



TAPAS MENU/BOWL FOOD

A selection of dips with sour dough breads & crostinis

Fresh guacamole

Bahbah ganoush

Sweet corn & black bean salsa

Beetroot humus

Salsa Verde

Crumbled cheese

Small nibbles

Beef carpaccio on parmesan shortbread with tarragon mayo

Whipped goats cheese curd with fig & truffle honey on an oat crunch

Ripe galia melon with black forest ham

A selection of sushi

Mini sweet chilli prawn & crab cocktail jars

Homemade sausage rolls with our own brown sauce

Beef & onion pasties

Ripe galia melon with black forest ham

A selection of sushi

Mini sweet Caesar salads with garlic croutons

Goats cheese salad with pickled beets, pears & spiced walnuts

Hot buffet bowls

Tiger prawn curry with seasonal greens & basmati rice

Seared fillet of seabass with prawn & chorizo champ & minted pea veloute

Pasta shells in a rich tomato sauce with slow braised beef

Beef goulash with herb spatzelli

Lemon & garlic chicken thighs spiked with ras el hanout served with

chermoula carrots & spiced beets

Saute chicken with chasseur sauce, crisp parmentier potatoes & wilted greens

Lamb curry with green rice & assorted vegetable crackers

Slow braised shoulder of Perthshire lamb hot pot

Coconut, spinach & potato dahl with basmati rice, popadoms & spiced onions

Butternut squash risotto with sour dough crostini

Chestnut mushroom stroganoff with herb spatzelli, salt & pepper oyster mushrooms

Mini sweet treats

Lemon posset with blueberries & shortbread fingers

Seasonal trifles with sponge fingers

Dark chocolate & orange pots ginger snap biscuits

Hot apple & toffee crumble with custard

Bettys warm rice pudding with poached grapes