



HOTEL BAR & GRILL
FUNCTIONS & EVENTS

THANK YOU FOR YOUR ENQUIRY

The Fenwick Room at The Orchard Park Hotel is the perfect venue for intimate gatherings & events. We pride ourselves in customer satisfaction and have been assisting clients plan their perfect event since 1985. We will endeavour to exceed your expectations and create an unforgettable occasion for you and your guests.

The Fenwick Room offers you and your guests flexible options in stylish comfortable surroundings. Big or small, formal or casual, we will be happy to discuss your requirements & plan the perfect occasion tailored specifically for you. The Fenwick Room is designed to cater to events for between 25-50 guests in a relaxed atmosphere with dedicated bar and dining service from finger buffets to al la carte private dining.

Please do not hesitate to get in touch, our events team are available to answer any questions you may have.

We look forward to hearing from you soon

Lee Pacitti

Events Manager

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the fenwick room

THE ORCHARD PARK HOTEL, 2 PARK ROAD, GIFFNOCK, G46 7PH

THE FENWICK ROOM

FINGER BUFFET

Please select a minimum of 3 items from below.

We recommend 3-5 items for events of 25 guests or more

Gluten free options available upon request

SELECTION OF GENEROUSLY FILLED SANDWICHES cajun chicken, egg mayonnaise (v), cheese savoury (v), ham and mustard	£4 PP
BREAKFAST ROLLS mix of links sausage, back bacon, potato scone	£4.50 PP
VEGETABLE PAKORA pakora sauce (v)	£3 PP
VEGETABLE SPRING ROLLS sweet chilli dipping sauce (v)	£3 PP
VEGETABLE SAMOSAS	£3 PP
PRAWN TEMPURA sweet chilli dipping sauce	£4.50 PP
HARISSA MARINATED COD SKEWERS	£5.50 PP
BBQ CHICKEN WINGS	£3 PP
CHICKEN BREAST GOUJONS	£3.50 PP
CHICKEN SATAY SKEWERS	£4.50 PP
MINI BEEF SLIDERS	£4.50 PP
HAGGIS & BLACK PUDDING BONBONS peppercorn sauce	£4 PP
ORCHARD PARK'S HOMEMADE SAUSAGE ROLLS	£3.50 PP

ADD GARLIC BREAD OR FRENCH FRIES FOR £3 PER PERSON

buffet menus

minimum party size 15 guests
maximum party size 50 guests

THE FENWICK ROOM

FORK BUFFET

Gluten free options available upon request

MAINS

- BEEF RAGU LASAGNE
- CLASSIC BAKED MACARONI CHEESE (V)
- BEEF CHILI CON CARNE
- CLASSIC CHICKEN CURRY
- MIXED VEGETABLE CURRY
carrot/broccoli/potato & chickpea (V)
- SOY HONEY GLAZED GAMMON JOINT
- DRESSED SIDE OF SALMON
cucumber scales

SIDES

- BREAD & BUTTER
- STEAMED WHITE RICE
- GARLIC BREAD AND FRENCH FRIES
- NAN AND PITTA BREAD

SALADS

- CHEF'S SEASONAL SALAD (V)
- RADISH GREEN SALAD (V)
- CLASSIC POTATO SALAD (V)
- TUNA, SWEETCORN
& RED ONION PASTA SALAD

buffet menus

2 mains: 2 sides £ 18 per person
2 mains: 3 sides £ 22 per person
3 mains: 3 sides £ 27 per person

minimum party size 25 guests
maximum party size 50 guests

THE FENWICK ROOM

MARKET MENU

Gluten free options available upon request

STARTERS

CHEFS SOUP OF THE DAY (V) (VEGAN)

warm crusty bread roll

MOZZARELLA & TOMATO SALAD (V)

fresh basil and balsamic glaze

PRAWN TEMPURA

sweet chilli dipping sauce

HAGGIS & BLACK PUDDING BONBONS

peppercorn sauce

MAINS

RISOTTO

*asparagus & pea with white wine and
cracked black pepper*

(V) (VEGAN)

PEAT SMOKED HADDOCK

*spring onion mash, buttered spinach
& mornay sauce with chefs seasonal
vegetables*

CHARGRILLED CHICKEN SKEWERS

fragrant rice, satay sauce and chef's seasonal salad

STEAK FRITES

*5oz Rump Steak, frites, peppercorn sauce &
red onion and rocket salad*

DESSERTS

STICKY TOFFEE PUDDING

*warmed with butterscotch sauce
and vanilla ice cream*

NEW YORK STYLE CHEESECAKE

berry compote

CHOCOLATE BROWNIE

*warmed with chocolate sauce
and vanilla ice cream*

private dining

2 courses £25

3 courses £29

THE FENWICK ROOM

GOURMET MENU

Gluten free options available upon request

We ask that a pre-order is supplied when choosing this menu. Our events team will provide you with a private link for ordering upon request

STARTERS

HUMMUS (V) (VEGAN)

crispy chickpeas and toasted pitta

WHIPPED GOAT CHEESE (V)

walnut, apple & celery with red grapes and crusty bread

GARLIC KING PRAWNS

soy, chilli & ginger reduction

HAGGIS NEEPS & TATTIES TOWER

whiskey sauce

MAINS

WILD MUSHROOM RISOTTO (V) (VEGAN)

white wine sauce & fresh asparagus

PAN FRIED COD

chorizo cream sauce, charred chicory and chorizo mash

CHICKEN SUPREME

white wine & tarragon sauce, chantenay carrots and parmentier potatoes

100Z RIBEYE STEAK

*flat cap mushroom, grilled tomato, hand cut chips with peppercorn OR garlic butter sauce and red onion salad
£5 supplement*

DESSERTS

CLASSIC CREME BRULEE

shortbread & berries

CARAMEL GRANNY APPLE PIE

with pouring cream

DARK CHOCOLATE TORTE

with ice cream

private dining

2 courses £29

3 courses £34

THE FENWICK ROOM

KIDS MENU

Gluten free options available upon request

STARTER

GARLIC BREAD

MAINS

CHICKEN GOUJONS

BEEF BURGER

CHEESE BURGER

FISH GOUJONS

all served with frites & salad

MACARONI CHEESE

TOMATO PASTA

all served with garlic bread

DESSERTS

VANILLA ICE CREAM

choice of toffee, strawberry or chocolate sauce

private dining

3 courses £8 , for guests under 12 years