

EXPERIENCE THE INCREDIBLE



_GLASGOW

RED
Radisson

INCREDIBLY TASTY

BUFFET LUNCH MENU

STARTER

Roasted tomato & basil soup (gf) (vg)
①③④⑤

SALAD BAR

Greek salad of black olives, vine ripened tomatoes, crisp cucumber, feta & sliced red onion (gf) (v) ①③④⑤⑥

Mixed leaves (gf) (vg) ①

French dressing, balsamic vinegar & olive oil (gf) (vg) ③④⑤⑥

Breads & spreads (v) (vg)(*)
①③④⑤⑥⑦⑧⑨⑩⑪⑫⑬⑭⑮⑯

MAINS

Beef stroganoff (gf)
①③④⑤⑥⑦⑧⑨⑩⑪⑫⑬⑭⑮⑯

Vegetable stroganoff (gf) (v)
①③④⑤⑥

Steamed rice (gf) (vg)

DESSERTS

Chocolate & profiteroles (v)
③④⑤⑥⑦⑧⑨⑩⑪⑫⑬⑭⑮⑯

Fruit salad (gf) (v)

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|----------------------------------|------------------|-----------|-----------|------------|
| (v) Vegetarian | ⑦ Celery | ⑭ Fish | ① Mustard | ⑮ Soy |
| (vg) Vegan | ⑧ Cereals/Gluten | ⑮ Lupin | ② Nuts | ⑯ Sulfites |
| (gf) Gluten Free | ⑨ Crustacean | ⑯ Milk | ③ Peanuts | |
| (*) Dish can be made gluten free | ⑩ Eggs | ⑰ Mollusc | ④ Sesame | |





STARTER

Leek & potato soup (gf) (vg) ⑦ ⑧

SALAD BAR

Boccancini, tomato & basil (gf) (v)
⑦ ⑧ ⑨ ⑩

Mixed leaves (gf) (vg) ⑦

French dressing, balsamic vinegar
& olive oil (gf) (vg) ⑧ ⑨ ⑩ ⑪

Breads & spreads (v) (vg)(*)
⑦ ⑧ ⑨ ⑩ ⑪ ⑫ ⑬ ⑭ ⑮ ⑯

MAINS

Thai red chicken curry (gf)
⑦ ⑧ ⑨ ⑩ ⑪ ⑫

Thai red vegetable curry (gf) (vg)
⑦ ⑧ ⑨ ⑩ ⑪

Steamed rice (gf) (vg)

DESSERTS

Lemon & lime cheesecake (v)
⑧ ⑨ ⑩ ⑪ ⑫ ⑬

Fruit salad (gf) (vg)

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(v) Vegetarian (vg) Vegan (gf) Gluten Free (*) Dish can be made gluten free ⑦ Celery ⑧ Cereals/Gluten ⑨ Crustacean ⑩ Eggs ⑪ Fish ⑫ Lupin ⑬ Milk ⑭ Mollusc ⑮ Mustard ⑯ Nuts ⑰ Peanuts ⑱ Sesame ⑲ Soy ⑳ Sulfites

STARTER

Sundried tomato arancini,
tomato & sage sauce (gf) (v)
⑦ ⑧ ⑨ ⑩ ⑪ ⑫ ⑬

SALAD BAR

Quinoa salad – cucumber,
tomato, carrots (gf) (vg) ⑦ ⑧ ⑨ ⑩

Mixed leaves (gf) (vg) ⑦

French dressing, balsamic vinegar
& olive oil (gf) (vg) ⑧ ⑨ ⑩ ⑪

Breads & spreads (v) (vg)(*)
⑦ ⑧ ⑨ ⑩ ⑪ ⑫ ⑬ ⑭ ⑮ ⑯

(v) vegetarian
(vg) vegan

Further vegetarian and vegan options available.
Allergen information can be provided in advance, and will be displayed on the buffet

MAINS

Cajun chicken pasta
⑦ ⑧ ⑨ ⑩ ⑪ ⑫ ⑬ ⑭ ⑮

Cajun vegetable pasta (v)
⑦ ⑧ ⑨ ⑩ ⑪ ⑫ ⑬ ⑭

Garlic & herb bread (v)
⑦ ⑧ ⑨ ⑩ ⑪

DESSERTS

Black forest gateau (v)
⑧ ⑨ ⑩ ⑪ ⑫ ⑬

Fruit salad (gf) (vg)

(gf) gluten free
(*) dish can be made gluten free

INSPIRED
PRIVATE DINING

MENU 1 £45 FOR 3 COURSES

Menus based on a pre selection of 1 dish per course for the group.
Supplementary charge per person for pre order to include all course choices,
or a choice on the day of 2 dishes.

