PUB & RESTAURANT

THIRTY KNOTS

S. QUEENSFERRY

LET'S GET TOGETHER

EVENTS & PRIVATE DINING

AN OCCASION TO REMEMBER

Here at Thirty Knots, we are all about bringing people together to enjoy delicious food & great drinks and it goes without saying that we know a thing or two about throwing a fabulous party! With room for up to 40 guests for private dining and up to 70 guests for a drinks reception, our exclusive and stylish space is perfect for private parties or get-togethers with friends, family,
or colleagues.

GET IN TOUCH

0131 370 0088 events@buzzworksholdings.com

www.buzzworksholdings.com

PRIVATE DINING

Indulge in our fabulous specially select menus.

For parties of up to 24, please select three options per course for guests to choose from on the day. For larger groups, a set menu of one dish per course is required for the whole party. Dietary requirements will be catered for.

CLASSIC

£32.95 per person

STARTERS

CLASSIC CHICKPEA HOUMOUS & OLIVE OIL
Toasted sunflower seeds, crispy onions & garlic flatbread

CHICKEN LIVER PARFAIT
Plum & apple chutney, crisp leaf, house dressing, toasted brioche

GRILLED GOATS CHEESE CROSTINI
Caramelised red onion, soft leaves & hot chilli honey

HAGGIS BON BONS
Neeps & tatties, whisky cream sauce

MAINS

HARISSA GRILLED POMEGRANATE BREAST OF CHICKEN
Hasselback potatoes, chickpea houmous, chilli & garlic tenderstem, harissa dip

PAN SEARED FILLET OF SEABASS
Hasselback potatoes, samphire, tenderstem, caramelised lemon & basil sauce

GOAN VEGETABLE CURRY
Aromatic tomato, coconut sauce, fragrant rice & mini poppadoms

SMOKED HADDOCK & MULL CHEDDAR GRATIN
Creamy mash, leek, spinach & white wine citrus sauce, panko herb crumb

DESSERT

PASSIONFRUIT & WHITE CHOCOLATE PAVLOVA
Passoã curd, soft meringue, Chantilly cream

CHOCOLATE & CARAMEL CHOUX BUN
Chantilly Cream, chocolate ice cream, hazelnut

CLASSIC STICKY TOFFEE PUDDING
Butterscotch sauce & vanilla ice cream

TRADITIONAL ITALIAN ICE CREAM
Choose Two:
Vanilla, chocolate or strawberry ripple
Add Sauce:
Strawberry, chocolate or butterscotch

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SIGNATURE

£42.95 per person

ON ARRIVAL

FRESHLY BAKED SOURDOUGH

STARTERS

BLOODY MARY PRAWN COCKTAIL
Bloody Mary prawns & crayfish, pickled cucumber, sourdough wafer

CHICKEN LIVER PARFAIT
Plum & apple chutney, crisp leaf, house dressing, toasted brioche

GRILLED GOATS CHEESE CROSTINI
Caramelised red onion, soft leaves & hot chilli honey

CHILLI & LIME FLAKED HOT SMOKED SALMON
Citrus crème fraiche, brioche croutes & caramelised lemon

MAINS

SLOW COOKED BEEF BOURGUIGNON
Pancetta, woodland mushrooms & silver onions, pomme purée, honey glazed carrots, red wine jus

HONEY CITRUS BAKED SALMON
Fragrant steamed rice, charred lime, Asian greens & teriyaki

SUPREME CHICKEN & PARMA HAM CRISP
Rosemary fondant, herby greens, tarragon cream

GOAN VEGETABLE CURRY
Aromatic tomato, coconut sauce, fragrant rice & mini poppadoms

DESSERT

PASSIONFRUIT CHEESECAKE
Lemon curd, shortbread crumb & vanilla ice cream

WHITE CHOCOLATE & BERRY PAVLOVA
Whipped vanilla cream, red berry coulis, raspberry crumble & white chocolate

CLASSIC STICKY TOFFEE PUDDING
Butterscotch sauce & vanilla ice cream

CHOCOLATE & CARAMEL CHOUX BUN
Chantilly Cream, chocolate ice cream, hazelnut

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BOLLINGER

DRINKS PACKAGES

Celebrate your event with your favourite drink in hand. Created by our talented Bar Team, our drinks packages are guaranteed to get the party started.

