



## **HOT BUFFET**

### ***Pork Lovers***

Scottish Higher Welfare Meat, Halal and Kosher meat is available

#### **Roasted Pork Belly**

Slow Roasted Crispy Skin Pork Belly cooked with Thyme, Rosemary and Garlic, Served with Caramelised Apple Chunks and Apple Cider Cream Sauce,  
Served with Roasted Potatoes and Seasonal Root Vegetables

#### **Chinese Pork Belly**

Slow Roasted Pork Belly Strips cooked in Honey, Cider Vinegar, Five Spice and Light Soy Sauce, Served with Mixed Peppers, Spring Onion, Bok Choy and Sesame Oiled and Seeded Egg Noodles

#### **Posh Sausages and Mash**

Cumberland Sausages served with Leek and Spring Onion Mash Potato, Rich and Delicious Cranberry, Cinnamon, Balsamic & Red Onion Gravy, Topped with Crispy Shallots

#### **Smokey Sausage Casserole**

Pork & Leek Sausages Cooked with Tomatoes, Celery, Onion, Garlic, Mixed Peppers, Red Kidney Beans and Number of Spices, Such as Cumin, Chilli Flakes and Sweet Smoked Paprika

#### **BBQ Pulled Pork**

Slow Cooked Pork Shoulder Cooked in Thick, Sweet and Tangy BBQ Sauce, Served with Wholegrain Mustard Mash Potato and Topped with Celeriac, Fennel, Carrot and Red Onion Slaw

#### **Apple & Fennel Pork Meatballs**

Our Favorite Homemade Apple & Fennel Meatballs cooked in Rich & Fresh Tomato, Basil, Oregano and Mascarpone Sauce, Served with Fresh Linguini or Tagliatelle Pasta, with a Slice of Parsley & Garlic Bread for Dunking



## **HOT BUFFET**

### ***Lamb Lovers***

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#### **Braised Lamb Shank**

Braised Lamb Shank Cooked in Rich and Glossy Mint Sauce,  
Served with Garlic & Rosemary Roasted Potatoes and Seasonal Root Vegetables

#### **Lamb Loin Chops & Crevettes, Surf & Turf**

Lamb Loin Chops Cooked in White Wine, Garlic, Rosemary and Smoked Paprika Sauce,  
Crevettes Cooked in Caper & Anchovies Butter, Served with Fruity Apricot, Pine Nuts &  
Lemon Couscous

#### **Haggis, Clapshot & Whisky Sauce**

A Scottish Classic - Haggis, Neeps & Tatties our Way. Haggis, Clapshot, which is Mash  
Potato, Swede and Fresh Chives Mixed Together, Served with Whisky & Pepper Sauce,  
Topped with Crispy Shallots

#### **Lamb Scouse**

Rich and Warm Dish is Similar to Irish Stew, Slow Roasted, Lamb Neck Fillet Chunks Cooked  
Together with Potatoes, Carrots, Onions and Turnip. Slow Roasted in Beef Stock, Bay  
Leaves, Thyme & Dark Bitter Ale Sauce

#### **Lamb Rogan Josh**

Braised Lamb Chunks Cooked in Tomato Gravy, Based on Onions, Yoghurt, Garlic, Ginger  
and Aromatic Spices, Such as Cloves, Bay Leaves, Cardamom and Cinnamon. Served With  
Coriander & Lime White Long Grain Rice

#### **Lamb, Squash & Apricot Tagine**

Slow Cooked Moroccan Style Lamb Casserole. Lamb Leg Chunks Cooked Together with  
Tomatoes, Onions, Garlic, Ground Coriander, Cloves, Ras-El-Hanout, Apricots & Butternut  
Squash. Served with Warm Couscous and Plain Greek Yoghurt



## **HOT BUFFET**

# **Beef Lovers**

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### **Beef Bourguignon**

Tender Beef Chunks Cooked in Burgundy Red Wine, Tomato Puree, Smoked Streaky Bacon, Onions, Mushrooms, Garlic, Rosemary, Thyme, Bay Leaves and Cardamom. Served with Roasted Rosemary Baby Potatoes and Honey Roasted Carrots

