



Banqueting Menus



Great food and
quality service
tailored to
your needs



Content

Canapes	04
Starters	05
Soups	06
Main Courses	07
Desserts	08
Coffee & Petit Fours	09
Set Menus for Private Dining	10
Wines & Apertifs	11





Canapés

Hot

Haggis balls

Mini fish and chips

Smoked chicken and apricot tarts

Sun blushed tomato and basil croutons

Please choose a minimum of 4 items

4 items - £5.00

5 items - £6.50

6 items - £8.00

7 items - £9.50

Cold

Prawns marie rose

Smoked salmon bilinis

Feta cheese and olive crostini

Chicken liver pate with oat cakes

All prices are exclusive of vat

Minimum catering numbers of 30 apply

Starters

Haggis, neeps and tatties
with an Arran mustard sauce

£4.10

Caramelised onion and goats cheese tart
with young leaf salad

£5.15

Baby watercress, vanilla peach and goats
cheese salad, tossed with crushed walnuts
and balsamic dressing

£5.25

North Atlantic prawns in a rich, piquant
cocktail sauce with mixed leaves and lemon

£5.85

Galia melon, basil confit and peppered
strawberries with crème fraiche

£6.70

Wafer thin Scottish smoked salmon with
mellow mustard and buttered brown bread

£6.80

Seasonal melon with parma ham, rocket
and shaved parmesan

£7.40

Chicken liver pate with orange and port
syrup served with wafer thin oatcakes

£7.60

Tiger prawn and west coast crab tian, with
cucumber relish, shallots and citrus dressing

£7.60

Cured continental ham, artichokes and roast
bell pepper terrine, served with caramel red
onions and rosemary loaf

£7.90

Tartlet of West Coast lobster, crayfish tails
and prawns served with thermador sauce
and parmesan shavings

£12.60



Soups

Carrot & ginger	£3.50	Carrot and orange soup served with toasted almonds	£4.40
Cream of tomato	£3.50	French onion soup with gruyere cheese croutons	£4.40
Smoked ham and lentil	£4.00	Woodland mushroom soup with truffle oil	£4.70
Scotch broth	£4.00	Oven roasted tomato and sweet basil soup with garlic oil	£4.70
Chicken and sweetcorn chowder	£4.00		
Cock a leekie	£4.00		
Butternut squash and honey	£4.00		
Celery and stilton soup with garlic croutons	£4.00		

Main Courses

Roasted fillet of Cajun salmon with a sweet chilli and tomato salsa	£11.75	Prime Scotch ribeye of beef with grill garnish and creamed potatoes	£21.70
Breast of chicken with haggis fritter and buttered savoy cabbage	£12.25	Loin of Highland venison, carved and served with skirrie fritter and red currant essence	£28.20
Sweet potato and aubergine tart tatin with goat's cheese and rocket salad	£12.85	Buccleuch fillet steak char grilled with haggis, fondant potatoes and parsnip truffle puree	£29.35
Pan fried chicken, smoked bacon, button mushrooms and rich claret jus	£12.90	Prime medallions of Buccleuch beef fillet, served with wild mushroom duxelle, glazed with herb hollandaise and served with crushed potatoes	£30.25
Seared fillet of Scottish halibut with mussels, olives, cocotte potatoes and oregano reduction	£16.15	Fillet of beef Wellington with mushroom duxelle and truffle jus	£31.00
Roasted guinea fowl with pureed parsnips, morels and apricot jus	£17.00		
Carved roast joint of beef and Yorkshire pudding with horseradish and natural pan juices	£18.80		



Pudding

Strawberry and mascarpone cheese cake with raspberry sauce	£4.35	Assiette of fresh berries, glazed with a white chocolate Sabayon, and served with a brandy snap basket of dairy Ice cream	£5.85
Vanilla and treacle pudding with sauce anglaise	£4.70	Blairgowrie raspberry and shortbread gateaux, with vanilla oat meal and mascarpone cream	£5.85
Raspberry cranachan with shortbread fingers	£5.25	Textures of chocolate	£6.75
Tarte au citron with lime sorbet	£5.25	Selection of Scottish cheeses with celery, grapes and savoury biscuits	£7.50
Pistachio nut brulee with white chocolate cookie and crushed raspberries	£5.50		
Warm rhubarb and ginger tart with pouring cream and dairy ice cream	£5.50		
Chocolate fondant with vanilla pod cream	£5.85		

