



COLD BUFFET

SELECTION OF SCOTTISH PRODUCE 1

Crinnan langoustines 2 per person

Poached lobster ¼ per person

Seared, poached & smoked river Add salmon

Cold roast sirloin of beef cooked to your preference served with

Creamed horseradish

Honey & mustard glazed ham carved in the room

Cold roast chicken pieces in a lemon dressing

SELECTION OF SCOTTISH SEAFOOD 2

Chilli prawns with sweet chilli dip

Poached fingers of salmon topped with a scallop & herb mousseline

Crayfish cocktail

Cold roast sirloin of beef with creamed horseradish

Cold roast chicken pieces bound in a lemon & honey dressing

Broccoli and mascarpone quiche

SELECTION OF SCOTTISH SEAFOOD 3

Chilli prawns with sweet chilli dip

Fingers of poached salmon with a herb mayo

Honey & mustard glazed ham

Soy & ginger roasted chicken pieces

Broccoli & mascarpone quiche

All the above would be served with a selection of 6 salads, home made breads & chutneys

STAFFING CROCKERY & LINEN WOULD BE CHARGED ACCORDINGLY



COLD FINGER BUFFET

CHOOSE FROM SALMON DONE 4 WAYS

Hot smoked- served with creamed horseradish & beetroot salad

Traditional cold smoked- served with a caper berry salad

poached- served with pesto salad & thai spiked onions

confit- served with pickled mouli & radish salad

MEAT & POULTRY DISHES

Hoi sin duck pancake rolls with spicy salad

Lemon & honey marinated chicken thighs

Chicken noodle salad

Mini roast beef & horseradish Yorkshire puddings with cured vine tomato

Chorizo wraps

Vietnamese style marinated chicken & vegetable salad rolls

Pulled pork & spicy vegetable salad bites

VEGETARIAN & HEALTHY

A selection of crudities with dips, flat breads & parmesan biscuits

Traditional Caesar salad with sun blush tomatoes

Goats cheese, honey thyme & fig tatin

Vine cherry tomato & mozzarella salad

SWEETS

Seasonal fruit kebabs with crème fraiche & honey

Macerated strawberries with a light lemon foam

Sugarless chocolate mousse

Shortbread fingers



ITALIAN BUFFET

ANTIPASTI

A selection of griddled & marinated vegetables

Seafood platter

Mozzarella with basil

A selection of cured meats

Hot smoked salmon & mascarpone tarts

Spinach & ricotta tarts

A selection of freshly baked breads

SALAD BAR

Chicory, pear & gorgonzola salad with orange & honey dressing

Cannelloni bean & tuna salad

Fusilli pasta with anchovies & olives

Traditional lasagne with garlic bread

SWEETS

Tiramisu

Panna cotta with peaches preserved in brandy

Pear & almond tart with baileys cream



SEAFOOD BUFFET

SELECTION OF SCOTTISH SEAFOOD 1

Crinnan langoustines 2 per person

Loch Fynne oysters 2 per person

Poached lobster 1/2 per person

Dressed crab meat with bursts of pink grape fruit

Smoked & peppered mackerel with horseradish dressing

Seared, poached & smoked river Add salmon

SELECTION OF SCOTTISH SEAFOOD 2

Crinnan langoustines 2 per person

Loch Fynne oysters 2 per person

Crayfish cocktail

Smoked mackerel

Trio of salmon terrine

dressed crabmeat with bursts of pink grapefruit

Griddled Scottish mackerel with picallilli

SELECTION OF SCOTTISH SEAFOOD 3

Chilli prawns with sweet chilli dip

Loch Fynne oysters 1 per person

Crayfish cocktail

Smoked mackerel

Trio of salmon terrine

All the above would be served with a selection of 6 salads, home made breads & chutneys



TAPAS MENU

Fresh guacamole

Tomato salsa

Sweet corn & black bean salsa

Salsa Verde

Crumbled cheese

Chilli prawns

Chicken fajitas with corn tortillas

Chorizo potato & thyme quesadillas

Spinach & ricotta frittata

Green rice

Charred corn on the cod with fresh limes

Sweet & spicy pecan & goats cheese salad

Cherry tomatoes with spring onions & jalapeños

Pecan pie

Mango & strawberry salad laced with taquilla

Rum & raisin brownie



EVENING WEDDING SUPPER BUFFET

A selection of sliced seasonal melon & fruits

Platter of Scottish cheese & biscuits served with breads, biscuits & chutneys

Pork pies with piccalilli

Anti pastis platters of cooked & cured meats with marinated vegetables