CRISPY PORK CROQUETTES

apple & celeriac remoulade,
red wine, shallot dressing (v)



SMOKED MACKEREL & BABY POTATO SALAD

avocado purée, micro salad

(gf)        

TOMATO & GOAT'S CHEESE TART

basil pesto & rocket (v)



PAN SEARED FILLET OF SEA BASS

ratatouille, greens, basil oil (gf)



ROASTED CHICKEN SUPREME

potatoes dauphinoise,
green beans, roasted carrot,
rosemary jus (gf)



PASSION FRUIT PANNA COTTA

mango, candied orange (gf) (v)



STICKY TOFFEE SUNDAE

toffee sauce, vanilla ice cream,
chocolate tuille (v)



CHOCOLATE TORTE

strawberry cream, mint (v)



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MENU 2 £55 FOR 3 COURSES

CONFIT CHICKEN & WILD MUSHROOM TERRINE

with tomato chutney, crispy leeks (*)

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OAK SMOKED SALMON

shaved fennel, caper & shallot dressing (gf)

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CREAM OF CELERIAC & APPLE VELOUTÉ

rosemary croutons, walnut oil (v) (vg) (*)

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ROLLED DUCK LIVER & HERB PARFAIT

brioche & bramble chutney (*)

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ATLANTIC & CONFIT KING PRAWNS

Marie Rose sauce, crispy rye bread (*)

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SUN DRIED TOMATO & PARMESAN ARANCHINI

smoked cheddar sauce, wild rocket (v)

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SEARED FILLET OF SALMON

cauliflower cous cous, charred fennel, shellfish sauce (*)

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SLOW BRAISED FEATHER BLADE OF BEEF

wrapped in Parma ham, charred shallot, roasted carrot, horseradish mash & rosemary jus (gf)

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THAI GREEN VEGETABLE CURRY

coconut, mixed peppers, fragrant rice, chilli & coriander (gf) (v) (vg)

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SEARED FILLET OF BEEF

potatoes dauphinoise, celeriac purée, roasted carrot, tenderstem broccoli, red wine jus (gf)

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PAN SEARED FILLET OF HALIBUT

shaved courgettes, fennel purée, charred baby fennel & mussel sauce (gf)

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WILD MUSHROOM & TRUFFLE RISOTTO

Parmesan, polenta bon bon, micro herbs (v) (*)

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CHOCOLATE CRÉMEUX

Girottine cherries, chocolate tuille (v) (*)

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TIRAMISU CAKE

cocoa crisps, vanilla Chantilly (v)

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LEMON & LIME CHEESECAKE

mixed berries, candied lemon (v)

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WARM CHOCOLATE FONDANT

vanilla ice cream, cherries, crispy feuilletine (v)

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WARM APPLE TART

honeycomb ice cream, sea salt caramel brittle (v)

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YOGHURT & HONEY PANNA COTTA

citrus fruits, lemon biscotti (v) (*) 🍴🌿🐔🥕🍷🥚🥚🥚🥚🥚🥚🥚🥚

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MENU 3 £65 FOR 3 COURSES

ROLLED DUCK LIVER & HERB PARFAIT

brioche & bramble chutney (*)

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ATLANTIC & CONFIT KING PRAWNS

Marie Rose sauce, crispy rye bread (*)

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SUN DRIED TOMATO & PARMESAN ARANCHINI

smoked cheddar sauce, wild rocket (v)

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SEARED FILLET OF BEEF

potatoes dauphinoise, celeriac purée, roasted carrot, tenderstem broccoli, red wine jus (gf)

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PAN SEARED FILLET OF HALIBUT

shaved courgettes, fennel purée, charred baby fennel & mussel sauce (gf)

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WILD MUSHROOM & TRUFFLE RISOTTO

Parmesan, polenta bon bon, micro herbs (v) (*)

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WARM CHOCOLATE FONDANT

vanilla ice cream, cherries, crispy feuilletine (v)

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WARM APPLE TART

honeycomb ice cream, sea salt caramel brittle (v)

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YOGHURT & HONEY PANNA COTTA

citrus fruits, lemon biscotti (v) (*) 🍴🌿🐔🥕🍷🥚🥚🥚🥚🥚🥚🥚🥚

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CANAPÉS

PLEASE SELECT 4 FOR £14

SMOOTH CHICKEN LIVER PARFAIT

Arran oatcakes, quince,
pea shoots

ⓉⓑⓈⓁⓂⓃⓄⓈⓂⓄⓈ

HADDOCK GOUJON

on hand cut chips,
tartare sauce

ⓑⓈⓈⓂⓂⓂⓂⓂⓂⓂⓂⓂⓂ

LAMB KOFTA KEBABS

on aubergine purée,
micro coriander

ⓉⓑⓈⓁⓂⓃⓄⓈⓂⓄⓈⓂⓄⓈ

VEGETABLE SPRING ROLL (v)

