SCOTTS

LET'S GET TOGETHER

Events & Private Dining

ESCAPE TO SCOTTS

Special Occasions at Scotts Largs

There are parties, and then there are Scotts parties. With stylish coastal surroundings, breathtaking views overlooking the marina, and our dedicated team on board to ensure plain sailing, Scotts Largs should be at the very top of your list – after all, we know a thing or two about throwing a simply fabulous soirée.

GROUP DINING

Work with our team to create your perfect experience for your party. You can choose from our fabulous range of specially selected Classic & Signature menus, or work with our Head Chef to create your very own menu.

CLASSIC

2 Courses £29.95 per person
3 Courses £36.95 per person

STARTERS

Preserved Lemon & Saffron Houmous
Toasted sunflower seeds, crispy onions & garlic flatbread

Soup of the Day
Warm sourdough & sea salt butter

Bloody Mary Prawn Cocktail
Atlantic prawn Marie rose, cherry vine tomato, gem lettuce & sourdough wafer

Chicken Liver Parfait
Plum & apple chutney, toasted brioche, crisp leaf, house dressing

Haggis, Neeps & Tatties Tian
Bashed neeps, mashed potato, peppercorn sauce & potato straw

Whipped Truffle Goat Cheese
Heather honey, sourdough croutes & candied beetroot, truffle dressing

MAINS

Lemon & Thyme Grilled Breast of Chicken
Preserved lemon, dauphinoise, garden peas, asparagus, vine tomatoes & light velouté

Classic Mac & Cheese
Mature cheddar, Italian cheese & soft herb crumb, garlic ciabatta

200g Scotch Dry Aged Sirlion
Portobello mushroom, cherry vine tomato, Koffmann chips & brandy & peppercorn sauce
+15.95 supplement

Fish & Chips
Lightly battered haddock fillet, fries, tartare sauce & lemon

Sweet Potato & Spinach Curry
Roasted sweet potato, lime leaf rice, sesame greens, Kashmiri chilli sauce & mini poppadom

Scotts Beef Burger
Double beef patty, brioche bun, baby gem, beef tomato, smoked chilli jam & fries

DESSERTS

Strawberry Ripple Pavlova
Whipped vanilla cream, red berry coulis, raspberry crumble & white chocolate shard

Truffle Brownie Torte
Vegan vanilla ice cream, chocolate sauce

Limoncello & Basil Eton Mess
Lemon curd cream, crunchy meringue, berries, lemon sorbet & basil sugar

Raspberry Snowball Sundae
Vanilla ice cream, toasted coconut, Chantilly cream, red berry coulis & freeze-dried raspberry

Classic Sticky Toffee Pudding
Pecan crumble, butterscotch sauce & vanilla ice cream

Classic Affogato
Espresso shot, vanilla ice cream & homemade shortbread

GROUP DINING

Work with our team to create your perfect experience for your party. You can choose from our fabulous range of specially selected Classic & Signature menus, or work with our Head Chef to create your very own menu.

SIGNATURE

2 Courses £33.95 per person
3 Courses £40.95 per person

STARTERS

Lobster & Bloody Mary Prawn Cocktail
Atlantic prawn Marie rose & lobster, cherry vine tomato, gem lettuce & sourdough wafer

Whipped Truffle Goat Cheese
Heather honey, sourdough croutes & candied beetroot, truffle dressing

Chicken Liver Parfait
Plum & apple chutney, toasted brioche, crisp leaf, house dressing

Crispy Confit Duck & Watermelon Salad
Confit duck, watermelon, cucumber, radish & pomegranate

Haggis, Neeps & Tatties
Bashed neeps, mashed potato, peppercorn sauce & potato straw

Gambas Pil Pil
Garlic chilli prawns, lemon & parsley, garlic bread

MAINS

Seared Fillet of Seabass
Dauphinoise potato, buttered seasonal greens, vine tomato & basil sauce vierge

Hanoi Braised Beef Broth
Slow cooked beef brisket, steamed rice, ginger, star anise & lemongrass

200g Scotch Dry Aged Fillet
Portobello mushroom, cherry vine tomato, Koffmann chips & brandy & peppercorn sauce
+18.95 supplement

