

LORNE

FUNERAL TEAS



FUNERAL TEA

We know that the loss of a loved one can represent a difficult and emotional time. That's why at The Lorne Hotel we are here to support you by making the planning of your funeral reception as seamless as possible. Our experienced team will ensure you and your guests are catered to and feel comfortable in a caring and respectful environment. We will make sure everything runs smoothly by providing friendly yet subtle service for you and your loved ones.

At the Lorne Hotel we can provide catering ranging from simple buffets and afternoon teas, through to table-served menus. We understand each reception is individual and can tailor our packages to suit your own personal needs.

A LITTLE ABOUT US

The Lorne Hotel Glasgow is a family owned boutique-style modern hotel housed within a magnificent Edwardian structure with an 'art deco' extension. Situated conveniently between Glasgow's West End and the City Centre in the Finniestoun and Kelvingrove area, the hotel offers 81 classic bedrooms plus 27 superior class rooms added in 2016 along with a choice of bars and restaurants under the same roof.

We can accommodate anything from a small intimate group all the way up to 250 people in our Lorne Suite. Special room rates can also be arranged for any loved ones travelling from out with the city.

A large, soft-focus image of white lilies with green buds, occupying the bottom half of the page.

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THE DAFFODIL £6.95pp (buffet)

Freshly cut sandwiches
Oven baked sausage rolls
Assorted vol-au-vents
Freshly ground coffee or tea with unlimited refills

THE TULIP £8.95pp (table served)

Farmhouse steak pie with new potatoes and green peas
Followed with a selection of scones and preserves
And freshly ground coffee or tea with unlimited refills

THE FREESIA £9.95 (buffet)

Hot & spicy chicken goujons | Mini pork pies
Assorted mini quiches | Vegetable pakora
Freshly cut sandwich selection | Sole goujons
Oven baked sausage rolls | Sweet and sour chicken
Freshly ground coffee or tea with unlimited refills

THE THISTLE £18.95pp (table served)

Choice of starter:

Homemade soup with crusty bread roll
Brussels pate with red onion and raisin chutney

Choice of main:

Farmhouse steak pie with new potatoes and green peas
Pan fried chicken supreme with mushroom and leek sauce
Smoked haddock served in a Mornay cheese sauce

THE LILY £15.95 (buffet)

Fillets of poached salmon | Chicken Stroganoff
Spring onion & chive potato salad in mayonnaise | Lamb Koftas
Mushroom rice | House Garden Coleslaw
Mediterranean pasta salad and garlic bread
Selection of crusty bread rolls
Freshly ground coffee or tea with unlimited refills

