



The Balgarth Pines
8 Dunure Road, Ayr KA7 4HR

www.balgarthpines.com
info@balgarthpines.co.uk
01292 442 441



THE BALGARTH PINES
FUNCTIONS. EVENTS. WEDDINGS.



Our Story

THE BALGARTH PINES

The Balgarth Pines is a restaurant located in the historic town of Ayr, UK. Our warm and inviting atmosphere, expertly curated wine list, and friendly staff make The Balgarth Pines the perfect place for any dining occasion, whether it be a casual meal or a special celebration.

Functions & Events

CATERING FOR ALL EVENTS AND CELEBRATIONS!

Birthdays • Anniversaries • Christenings • Baby Showers • Corporate Events • Weddings

Celebrate in style at The Balgarth Pines! Our stunning location, delicious cuisine, and exceptional service make us the perfect venue for your next celebration. From intimate gatherings to grand parties, our experienced team will work closely with you to bring your vision to life.



IN-HOUSE CATERING...

Buffet Menus

Option 1

Selection of sandwiches and wraps,
large sage & onion sausage rolls

Followed by:

Individual trays of mini scone, mini jam donut, mini
profiterole, vanilla short bread, Tea and filter coffee

£13.95

Option 2

Selection of sandwiches and wraps,
large sage & onion sausage rolls,
chicken skewers, Vegetable pakora

Followed by:

Individual trays of mini scone, mini jam donut,
mini profiterole, vanilla short bread,
Tea and filter coffee

£16.95

Option 3

Selection of sandwiches and wraps, large sage &
onion sausage rolls, chicken skewers, Vegetable
pakora, baked baby camembert cheese, spring rolls

Followed by:

Individual trays of mini scone, mini jam donut, mini
profiterole, vanilla short bread, Tea and filter coffee

£16.95

Option 4

Selection of sandwiches and wraps, large sage &
onion sausage rolls, chicken skewers, Vegetable
pakora, baked baby camembert cheese, spring rolls,
haggis bon bons, lemon grass and chilli prawns

Followed by:

Individual trays of mini scone, mini jam donut, mini
profiterole, vanilla short bread, Tea and filter coffee

£17.95

Add soup and freshly baked crusty roll £2.50pp

Function & Wedding Menus

3 Course £29.95 | 4 Course £34.95
Selection of Canopies on arrival £5.95pp

Starters

Pressed ham hock terrine wild pear
compote raspberry dressing

Chicken liver parfait onion chutney, marinated
raisins apple and aran mustard dressing

Wee haggis champit tatties and neeps
whiskey and pink peppercorn sauce

Smoked salmon simply served with
lemon and brown granary roll

Salad of parma ham, melon,
figs and toasted pine nuts

Confit Gressingham duck leg terrine
orange dressing red onion marmalade

Honeydew Melon fruit jam compote and seasonal
berries served with our house sorbet

Duo of Scottish salmon cured and
hot smoked lemon and dill dressing

Bloody Mary prawns precented on baby gem
leaves pea shoots ginger and lime dressing

Field mushrooms cooked in a rich garlic cream
sauce glazed with Aran cheddar garlic bread

Soups

Roasted vegetable and lentil soup

Garden pea and mint soup

Cauliflower and mull of Kintyre cheddar

Wild carrot and coriander

Traditional scotch broth

Red pepper and tomato

Traditional leek and potato soup

Filed mushroom and tarragon.

Parsnip and bramley apple

Rustic Broccoli and blue cheese

Martin's Special Course

Blown sugar filled with house sorbet
Or palette cleanser with chocolate butterfly
£7.95

Main Courses

All served with seasonal vegetables

Braised daube of beef chaser sauce

Confit Daube of beef red wine and port jus

Roast sirloin of Scottish beef Yorkshire pudding shallot and parsley jus (Supplement £6pp)

Breast of chicken stuffed with haggis pink peppercorn sauce

Roast breast of chicken with Yorkshire pudding roast gravy

Individual steak pie

Pan fried breast of chicken filled with sun blushed tomatoes and cream cheese

Roast leg of Ayrshire lamb rosemary and mint jus

Breast of chicken and black pudding

Loin of pork apple sauce calvados sauce

Braised lamb shank rosemary gravy

Desserts

Baileys Irish cream cheesecake

Dark chocolate profiteroles Chantilly cream dark chocolate sauce

White chocolate and raspberry roulade raspberry reduction

Dark chocolate torte vanilla cream

Fresh fruit meringue mango coulis vanilla syrup

Glazed lemon tart lemon curd passion fruit dressing

White chocolate and raspberry cheesecake comb chocolate

Toffee and caramel delice raspberry coulis

Raspberry and Drambuie delice

Passion fruit souffle vanilla shortbread



Create, Plan & Design

YOUR OWN TASTER MENU

Martin's exclusive taster menu
£60pp five courses of pure indulgence

Full Wedding Planning Package

INCLUDES 80 GUESTS

We provide a full planning package with exclusive use of the Balgarth, bar gardens and suite. We'll work with you to put together a step-by-step itinerary & recommended supplier sourcing from day one.

The Full Package Includes:

- All public rooms and gardens in the Balgarth Pines
- Ceremony your room of choice or garden depending on weather
 - Canapes for drinks reception
 - Drink on arrival for your guests
 - 4 course wedding meal of your choice
- Tea/coffee house fudge/tablet after your meal
- A glass of prosecco for your toast drink
- House white red or rose for your meal
- Evening buffet for 80 guest served at your request
- Tea/filter coffee biscuits for your evening guest

PRICE AVAILABLE UPON REQUEST



Book Now

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