



**deli-licious**



**Hot Buffets**





Our hot food buffet menu is priced for supplying the food and table decorations such as flowers. If you require waiting staff, linen tablecloths & napkins, crockery, cutlery & glasses we charge separately for this as we believe that each event should be able to choose what style they require. One of our advisors will only be too happy to help you choose which is right for you.

Menu's below are based on a minimum of 40 people however if you have less we can still offer these to you but a smaller option will be made available.

All prices quoted are per person and include VAT at 15%

### Set Price Menu 1

£21.95 per person

#### Starters

Chicken Liver Parfait with Onion Chutney and Oatcakes  
Caramelised Onion, Sun dried Tomato and Parmesan Tart with Sweet  
Red Wine Dressing  
Carrot & White Wine veloute  
Duck spring rolls with hoi sin sauce

#### Mains

Chicken with Honey, Mustard and Ginger\*  
Beef Olives Stuffed with Haggis and Rosemary\*  
Poached Salmon on a Bed of Mediterranean Vegetables\*  
Loin of Pork with Spiced Red Cabbage\*  
Stuffed Peppers with Mixed Vegetables and Cheese

#### Desserts

White Chocolate & Raspberry Crème Brulee  
Sticky Toffee Pudding with butterscotch sauce and fresh channel island cream  
Classic Individual Banoffee Tart

### Set Price Menu 2

£27.95 per person

#### Starters

Cullen Skink  
Oven Roasted Scottish Salmon wrapped in Parma Ham  
Chicken and Sun Blushed Tomato Terrine with Lime and Coriander Dressing  
Chicken Liver and Port Pate with Toasted Brioche and Cranberry Chutney

#### Mains

Chicken stuffed with Herb, Garlic and Haloumi Cheese wrapped in Pancetta\*  
Duck with Marmalade and Rosemary Sauce\*  
Beef Olives Stuffed with Haggis and Rosemary\*  
Poached Monkfish with Leeks and Vermouth\*  
Squash Stuffed with Leeks, Potato, Baby Sweetcorn and Rosemary\*

#### Desserts

Chocolate and Raspberry Roulade Honeycomb Crunch  
Chocolate roulade with white chocolate mousse  
Chocolate Profiteroles with Belgian chocolate sauce





### Set Price Option 3

£37.95 per person

#### Starters

Broccoli, Stilton and Bacon Soup  
Tiger Prawn, Fine Bean, Ginger and Lemon Salad with Soy Sauce Dressing  
Mango and Melon Salad with Sun Dried Tomatoes Dressing  
Rocket and Parma ham rolls with peaches

#### Mains

Fillet of Beef stuffed with Mushroom Pate with Spinach and Nutmeg Sauce\*  
Mediterranean vegetable gateau with spicy tomato coulis\*  
Scallops with White Wine and Sweet Chilli Sauce\*  
Wild duck breasts with Puy lentils, chanterelle mushrooms and bacon\*  
Venison, red wine and cranberry braise\*

#### Desserts

Dark chocolate mousse with cherry syrup  
Coconut sorbet with mango tarte tatin and chilli caramel crisp  
Strawberry soufflé with strawberry sorbet and Welsh shortbread

### Set Price Option 4

£49.95 per person

#### Starters

Cream of celeriac soup with pan-fried curried scallops  
Asparagus, Goats Cheese and Caramelised Onion Tart with Sun-dried  
Tomato Dressing  
Strawberry, Melon and Crispy Parma Ham Salad with Rocket Dressing  
Marbled salmon terrine sweet onion chutney, basil oil and dill infused oatcakes

#### Mains

Red snapper fillet marinated in tamarind rice wine and chopped limes, served in a consommé of soba noodles, shitake mushrooms, ginger, yellow peppers and spring onions\*  
Marinated venison fillet brushed with pommery mustard and porridge oats and peppery gravy\*  
Skewered fillets of monkfish, salmon and black tiger prawn served with marinated artichoke and chilled lemon grass sauce\*  
Scottish cushion of Lamb, cooked slowly with wild mushroom, wild garlic and red pepper babaganoush\*

#### Desserts

Classic tart tatin with pistachio ice cream and caramel sauce  
White chocolate charlotte, candied peaches, cantaloupe melon and spearmint salsa  
Wickedly Rich Chocolate Mousse Cake Served with Mascarpone and Raspberry Coulis

To Finish – Selection of the Finest Cheeses Scotland has to offer with hand rolled oatcakes & quince

\*All main courses are served with our selection of seasonal vegetables, potatoes and if applicable rice/pasta

If you require a bespoke menu we are only too happy to put this together for you, to do this please use the contact us form



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