ⓉⓑⓈⓂⓂⓂⓂⓂⓂⓂⓂⓂⓂ

MOZZARELLA ARANCINI (v)

romesco dip

ⓉⓑⓈⓂⓂⓂⓂⓂⓂⓂⓂⓂⓂ

GRILLED VEGETABLE SKEWER (v)

ⓉⓑⓈⓂⓂⓂⓂⓂⓂⓂⓂⓂⓂ

CRISPY HAGGIS BON BON

mustard mayonnaise

ⓉⓑⓈⓂⓂⓂⓂⓂⓂⓂⓂⓂⓂ

CHILLI & LIME KING PRAWN

mango skewer

ⓉⓈⓂⓂⓂⓂⓂⓂⓂⓂⓂⓂ

BLACK PUDDING SAUSAGE ROLL

caramelised onion chutney

ⓉⓑⓈⓂⓂⓂⓂⓂⓂⓂⓂⓂⓂ

MOZZARELLA & CHERRY TOMATO SKEWERS (v)

herb oil ⓂⓂⓂⓂⓂⓂⓂⓂⓂⓂ

HUMMUS & SEMI-DRIED CHERRY TOMATOES (v)

on rice crackers ⓉⓂ



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BOWLED OVER

BOWL 1

£22.50 PER PERSON

SELECTION OF 2 PIZZA TYPES
(see page 17 for choices)

CHEF'S SELECTION OF
SANDWICHES & FILLED ROLLS (*)
Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ

STEAK PIE
Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ

MATURE CHEDDAR &
CARAMELISED ONION QUICHE (v)
Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ

CHOCOLATE BROWNIE (v)
Chantilly cream
Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ

BOWL 2

£25.50 PER PERSON

SELECTION OF 2 PIZZA TYPES
(see page 17 for choices)

CHEF'S SELECTION OF
SANDWICHES & FILLED ROLLS (*)
Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ

SCOTTISH BEEF STROGANOFF (gf)
steamed rice
Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ

MACARONI & CHEESE GRATIN (v)
toasted truffle crumbs
Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ

CRISPY BREADED FISH & CHIPS
tartare sauce
Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ

CHOCOLATE & SALTED
CARAMEL TART (v)
Ⓢ Ⓜ Ⓟ Ⓡ Ⓣ Ⓢ Ⓜ Ⓟ Ⓡ

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BOWL 3

£6 PER ITEM (MINIMUM 3 CHOICES)

SELECTION OF 2 PIZZA TYPES

(see page 17 for choices)

**GRILLED BACON, LORNE SAUSAGE,
SCRAMBLED EGG ROLL (*)**



STEAK PIE

THAI GREEN CHICKEN CURRY (gf)

jasmine rice



THAI GREEN VEGETABLE CURRY (vg) (*)

jasmine rice 🌾🥵🍚🍳

TRADITIONAL MEATBALLS

tomato sauce, Parmesan mashed potatoes



MATURE CHEDDAR & CARMELISED ONION QUICHE (v)

SCOTTISH BEEF STROGANOFF (qf)

steamed rice

CRISPY BREADED FISH & CHIPS

tartare sauce

MACARONI & CHEESE GRATIN (v)

toasted truffle crumbs



CIABATTA PIZZA (v)

tomatoes & mozzarella



CHOCOLATE & SALTED CARAMEL TART (V)

CHOCOLATE BROWNIE (v)

vanilla cream



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A PIZZA

HEAVEN

INCREDIBLE PIZZAS MADE FRESH

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SIMPLY RED (v)(l)(m)	£12.50	ITALIAN STALLION (v)(l)(m)(su)	£14.50
Tomato, fior di latte & basil.		Italian sausage, roasted potato, parmesan shavings.	
RED DEVIL (v)(l)(m)(su)	£14.50		
Tomato, fior di latte, spicy salami.			
ANGRY BIRD (v)(l)(m)	£14.50	MEAT PKR (v)(l)(m)(su)	£17.00
Tomato, fior di latte & marinated Piri Piri chicken.		Tomato, fior di latte, spicy spianata, salami Napoli & chorizo.	
THE TEXAN (v)(l)(m)	£14.50	THE GARDENER (v) (v)(l)(m)(su)	£13.50
BBQ sugo, chicken, red onion, sweetcorn.		Tomato, fior di latte, corn, onions, mushroom and peppers.	
PARMA CHAMELEON (v)(l)(m)(su)(cr)	£18.00	VEGANISER (vg) (v)(l)(m)	£11.50
Tomato, fior di latte, rocket, parma ham, whole buffalo mozzarella & parmesan shavings.		San Marzano tomatoes, fresh garlic, basil & oregano.	
NIPPY SAUSAGE (v)(l)(m)(su)	£14.50	FOUR SEASONS (v)(l)(m)(su)	£15.50
Tomato, fior di latte, N'duja, turnip tops, spicy Italian sausage.		Chorizo, salami, fior di latte, artichoke, peppers.	



_GLASGOW

RED
Radisson