### **Beef, Ale and Mushroom Pie**

Slow Roasted Shin & Leg Chunks of Beef, Cooked Together With Bacon, Onions, Carrots, Mushrooms, Dark Ale, Thyme & Bay Leaves and Topped with Puff Pastry. Served with Roasted Thyme Potatoes and Green Beans

### **Chilli Con Carne**

Lean Minced Beef Cooked Together with Onions, Celery, Red Peppers, Tomatoes, Garlic, Chilli Powder, Cumin, Paprika, Bay Leaves, Marjoram and Red Kidney Beans. Served with Plain Boiled Long Grain Rice, Soured Cream and Tortilla Chips

### **Beef Pappardelle**

Very Filling Wide Ribbons of Pappardelle Pasta and Lean Minced Beef Cooked Together with Burgundy Red Wine, Tomatoes, Carrots, Onions, Garlic, Worcester Sauce. Topped up with Grated Parmigiano Reggiano

### **Crispy Chilli Beef**

Chinese Style Flash Fried Beef Steak Cooked with Mixed Peppers, Onions, Red Chillies, Garlic, Ginger, Five Spice, Vinegar, Soy Sauce, Sweet Chilli Sauce, Tomato Sauce, Lime and Coriander. Served with Spring Onion Egg Noodles, Fresh Chillies and Prawn crackers

### **Thai Beef Massaman Curry**

Slow Cooked Meltingly Tender Beef Cooked in Massaman Curry Paste with Potatoes, Onions, Lime Leaves, Cinnamon, Tamarind, Fish Sauce, Coconut Cream and Brown Sugar. Served with Jasmine Rice and Fresh Red Chillies



## **HOT BUFFET**

# ***Chicken Lovers***

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## **Chicken & Mushrooms**

A Healthy and Low Calorie Free Range Chicken Breast Casserole, Cooked Together with Bacon, Button Mushrooms and Green Peas in a White Wine, Cream and Parsley Sauce

## **Thai Green Chicken Curry**

Impress Your Friends with This Fragrant and Delicious Creamy Curry. Free Range Chicken Breast Strips Cooked in Coconut Cream Sauce and Infused with Fragrant Thai Spices, Cooked Together with Garlic, Lime Leaves, Lemon Grass, Green Beans, Spinach and New Potatoes. Served with Parsley Boiled Rice

## **Chinese Chicken**

Wonderful Chinese Dish. Free Range Chicken Breast Strips Cooked Together with Garlic, Ginger, Red Chilli, Spring Onion, Bean Sprouts in Sesame Oil & Black Bean Sauce. Served with Chinese Egg Noodles

## **Balmoral Chicken**

This Dish is an Absolute Delight. Free Range Chicken Breast Stuffed with Haggis and Wrapped in Streaky Bacon. Cooked in Whisky and Dijon Mustard Cream Sauce. Served with Parsley Boiled Potatoes and Chantenay Carrots

## **Chicken & Sweet Potato Curry**

Perfectly Balanced, Sweet and Spicy, Versatile Curry Dish. Free Range Chicken Breast Strips Cooked Together with Sweet Potato, Red Onion, Spinach, Garlic and Tomatoes in Rogan Josh Curry Sauce. Served with Boiled Fragrant White Rice

## **One-Pot Chicken & CousCous**

This One-Pot Meal is Perfect for Fuss-Free Midweek Entertaining. Pan Fried Free Range Chicken Thighs Cooked Together with Onions, Garlic, Mixed Peppers, Mixed Olives, Turmeric, Garam Masala Spice and Lemon Parsley Couscous

# ***Fish & Seafood***

Your Fish & Seafood Will be Super Fresh & Will be Provided by Our Local Suppliers

