

## Event Hot Buffet Selector

The following are the Head Chef's selection of main course dishes that can be selected as a hot buffet.

**Curry of Your Choices** Rice, Nan Bread, Popadoms, Mango Chutney and Mint Yogurt

**Chicken Ala King** with Steamed Basmati Rice

**Chicken and Mushroom Pie** with Roast Potato and Seasonal Vegetables

**Chilli Corn Carne** with Rice, Sour Cream, Salsa and Tortilla Crisps

**Slow Cooked Shoulder of Beef Casserole** with Potatoes and Seasonal Vegetables

**Homemade Beef Lasagne** with Mixed Salad and Garlic Bread

**Homemade Steak Pie** with Roast Potatoes and Vegetables

**Char Grilled Pork Loin** with Apple Sauce and Calvados Jus  
(Vegetables and Potato)

**Grilled Gammon Steaks** with Fresh Pineapple, and Chips  
(Beans and Peas)

**Spinach and Ricotta Tortellini** with Tomato and Roasted Pepper Sauce and Parmesan Cheese (V)

**Provençal Cous Cous** with Goats Cheese Crumbs and Pesto Dressing (V)

**Vegetable Stir Fry** with Black Bean Sauce and Egg Fried Rice (V)

**Steamed Scottish Salmon** with Grilled Asparagus and Hollandaise Sauce

**Grilled Scottish Haddock** with Prawn and Caper Butter Sauce



## Event Finger Buffet

The following is the Head Chef's selection for finger buffets. Chef has included a list of optional extra that can be added onto our standard finger buffet.

### Standard Finger Buffet:

Sandwiches (Ham and Mustard, Chicken Mayo, Tuna and Red Onion, Savoy Egg Mayo, Mixed Salad),  
Sausage rolls, Haggis Balls and Vegetable Samosas  
Including Tea and Coffee

### Optional Extras:

BBQ Chicken Drumsticks

Breaded Fish Goujons with Tartar Sauce

Breaded Chicken Strips

Crispy Prawns

Slow Cooked Chicken Wings

Smoked Salmon and Chive Tarts

Chicken Liver Pate and Orange  
Tartlets

Breaded Brie with Cranberry Compote

Duck and Hoi Sin Spring Rolls

Tomato and Mozzarella Rice Balls

Chicken and Vegetables Spring Rolls

Jalapeno and Cheese Fritters

Black Pudding Bon Bons

Crispy Mozzarella Dippers



## Event/Private Dinner Menu Selector

Our Head Chef has put together groups of dishes at various prices for you to select your menu for you function/private dinner. Please select 2 starters 2 mains course and 2 desserts to make up your menu.

**Cream of Potato Soup** Herb Croutons and Bacon Crumbs  
**Roast Tomato and Red Pepper Soup** Parmesan Croutons and Pesto  
**Red Lentil and Ham Hock Soup**  
**Carrot and Honey Soup** Coriander Crème Fraiche  
**Cream of Vegetable Soup** Chive Cream and Croutons

### Starters

**Chicken Liver Pate** Oatcakes and Cumberland Sauce  
**Slow Cooked Chicken Wings** with Sweet Chilli Sauce and Crispy Leaves  
**Prawn Cocktail** Marie Rose Sauce and Melba toast  
**Duo of Melons** Berries and Fruit Coulis (V)

### Starters

**Crispy Bread crumbed Haggis Roll** Red Onion Puree and Leaves  
**Duck Liver Parfait** Brioche and Plum Chutney  
**Breaded Prawns** Sweet Chilli Dip and Leaves  
**Warm Garlic Mushroom Crostini (V)**

### Starters

**Duck and Hoi Sin Spring Rolls** Mango Salsa and Rocket  
**Black Pudding Bon Bons** Red Onion Marmalade and Mustard Mayo  
**Smoked Salmon** Red Onion, Caper and Horseradish Cream  
**Plum Tomato and Mozzarella Salad** Pesto and Parmesan Shavings (V)

### Main Course

**Char Grilled Chicken Breast\*** Mushroom and Bacon Cream Sauce  
**Honey and Mustard Baked Gammon Loin\*** Grilled Pineapple, Cider and Apple Sauce  
**Grilled Scottish Haddock\*** Prawn and Caper Butter  
**Vegetable Stir Fry** Black Bean Sauce and Egg Fried Rice (V)



### Main Course

**Chicken Stuffed with Black Pudding\*** Wrapped in Bacon with Grain Mustard Cream

**Homemade Steak Pie\***

**Grilled Salmon\*** Wilted Spinach and Hollandaise Sauce

**Spinach and Ricotta Tortellini** Provençal Sauce and Shaved Parmesan (V)

### Main Course

**Roast Sirloin of Scottish Beef\*** Wild Mushroom and Tomato Concasse Jus

**Char Grilled Pork Cutlet\*** Apple and Sage Compote, Crispy Bacon and Jus

**Lightly Grilled Lemon Sole\*** Asparagus, Prawn and Chive Sauce

**Ratatouille Vegetables Risotto and Roasted Pepper's**

**\*served with seasonal vegetables, roast and boiled potatoes**

### Desserts

**Homemade Sticky Toffee Pudding** Caramel Sauce and Vanilla Ice Cream

**Apple Crumble** Vanilla Custard and Chopped Nuts

**Warm Apple Pie** Cinnamon Crème Anglaise

**Poached Pear Pavlova** Chocolate Sauce

**Dark Chocolate Brownie** Clotted Cream Ice Cream and Toasted Walnuts

**Raspberry Cranachan** Homemade Shortbread

**Homemade Profiterole** Chocolate Sauce and Vanilla Cream

**Your Choice of Cheesecake with the Chefs Garnish**

**Tea and Coffee with Mints**

