

Sample Menus



Costings

Canapés start at £10 per person based on 4 canapés per guest

Attractively plattered and served by our staff.

Additional canapés are £2 each.

Cold buffet menus start at £20 per person

includes:

All crockery and cutlery as required for your chosen meal

Staff to set up, assist with serving and clear

Linen cloths and napkins for guest tables and for buffet tables

Hot buffet costs start at £30 per person

includes:

All crockery and cutlery as required for your chosen meal

Catering equipment as required for your buffet

Staff to set up serve and clear

Table linen and napkins

Three course dinner menus start at £40 per person

includes:

Staff to set up, serve and clear

Linen cloths and napkins for guest tables (white)

Crockery and cutlery for your chosen menu

Condiment dishes (salts, peppers, butter)

Evening food from £2.00 per person

Provision of any glassware and staff to serve drinks for any of the above options will be dependent on how you choose to source and supply your drinks.

Costs for glassware and staff to serve drinks if necessary will be costed separately.

Canapés & Starters



Sample Menus

Canapés

All Blini, smoked salmon, soft cheese, chive
Smoked haddock and welsh rarebit tartlet
Haggis on a little potato scones with neep puree
Stornaway black pudding with sweet carrot chutney on crostini
Parma ham, rocket and mozzarella skewers
Smoked chicken, mango salsa tartlet
Wild mushroom soup shot
Bloody Mary soup shot
Sweet pickled pear, Strathdon blue cheese and walnut tartlet
Crostini with sun blush tomato, black olive and shaved parmesan
Herbed scone with soft cheese, sun blush tomato and pesto

Starters

Little stack of haggis, neeps and tatties, whisky and redcurrant sauce
Ham hock terrine, picalili, toasted ciabatta, herb salad
Scottish smoked salmon, capers, lemon dressing, home baked soda bread
Hot smoked salmon, horseradish, crème fraiche, shallot, sweet mustard dressing, ciabatta toast
Prawns, avocado, marie rose dressing, rocket
Tomato tart, confit onions, rocket, basil oil dressing
A trio of melon, feta, honey and mint dressing
A selection of seasonal soups

Mains & Vegetarian



Sample Menu

Mains

Slow braised border beef, creamy horseradish mash, red wine gravy.

Slow roast shoulder of border lamb, honey garlic and herbs, wine jus.

Pan seared breast of pheasant wrapped in pancetta, root vegetable mash, white wine and apple reduction. (Nov to Jan)

Seared venison loin, red wine sauce with a hint of dark chocolate, potato cake, kale with golden sultanas and pinenuts

Roast duck breast, crushed potatoes with mint and spring onion, rhubarb jus

Crispy confit duck leg, fig tarte tatin, puy lentil cassoulet

Crispy roast chicken breast with rosemary, sage and garlic, creamed peas

Fillet of salmon, oven roast vine tomatoes, pesto crust, lemon oil dressing

Pan seared cod, peas and bacon, pommes puree

Vegetarian

Wild mushroom and leek ragout served in a cheese filo basket

Goats cheese, leek and wild mushroom bake with a pastry crisp

Roast vegetable tart with a balsamic reduction and basil cream

Aubergine, mint, feta and tomato roulades, tomato, mint and honey dressing, chargrilled polenta

Mixed vegetable and chick pea Wellington, rich wine sauce

Stuffed baby squash with a sweet tomato sauce

Timbale of roast aubergine, red pepper and mozzarella, tomato and basil sauce

Char grilled Mediterranean vegetables with spiced couscous and a warm apricot chutney

Desserts & Evening Food



Sample Menu

Desserts

Vanilla panacotta, balsamic strawberries, brown butter crumble
Individual tarte tatin, crème fraiche, caramel sauce
Bitter lemon tart with a crisp brulee topping, passion fruit cream
Creme Brulee, handmade shortbread
Lemon posset, raspberries, shortbread crisp
Cranachen. Mascarpone cream, whisky and honey, crushed toasted oats, raspberries and coulis.
Chocolate brownie, vanilla ice cream, coffee sauce
Tea and coffee

Evening food – from £2.00 per person

Cup of hot home made soup
Stovies with oatcakes – vegetarian available
Sweet potato and black pudding stovies
Haggis, neeps and tatties – vegetarian available
Bacon or egg rolls or melted brie with roast pepper.
Forsyths pies, Scotch, macaroni, pork.
Selection of scottish cheeses with oatcakes

A taste of something Scottish



Sample Menu

Canapés

Little tattie scone with smoked salmon and dill crème fraiche
Tartlet of haggis with caramelised red onion
Oatcake tartlet with herbed soft cheese and smoked salmon
Filo parcel of haggis, neeps and tatties