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## **Saffron Fish Pie**

A Real Crowd-Pleaser. Smoked & Skinned Haddock Fillet Chunks, Scottish Salmon Fillet Chunks, Peeled Raw King Prawns Cooked Together with Garlic, Shallots, Spinach, Red Chillies, Green Peas in White Wine Parsley & Cream Sauce. Topped with Saffron Creamy Mash Potato and Baked Together with Grated Cheddar Cheese Over the Top

## **Asian Fisherman's Seafood Curry**

This Authentic Asian Dish is Perfect for Your Table. Scottish Salmon Fillet Chunks, Peeled Raw King Prawns, Cleaned and De-Bearded Fresh Mussels Cooked Together with Spanish Onion, Ginger, Chilli, Garam Masala, Asafoetida, Turmeric, Plum Tomatoes, Coconut Cream. Topped with Fresh Coriander and Lime Juice. Served with Plain Boiled White Rice



## **HOT BUFFET**

### **Mediterranean Fish Gratin**

This Beautiful Fish Dish is a Real Treat. Cod & Pollock Fillet Chunks and Peeled Raw King Prawns Cooked Together with Onions, Garlic, Fennel, Spinach, Coriander Seeds, Plum Tomatoes, White Wine, Saffron, Lemon Juice, Bay Leaf. Topped and Oven Baked with Parmesan & Parsley Breadcrumbs. Served with Green Salad, if You Like

### **Smoked Fish Frittata**

Nice and Easy Fuss-Free Dish. Smoked Haddock Fillets Cooked Together with Potato Chunks, Caramelized Sweet Onions, Spinach, Nutmeg, Chives and Baked together with Double Cream, Cheddar Cheese, Free Range Egg Mix. Served with Spring Onion Sour Cream on a Side and Green Salad

### **Cajun Salmon Fillet Tray-Bake**

This is an Exciting Dish. It comes As a Tray-Bake, However You'll be Able to Pick Salmon Fillet You Like the Most. Cajun Spiced Scottish Salmon Fillets Baked Together with Sweet Potato, Cherry Tomatoes, Lemongrass, Onions, Garlic, Ginger, Sesame Oil, Coconut Cream, Lime Leaves, Lime Juice, Balsamic and Soy Sauce. Served with Sautéed Green Beans



## HOT BUFFET

# Vegetarian

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### **Sweet Potato Dhal Curry**

You Can't Go Wrong with Our Sweet, Delicious, Iron-Rich, Low-Fat, Low-Calorie Curry. Our Dhal Curry Cooked with Sweet Potato, Butternut Squash, Red Split Pea Lentils, Spinach, Onion, Garlic, Ginger, Red Chillies, Thai Basil, Spring Onion, Cumin, Turmeric, Sesame Oil, Lime Juice, Cinnamon & Five Spice. Served with Plain Boiled Rice

### **Vegetable & Kidney Bean Chilli**

This Healthy Veggie Chilli Makes for a Satisfying Supper. Quorn Mince Cooked Together with Onion, Garlic, Ginger, Courgettes, Mixed Peppers, Split Pea Lentils, Kidney Beans, Tomato Puree, Plum Tomatoes, Chilli Powder, Red Chillies and Sweetcorn. Served with Jasmine Rice, Sour Cream & Guacamole.

### **Mediterranean Vegetable Lasagne**

A Light but Luscious Veggie Lasagne Will Tickle Your Taste Buds. Aubergine & Courgette Cooked Together With Mixed Peppers, Onions and Garlic in Rich Tomato Sauce. Layered & Oven Baked with Lasagne Pasta Sheets, Béchamel Sauce & Grated Cheddar Cheese. Served with Parsley & Garlic Bread

### **Root Vegetables Gratin**

This is an Impressive Veggie Dish that We Love So Much. Oven Baked Root Vegetables, such as Potato, Parsnips, Turnip, Carrots, Beetroot and Onions Cooked Together with Butter, Bay Leaves, Garlic, Rosemary, Thyme, Double Cream. Sprinkled with Parmesan Bread Crumbs and Oven Baked. Served with Green Leaf Salad

### **Butternut Squash Casserole**

A Mediterranean One-Pot Stew, that Everyone Loves. Butternut Squash Cooked Together with Celery, Onion, Garlic, Carrots, Mixed Peppers, Plum Tomatoes, Courgette, Puy Lentils, Thyme, Cumin, Sweet Smoked Paprika. Served with Rosemary Roasted Baby Potatoes.

