

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 12 and is perfect for a special family meal or corporate dinner.

Please note our raised area and private dining areas are not wheelchair accessible.

BUFFET

From £9.95 per person

SET MENUS

SET LUNCH, 2 COURSE - £22 per person

SET LUNCH, 3 COURSE - £28 per person

SET DINNER, 2 COURSE - £25 per person

SET DINNER, 3 COURSE - £32 per person

AFTERNOON TEA

£20 per person

ADD PROSECCO - £24 per person

All dietary requirements can be catered for.

CONTACT US

info@thepapermill-lasswade.co.uk

or

0131 663 1412

Sweetness & Light

Afternoon Tea £20 per person
with a glass of Prosecco £24 per person

Selection of Shibui Tea or Edinburgh Gold coffee

Sweets & Savories

Smoked Applewood cheddar & caramelised red onion chutney (v)

Egg mayonnaise & micro rocket (v)

Honey roast ham, tomato & honey mustard mayo

Mini homemade sausage rolls

Scones with jam & clotted cream

Selection of cakes & sweet treats

We kindly request 48 hours' notice for afternoon tea bookings



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BUFFET MENUS

4 ITEMS £9.95 / 5 ITEMS £11.95 / 6 ITEMS £13.95

Please select your items from the following:

Selection of sandwiches

Homemade sausage rolls

Haggis bon bons

Vegetable spring rolls (vegan)

Brie & caramelised red onion tartlets (v)

Southern fried chicken goujons

Mini steak pies

Mac bites (v)

Smoked haddock & chive fishcakes with caper mayo

Gluten free & other dietary requirement buffets
can be catered for separately by arrangement.

Please note that a discretionary service charge of 10% is added

The PAPER MILL

SET LUNCH MENU

2 courses £22, 3 courses £28

STARTERS

Homemade soup of the day with bloomer bread (v)
Smoked ham hock, spiced carrot chutney & cauliflower puree
Grilled pepper & haloumi, beetroot duo, chilli & honey dressing (v)

MAINS

Indonesian chicken satay salad,
pickled onion, carrot, napa cabbage & peanut dressing (contains nuts)
Courgette & spinach risotto, broccoli, roast garlic & walnut (vegan)(contains nuts)
John Gilmour steak burger
on a brioche bun, tomato relish, burger sauce & gherkin, with skinny fries

DESSERTS

Raspberry panna cotta with homemade shortbread
Sticky toffee pudding, butterscotch sauce & vanilla ice cream (gf)
3 scoops of dairy ice cream – raspberry, chocolate or vanilla

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 £25, 3 courses £32

STARTERS

Homemade soup of the day with bloomer bread [gf] [vegan]

Prawn & avocado, lemon crème fraiche, pickled shallots & crispy capers [gf]

Grilled pepper & haloumi, beetroot duo, chilli & honey dressing [v]

MAINS

Rosemary & lemon crusted chicken, garlic & chive mash, green beans, bearnaise sauce (df)

4 hour cider braised pork belly, new potato,

smoked bacon, black pudding & honey mustard jus

Courgette & spinach risotto, broccoli, roast garlic & walnut (vegan)(contains nuts)

DESSERTS

Raspberry panna cotta, homemade shortbread

Sticky toffee pudding, butterscotch sauce & vanilla ice cream [gf]

3 scoops of dairy ice cream – raspberry, chocolate or vanilla

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