

Evening Buffets

Cold Fork

Goat's cheese curd with honey dressed figs on an oatie crunch biscuit

A selection of our home cured and smoked Scottish salmon with caper berry salad and creamed horseradish

Roast free-range chicken served carved with watercress salad, crème fraiche & horse radish dressing

Honey glazed Ayrshire ham with piccalilli

Broccoli & mascarpone quiche

3 tomato & mozzarella salad with our own pesto dressing

Traditional Caesar salad with garlic crostini

Chermoula style carrot salad

Summer salad with garden peas, asparagus and artichokes

Spiced roast beetroot salad

Sour dough bread rolls

Glazed lemon tart

A selection of Scottish cheese & biscuits with a selection of fresh fruit, nuts & crackers

Finger/Fork Food (Choose 7 items)

- Tequila compressed watermelon and salad tostada.
- Mini fish and chips cones with sarsons lemon and tartare.
- Mini beef and onion burgers with mull cheddar glaze and crunch salad.
- Southern fried chicken fillets with celeriac slaw and crisp bib lettuce cup.
- Mini prawn cocktail jars.
- Seasonal vegetable garden jars with beetroot humous and salted sunflower seeds.
- Butter poached chicken, roasted red pepper and basil roulades with spicy ketchup. • Avocado and vegetable sushi or seafood sushi with pickled ginger, soy, and wasabi mayo.
- A selection of vegetable and chicken pakora wraps with spiced onions and pickled cabbage.
- Peking duck pancake rolls with sweet chili and crisp pickled vegetables.
- Mini chicken wellington with Lagavulin whisky dipping sauce.
- Braised beef cheek, black bean, and sweet potato quesadillas with spicy dip.
 - BBQ peri chicken thighs with potato and chorizo salad peri sauce
- Miso baked cod with pak choi and sesame dressing.
- Curry spiced salmon with pumpkin seed salad.
- Smoked haddock, leak and mustard gratin
- Truffled mushroom Mac and cheese
- Pulled pork shoulder with apple and ginger with slider buns
- Hot smoked salmon & beetroot salad with horseradish crème fraiche
- Burrata with black forest ham, fig and aged balsamic
- Roasted squash and chorizo salad with chickpea and tahini dressing
- Cheese fondue with sourdough cubes
- Rosemary garlic and chili baked camembert with crusty bread
- Raspberry & lemon posset with shortbread fingers
- Buttercream panna cotta with apple compote
- Dark chocolate & black cherry jars with amaretti biscuits
- Selection of lady sized afternoon tea cakes

Anti Pasti

A selection of sliced seasonal melon & fruits

Platter of Scottish cheese served with bread, biscuits, and chutneys.

Pork pie with piccalilli

Anti pasti platters of cooked & cured meats with marinated vegetables