Lemon & Thyme Grilled Breast of Chicken
Preserved lemon, dauphinoise, garden peas, broad beans & light velouté

Wye Valley Asparagus, Ricotta & Tarragon Ravioli
Pine nuts, rocket, asparagus spear & sauce vierge

Sweet Potato & Spinach Curry
Roasted sweet potato, lime leaf rice, sesame greens, Kashmiri chilli sauce & mini poppadom

DESSERTS

Strawberry Ripple Pavlova
Whipped vanilla cream, red berry coulis, raspberry crumble & white chocolate shard

Rhubarb & Ginger Cheesecake
Red berry coulis & vanilla ice cream

Scottish & Continental Cheese Selection
Butterscotch sauce & vanilla ice cream

Dark & White Chocolate Delice
Dark chocolate sauce, honeycomb, raspberry & vanilla ice cream

Raspberry Snowball Sundae
Vanilla ice cream, toasted coconut, chantilly cream, red berry coulis & freeze-dried raspberries

Sticky Toffee Pudding
Pecan crumb, butterscotch sauce & vanilla ice cream

Belgian Dark Chocolate Dome
Warm caramel sauce & caramelised pecan crumb

DRINKS PACKAGES

Celebrate your event with your favourite drink in hand. Created by our talented Bar Team, our drinks packages are guaranteed to get the party started.

BEERS

Bucket of 12 Beers
(Choose from Peroni, Corona or Budweiser) £49

CELEBRATION PACKAGE

2 Bottles of Moët Impérial &
1 x Mini Lejay Crème de Cassis £150

COCKTAIL PACKAGE

6 Cocktails
(Choose from Cosmo, French Martini or Daiquiri)
Bottle of Prosecco £72

BOTTLE PACKAGES

Bottle of Belvedere or
Grey Goose Vodka & 8 Mixers £160

Bottle of Beefeater Pink Gin
With unlimited refill draft mixer £125

Bottle of Whitley Neil
(Choose from Orange, Rhubarb & Ginger, Raspberry, or Parma Violet)
& 8 Fever Tree Mixers £130

Bottle of Glenfiddich 10
With ice & water £130

Bottle of Glenmorangie
With ice & water £130

Bottle of Laphroig
With ice & water £140

WHITE WINE

Valdemoro Sauvignon Blanc
Chile, £23.95

Sancerre Domaine Bonnard Sauv
France, £45.95

RED WINE

Valdemoro Merlot
Chile, £23.95

Château Lamartine Cahors Malbec
France, £38.95

ROSÉ WINE

Villa Rosella Zinfandel
France, £26.95

Hampton Water Rosé
France, £53.95

Whispering Angel
France, £56.95

SPARKLING

Botter Prosecco
Italy, £31.95

Moët Brut Impérial
France, £67.95

Laurent Perrier Rosé
France, £89.95

Dom Pérignon
France, £295

MAKE IT SPECIAL

Our dedicated team are here to take care of the little things that make a good party great, be it a personalised menu or just the right table settings, it's what we do! And if you're looking to take your event to the next level, check out our list of recommended suppliers. Our events team will work with you to make your occasion as special as we can.

TERMS & CONDITIONS

Please note, Scotts Largs does not have a private dining room, however we can offer semi-private dining space, perfect for large parties.

Minimum numbers apply. A £10 per person deposit is required to secure your booking. All deposits are nonrefundable & non-transferable.

Final numbers must be confirmed 48 hours in advance. Alterations to your reservation (number of guests, dietary requirements, changes to your menu or time of reservation) must be made at least 48 hours in advance. Final payment and any outstanding amounts must be settled on the day of the event directly with the venue.

All menus included in this brochure are subject to change at any time. Speak to our team about any dietary requirements your party may have. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments.

All of our prices include VAT.
A discretionary service charge of 8% will be added to your bill. 100% of all service charge goes to our staff.

Cancellation policy: Your event can be cancelled up to 48 hours in advance, any cancellations made after this time will be charged in full based on the confirmed number of guests.

LET'S TALK

For more information or to start planning your next event, get in touch with a member of our dedicated team on ✉ info@scotts-largs.co.uk or call us on ✆ 01475 686684

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