

BUFFET SELECTION

SALADS

*SCOTTISH POTATO & CHIVE
SALAD*

*BUTTERNUT SQUASH, SPINACH, PESTO
& FETA CHEESE SALAD*

*GRILLED COURGETTE, KALE
& MINT SALAD*

*PUY LENTILS WITH SMOKED CHEDDAR
& CARAMELISED RED ONION SALAD*

*MIXED BEANS & POLENTA
SALAD*

*MOROCCAN SPICED COUSCOUS
& ROASTED VEGETABLES SALAD*

*HONEY & MUSTARD POTATO
SALAD*

PLATTERS

*LEMON & HERB CHICKEN STRIPS
WITH AIOLI DIP*

*MINI PORK PIES
WITH CRANBERRY SAUCE*

*CHICKPEA FALAFELS
WITH MINT & CUCUMBER DIP*

*FILO WRAPPED KING PRAWNS
WITH SWEET CHILLI SAUCE*



*CHERRY TOMATOES, PINE NUTS, ROCKET
& PARMESAN*

*"CLASSIC" CHICKEN CAESAR
SALAD*

*BULGAR WHEAT, BROAD BEAN,
SWEET POTATO & MINT SALAD*

*MIXED GREEN SALAD WITH OLIVES,
CUCUMBER & VINE TOMATOES*

*CHICKPEA SALAD WITH WILTED GREENS
& CHILLI DRESSING*

*BEETROOT, ORANGE
& BLACK OLIVE*

*TUNA & RICE NICOISE SALAD WITH
GREEN BEANS, TOMATOES & OLIVES*

*CURED MEAT PLATTER
WITH OLIVES & GERKINS*

*CHICKPEA HOUMOUS
WITH FLATBREADS*

*INDIAN PLATTER & MANGO CHUTNEY
(PAKORA, BHAJI & SAMOSO)*

*AVOCADO & HONEY GUACAMOLE
WITH MEXICAN TORTILLAS*

MAIN COURSES

FRENCH BEEF BOURGUIGNON

slow cooked in Red Wine with carrots, little onions, mushrooms served with roasted potatoes

SPICED BEEF CHILLI

with peppers, red kidney beans & Rice

MOROCCAN LAMB TAGINE

served with a Sultanas Couscous

CHICKEN "CHASSEUR" CASSEROLE

cooked with mushroom & herbs served with Baby Potatoes

CHICKEN & CHORIZO PAELLA

with Chick Peas, Vine Tomatoes & Peppers served with Rice

THAI CHICKEN AND VEGETABLE CURRY

cooked in Coconut Milk & Coriander served with Egg Noodles

PORK AND LEEK SAUSAGE CASSEROLE

cooked with little Onions, Celery, Tomatoes, Butter Beans & Fresh Herbs

SCOTCH BEEF LASAGNE

served with Mixed Green Salad

TRADITIONAL COTTAGE PIE

cooked with Carrots & Onions topped with a Parsley Mash Potato

SCOTTISH FISH PIE

comprising of Local Haddock, Salmon & Cod topped with a Chive Mash Potato

EAST COAST FILLET OF SALMON

cooked "en Papillotte" with Seasonal Vegetables

MEDITERRANEAN VEGETABLE MOUSSAKA

served with Mixed Green Salad & Flat Bread (V)

MUSHROOM AND COURGETTE STROGANOFF

cooked in Brandy & Coarse Grain Mustard served with Rice (V)

TOMATO AND NUT ROAST

served with Seasonal Vegetables (V)

DESSERTS

*VANILLA CHEESECAKE
WITH BUTTERSCOTCH SAUCE*

*SCOTTISH ETON MESS
WITH MERINGUE & STRAWBERRIES*

*LEMON TART
WITH RASPBERRY COULIS*

*CHOCOLATE PROFITEROLES
WITH CHOCOLATE SAUCE*

*BELGIUM CHOCOLATE TART
WITH BAILEYS CUSTARD*

*LEMON DRIZZLE CAKE
WITH BERRY COMPOTE*

*CHOCOLATE FUDGE CAKE
WITH CHOCOLATE SAUCE*

*CARROT CAKE
WITH VANILLA CREAM*

*TOFFEE & BANANA CAKE
WITH FRESH CREAM*

*VICTORIA SPONGE CAKE
WITH FRESH CREAM*