Coffee & Petit Fours

Tea & coffee	£1.75
Tea, coffee & shortbread	£2.50
Tea, coffee & petit fours	£4.50
Tea, coffee and Scottish tablet	£2.50

All prices in this document are inclusive of VAT



Private Dining in the Morton & Symon Lounges

The Morton & Symon dining packages have been designed for parties of 20 to 50 guests. For larger dinners, other suites within the stadium will be more suitable and we will advise you of this at the time of booking.

The Morton & Symon Suites are perfect for smaller dinners. Benefits include:

- Complimentary room hire
- Dedicated event co-ordinator
- Easy to choose set menus
- Great arrival drink options
- £10 per person deposit secures your booking
- Personalised Rangers menus

Menu A

Smoked ham & lentil soup
 Breast of chicken with haggis peppered clapsot and whisjy pan jus
 Strawberry & mascarpone trifle

£25.00 per person

Menu B

Vegetable broth
 Carved ribeye of beef with peppercorn sauce
 Warm sticky toffee pudding with dairy ice cream

£25.00 per person

Menu C

Galia melon with blackcurrant sorbet, seasonal berries and champagne syrup
 Pan fried corn fed chicken, smoked bacon, buttered cabbage and thyme jus

Chocolate and orange fondant with vanilla custard
 £29.00 per person

Menu D

Pate of chicken livers, orange and port syrup served with wafer thin oatcakes

Prime Scotch ribeye of beef with black pudding and bubble n'squeak

Raspberry crème brulee with shortbread fingers

£31.00 per person

Wine List

Champagne & Sparkling

Bouche Pere Reserve Cuvee Brut, France £39.50
 OMNI Sparkling Brut, SE Australia £22.50

Rosé Wine

Berri Estates Rosé, SE Australia £17.50

White Wine

Rangers House White, South Australia £16.00
 A fresh, lively, medium bodied blend, with ripe, fruit flavours and fresh, citrus acidity an ideal alternative to Old World wines

Cullinan View Sauvignon Blanc, South Africa £15.00
 A dry, ripe tropical-fruits style wine which will appeal to those who prefer a softer grape variety.

Parini Pinot Grigio delle, Venezie Italy £17.00
 Distinctive nose of wild flowers with touches of honey and banana but not too soft. Fresh and lively with a hint of pear.

Eleve Marsanne-Viognier, Southern France £18.00
 Two Rhoné varieties are completely at home in the d'Oc region. The unoaked wine shows a fresh floral character with notes of peach and a soft slightly spicy

finish. Altoritas Chardonnay, Chile £18.00
 Hints of peach, pineapple, lemon on a fresh, vibrant, unoaked palate.

Don Jacabo Rioja Blanco, Spain £21.00
 Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape.

Paso Sauvignon Blanc-Chardonna, Argentina £17.00
 Elicate aromas reminiscent of citrus and tropical fruit, green apple and pineapple; fresh with a touch of richness to the finish.

Red Wine

Rangers House Red, Southern Australia £16.00
 Fruit-driven and medium-bodied showing blackberry and blackcurrant fruit and soft, juicy tannins.

Cullinan View Shiraz, South Africa £16.00
 A typical deep in colour and spicy flavour mingled with sweet vanilla-oak.

Parini Montpuciano d'Abruzzo, Italy £17.00
 Ruby-red; the nose shows plum and cherry with notes of violet; dry, soft but well structured with a dried fruit and toasted hazelnut finish.

Eleve Pinot Noir, Southern France £18.00
 This Pinot has a third of its blend aged in French oak with cherry and blueberry flavours on a soft peach palate, finishes with a hint of spice.

Altoritas Merlot, Chile £18.00
 Soft, light and fruity Merlot with plummy aromas and a hint of spice.

Marques de Morano Rioja Crianza Tinto, S Africa £20.00
 Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style Tempranillo.

Paso Malbec-Merlot, Argentina £17.00
 A relatively light red with aromas of red fruit including cherry, the palate shows ripe fruit with a touch of spice.



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