Soup and starter

Cullen skink
Coq a leekie
Scotch broth
Neep bree
Haggis filo parcels with a red berry coulis
Stack of haggis, neeps and tatties
Scottish smoked salmon and prawn terrine with a lemon oil

Mains

Hot toddy chicken on a celeriac mash, honey and whisky sauce
Pan fried chicken stuffed with haggis on a whisky and thyme reduction
Fillet of Border beef, Stornaway black pudding, red wine and balsamic reduction
Border lamb 2 ways. Slow braised shoulder and pan fried loin served with a red wine jus.
Haggis neeps and tatties with a creamy mustard glaze
Casserole of venison with juniper, port and cranberry – celeriac mash

Dessert

Cranachen with shortbread hearts
Iced cranachen parfait with mulled berries
Holyrood tart with orange and whisky cream
Selection of Scottish cheeses with homemade chutney

Salad Collection



Sample Menu

Leafy green salad tossed with a classic French dressing
Winter leaf salad with walnuts and stilton
Baby potato salad with chives and grain mustard
Creamy potato and herb salad
Green bean, baby tomato and mushroom salad with a soy dressing
Shredded sugarsnaps, baby corn and sweet pepper, honey dressing
Penne, rocket and parmesan with pinenuts
Pasta with roast summer vegetables and basil
Eed rice with fruit and nuts
Tabbouleh
Red onion,parsley and lemon salad
Marinated tomato salad with baby tomatoes, basil and sun blush
Tomato, red onion and mozzarella

Cold Buffet & Salad Collection



Sample Menu

Cold Buffet

Cold roast fillet of beef with caramelised onions
Beef Wellington
Lemon and garlic chicken with aioli
Tikka marinated chicken breast with a mint and cucumber dressing
Chicken marinated with mango, coriander and lime
Whole dressed poached salmon with dill mayonnaise
Hot smoked salmon fillets with horseradish
Charred salmon fillets with a mango, lime and coriander salsa
Seafood platter – prawns, beetroot cured gravadlax, crab meat, sweetcure herring
Brie, basil and caramelised onion tart
Sweet red pepper and gruyere tart
Salmon, dill and spring onion tart
Crab and rocket tart
Roast red peppers with baby tomato, garlic, olive and mozzarella
Roast sweet potato, fig, balsamic dressing, feta and rocket

Salad Collection

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Baby potato salad with chives and grain mustard
Creamy potato and herb salad
Green bean, baby tomato and mushroom salad with a soy dressing
Shredded sugarsnaps, baby corn and sweet pepper, honey dressing
Penne, rocket and parmesan with pinenuts
Pasta with roast summer vegetables and basil
Red rice with fruit and nuts
Tabbouleh
Red onion, parsley and lemon salad
Marinated tomato salad with baby tomatoes, basil and sun blush tomato, red onion and mozzarella

Hot Buffet Collection



Sample Menu

Haggis, neeps and tatties
Traditional stovies with oatcakes
Black pudding and sweet potato stovies
Sausage and mustard mash served with a caramelised onion gravy
Daube of beef with orange
Beef in red wine
Chilli spiced beef with black eye beans
Spiced beef with coconut
Shepherds pie with a leek and mustard mash
Traditional Irish stew
Spiced lamb or chicken tagine with saffron and olives
Slow cooked lamb casserole with spices, chick peas and spinach
Thai spiced chicken with sweet potato, spinach and baby tomatoes
Creamy chicken and leek filo pie
Pesto chicken with a rich tomato and basil sauce
Creamy fish pie with salmon, prawns and smoked fish topped with filo pastry
Casserole of venison with cranberry and red wine.
Thai spiced vegetable curry
Fresh cannelloni stuffed with mozzarella, spinach and ham, topped with a rich tomato sauce.

to accompany

Buttered new potatoes
Baby potatoes roasted with olive oil and garlic
Garlic and parmesan mash
Mustard mash
Colcannon
Rice pilaff with almonds and coriander
Roast root vegetables
Seasonal vegetable selection
Seasonal salads

Crusty bread and rolls
Nan breads

Dessert Collection



Sample Menu

Fresh fruit pavlova
French apple tart
Pear frangipan tart
Rich dark chocolate torte
Dark chocolate roulade with berries
Chocolate mousse with sugared rose petals
Chocolate brownie and raspberry trifle
Lemon and raspberry meringue roulade
Lemon meringue pie.
Lemon and ginger cheesecake.
White chocolate cheesecake with mixed berries
Llassic lemon tart
Banoffi pie
Sticky toffee pudding with toffee sauce
Winter fruit salad with a cinnamon syrup.
Tropical fruit salad with a ginger syrup
Mixed seasonal berries with baby meringues
Fresh fruit and chocolate fondue
Platter of luxury chocolate petit fours.
Cheeseboard with oatcakes, chutney, walnuts and dried apricots