Cold Canapés

Rice Cake with Tuna Loin and Wasabi Mayonnaise

Filo Basket filled with Caesar Salad

Smoked Duck Breast and Beetroot Salad with Crème Fraiche

Smoked Salmon and Caviar

Scotch Eggs

Soup served in Shot Glasses

Chicken Consommé with Tarragon Foam

Tomato Soup with Basil Foam

Chicken Consommé with Mint Sorrel and Gold Leaf

Fresh Pea Soup with White Truffle Oil

Mushroom Consommé with a Lemon and Thyme Foam

On Spoons

Boudin Noir and Scallop

Confit Duck and Pineapple Chutney

Venison Loin with Spiced Peppercorn Sauce

En Croute

Beef Wellington

Salmon and Spinach

Red Pepper and Goat's Cheese