

# The PAPER MILL

## PARTIES & GATHERINGS

At The Paper Mill you don't need an excuse to enjoy yourself, but if you have one then we would be happy to oblige! We can host small groups or larger get togethers, whatever the occasion, and will help you celebrate in style.



## FRESH SEASONAL PRODUCE

Our chefs work with fresh, seasonal produce to cater for all types of celebrations and have designed a range of set menus for lunch and dinner, buffets and canapés.

## EXCLUSIVE RAISED AREA

The light and airy raised area is a truly flexible space which has played host to drinks receptions and buffets, larger sit down meals and board room style meetings. The area comfortably accommodates up to 40 people. Minimum of 20 people required for exclusive use.

## PRIVATE DINING

Our intimate private dining area seats up to 14 and is perfect for a special family meal or corporate dinner.

## CONTACT US

info@thepapermill-lasswade.co.uk  
or 0131 663 1412

## BUFFET

OPTION 1 - £8.95 per person  
OPTION 2 - £9.95 per person

## SET MENUS

SET LUNCH, 2 COURSE - £21 per person  
SET LUNCH, 3 COURSE - £27 per person  
SET DINNER, 2 COURSE - £24 per person  
SET DINNER, 3 COURSE - £32 per person

## AFTERNOON TEA

£16 per person  
ADD PROSECCO - £20 per person

## CANAPES

£10 per person

All dietary requirements can be catered for.

# Sweetness & Light

**AFTERNOON TEA £16 per person**  
**with a glass of Prosecco £20 per person**  
**Served 12 noon – 5pm Monday to Saturday**  
**12:30 – 5pm Sunday**

Shibui Tea or Edinburgh Gold coffee

## **Sandwiches**

Smoked salmon & cream cheese

Smoked Applewood & chutney (v)

Egg mayonnaise & micro rocket (v)

Mini homemade sausage rolls

Scones with jam & clotted cream

Selection of cakes & sweet treats

We kindly request 24 hours notice for afternoon tea bookings



# *The* PAPER MILL

## BUFFET MENUS

### OPTION 1 - £8.95

Selection of sandwiches  
Homemade sausage rolls  
Haggis bon bons  
Goats cheese & tomato crostini (v)  
Vegetable spring rolls (vegan)

### OPTION 2 - £9.95

Smoked salmon blini with lemon crème fraiche  
Mini steak pies  
Smoked haddock & chive fishcakes with caper mayo  
Feta cheese & sunblush tomato tartlets (v)

## CANAPES

£10 per person

Smoked salmon blini with lemon crème fraiche  
Haggis parcels  
Parma ham & red onion crostini  
Goats cheese & sunblush tomato tartlets (v)  
Crushed avocado on a sweet potato chip (vegan)

Tea & coffee can be provided for £2.50 per person

Any other dietary requirements can be catered for

# *The* **PAPER MILL**

## **SET LUNCH MENU**

2 courses £21, 3 courses £27

### **STARTERS**

Homemade soup of the day with bloomer bread (v)

Blaggis bons bons with pear puree & mixed herbs

Pan fried halloumi, tabbouleh, pomegranate ketchup & mint yoghurt (v)

### **MAINS**

Chicken Caesar salad with smoked chicken, bacon, parmesan shavings,  
croutons & Caesar dressing

John Gilmour steak burger on a brioche bun, with tomato relish, gherkin &  
skinny fries

Crispy polenta cake with wild mushrooms, confit red onions & basil tomato  
salsa (vegan) (gf)

### **DESSERTS**

Raspberry frangipane tart with clotted cream

Sticky toffee pudding, butterscotch sauce & vanilla ice cream (gf)

Biscoffe & chocolate cheesecake

Please note that a discretionary service charge of 10% is added to tables of 12 people or more

# *The* PAPER MILL

## SET DINNER MENU

2 courses £24, 3 courses £32

### STARTERS

Homemade soup of the day with bloomer bread (v)

Blaggis bons bons with pear puree & mixed herbs

Pan fried halloumi, tabbouleh, pomegranate ketchup & mint yoghurt (v)

### MAINS

Supreme of chicken with pancetta baby onions, petit pois,  
baby gem broth & Secret Herb Garden herbs (gf)

Pan seared salmon fillet with sun blush tomatoes, crushed new potatoes,  
roasted fennel & pink peppercorn butter sauce (gf)

Crispy polenta cake on a herb risotto with wild mushrooms, confit red onions  
& basil tomato salsa (vegan) (gf)

### DESSERTS

Raspberry frangipane tart with clotted cream

Sticky toffee pudding, butterscotch sauce & vanilla ice cream (gf)

Biscoffe & chocolate cheesecake

Please note that a discretionary service charge of 10% is added to tables of 12 people or more