

The Terrace an inviting space on the upper floor of Si! where guests can enjoy a modern and stylish dining experience in the heart of Irvine. The Terrace is a wonderful space for guests to dine, where foliage and trees take centre stage and seamlessly bring the essence of outdoors indoors.

Celebrate that special family occasion, private dine or corporate event whilst sipping on chilled champagne and classic cocktails.

Our private dining areas at The Terrace have capacity for x40, x80 or x120 guests

BUFFET

Classic sandwiches, pizza, pakora, sausage rolls, spring rolls

Minimum spend £600 for up to 30 guests.
£15 additional per person

Email info@siayrshire.com or call **01294 272498** for further information.

siayrshire.com

GROUP MENU

STARTERS

HAGGIS TOWER

timbale of haggis, neeps and tatties, peppercorn cream drizzle and fried onions

NORTH ATLANTIC PRAWN COCKTAIL

bound in smoked paprika and lemon marie rose sauce, crisp gem with buttered bread

BRUSCHETTA

pico de gallo, olive oil, torn basil and balsamic glaze on toasted bloomer

MAINS

CAJUN CHICKEN BREAST

served with a blackened cajun cream, buttered mash potatoes, roasties and honey-glazed root veg

12-HOUR BRAISED BEEF

served with a rich chasseur sauce, buttered mash potatoes, roasties and honey-glazed root veg

CREAMED MUSHROOM RIGATONI

served with garlic bread

SLOW COOKED BBQ JACKFRUIT AND AVOCADO SALAD

pulled jackfruit, smashed avocado and sesame seeds

DESSERTS

CARAMEL APPLE PIE

served with chantilly cream and drizzled with caramel sauce

TERRACE CHOCOLATE ORANGE

served with vanilla sweetened whipped cream and mango coulis

Two Course (starter + main) £28 per person

Three Course £35 per person

Parties of 10 or more

 **VEGAN OPTION AVAILABLE**

 **MADE WITHOUT GLUTEN OPTION AVAILABLE**

 **VEGGIE OPTION AVAILABLE**

Please note: Menu items subject to change. We have risk-assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared. We must advise that gluten is used in the kitchen and therefore cannot guarantee that any dishes on the menu are totally free from gluten. Please note that some items are fried in the same oil as gluten-containing food, please speak to a member of our team before ordering for more information.



THE TERRACE

EVENTS

— P A C K A G E S —