BEERS

Bucket of 12 Beers (Choose from Peroni, Sol or Budweiser) £49

CELEBRATION PACKAGE

2 Bottles of Moët Impérial & 1 x Mini Lejay Crème de Cassis £150

COCKTAIL PACKAGE

6 Cocktails (Choose from Cosmo, French Martini or Daiquiri) & a bottle of Prosecco £72

WINE

WHITE

Valdemoro Sauvignon Blanc, Chile £24.50

Lawson's Dry Hills, Marlborough Sauvignon, New Zealand £44.95

RED

Valdemoro Merlot, Chile £24.50

Beronia Rioja Reserva, Spain £38.95

ROSÉ

Villa Rosella Zinfandel, Italy £27.95

Whispering Angel, France £56.95

PROSECCO

Botter Prosecco, Italy £30.95

CHAMPAGNE

Moët Brut Impérial, France £67.95

Veuve Cliquot Yellow Label, France £72.95

Laurent Perrier Rose, France £89.95

BOTTLE PACKAGES

Bottle of Belvedere or Grey Goose Vodka & 8 mixers £160

Bottle of Beefeater Pink Gin with unlimited refill draft mixer £125

Bottle of Whitley Neil (Choose from Orange, Rhubarb & Ginger, Raspberry, or Parma Violet) & 8 Fever Tree mixers £130

Bottle of Glenmorangie with ice & water £130

Bottle of Laphroaig with ice & water £140

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MAKE IT SPECIAL

Our dedicated team are here to take care of the little things that make a good party great, be it a personalised menu or just the right table settings, it's what we do! And if you're looking to take your event to the next level, check out our list of recommended suppliers. From florists to live musicians, we'll work together to ensure your occasion is one to remember.

TERMS & CONDITIONS

Our Private Dining Room is perfect for groups of 14 guests or more.

To secure your date, we ask for a deposit of £10 per person. This deposit is non-refundable and non-transferable.

We kindly ask that deposits are paid within 14 days of your provisional booking, to help us hold your reservation for you.

To make sure everything is just right on the day, we'll need your final guest numbers, menu choices, and any dietary requirements at least 72 hours beforehand.

Final payment (including VAT) is due on the day of your booking, or as otherwise agreed with our team in advance.

Please note that any reduction in guest numbers within 72 hours of your booking will be charged based on the final confirmed numbers.

Our menus and pricing may be updated seasonally to make the most of fresh, in-season ingredients.

We're happy to accommodate dietary requirements wherever we can, though we're unable to guarantee that any dish is completely allergen-free.

The Private Dining Room is located on the first floor and is accessible via stairs only.

Your booking includes a standard 3-hour hire period, covering arrival, dining, and departure. If you'd like extra time, just let us know in advance - this may be available for an additional charge.

Feel free to bring decorations to make the space your own. For the comfort of guests after you and our cleaning team, we ask that you avoid confetti, glitter, Blu Tack, tape, and drawing pins.

A discretionary 10% service charge will be added to your final bill.

If you need to cancel more than 72 hours before your booking, no further charges will apply beyond the deposit (which remains non-refundable and non-transferable). Cancellations within 72 hours of the booking will be charged in full.

In line with our licensing requirements, guests under 18 must leave the venue by 10:00pm.

Paying your deposit confirms your acceptance of these terms and conditions.

INCHS
GUINNESS

PUB & RESTAURANT

THIRTY KNOTS

S. QUEENSFERRY

2 Newhalls Rd, South Queensferry EH30 9TA

thirtyknots-southqueensferry.co.uk

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