### **Moroccan Aubergine Tagine**

This Moroccan Vegetarian Stew is Filled with All the Delicious Aromatics of North Africa. Aubergine Cooked Together with Onions, Garlic, Cherry Tomatoes, Courgette, Kidney Beans, Harissa, Cumin, Cinnamon, Lemon Juice. Served with Lemon, Mint & Almond Flakes Couscous and Topped with Natural Yoghurt



## **HOT BUFFET**

### ***Side Dishes & Salads***

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#### **Roasted Vegetable Medley**

This Colourful Dish has the Perfect Blend of Sweet & Savoury. Roasted Aubergine, Courgette, Onions, Garlic, Carrots, Mixed Peppers, Green Beans Cooked Together with Coriander and Lime Juice.

#### **Lemony Potato Salad**

This Fragrant Potato Dish Inspired by Indians is Perfect for Any Occasion. Boiled Baby Potatoes Mixed Together with Butter, Cumin Seeds, Lemon Juice, Mustard, Turmeric, Spring Onions and Sea Salt

#### **Classic Potato Salad**

This Classic Potato Dish is Hard to Resist. Boiled Baby Potatoes Mixed Together with Shallots, Capers, Cornichons, Mayonnaise, Crème Fraiche, White Wine Vinegar and Handful of Finely Chopped Parsley

#### **Mediterranean Potato Salad**

This is Fresh and Colorful, Italian Low-Fat Salad. Roasted Baby Potatoes Baked Together with Red Onions, Garlic, Oregano, Cherry Tomatoes, Mixed Peppers and Olives. Tossed with Basil Vinaigrette

#### **Caesar Salad**

This is an Ultimate New York Salad with Loads of Goodness. Crisp Gem Lettuce Mixed Together with Anchovies, Eggs, Focaccia Croutons, Parmigiano Reggiano Shavings and Garlicky Caesar Dressing

#### **Halloumi Couscous Salad**

This is a Middle Eastern Treat That You Definitely will be Happy With. Organic Couscous Mixed Together with Chickpeas, Marinated & Fried Halloumi, Roasted Courgettes, Cherry Tomatoes. Tossed with Garlic, Lemon, Mint, Olive Oil, Sugar Vinaigrette

#### **Roasted Peppers Caprese Salad**

This is an Italian Classic Dish with a Little Twist is Perfect For a Hot Summer Day. Roasted Red Peppers Mixed Together with Sweet Plum or Cherry Tomatoes, Mozzarella, Fresh Basil, Olive Oil and Cider Vinegar

#### **Orange, Fennel & Wild Rice Salad**

This is Light & Bright Rice Salad, Full of Nuts & Citrus Fruits. Honey Baked Carrots and Red Onions Mixed Together with Wild Rice, Puy Lentils, Oranges, Fennel, Grapes, Pecan Nuts, Parsley and Mint. Tossed with Lemon Juice, Olive Oil, Maple Syrup and Dijon Mustard Dressing

#### **South-Western Style Salad**

This is an Exciting Main Course Salad, Packed with Interesting Flavours and Textures. Sweet Corn Mixed Together with Kidney Beans, Cherry Tomatoes, Avocado, Red Onions, Spring Onions, Feta Cheese. Tossed with Olive Oil, Lime Juice, Sherry Vinegar, Cumin, Tabasco, Sugar Dressing

#### **Minted Green Bean Salad**

Perfect Addition to Any Main Course. Boiled Topped & Tailed Green Beans Mixed Together with Butter, Lemon Juice, Dijon Mustard & Mint



## **HOT BUFFET**

### **Desserts**

#### **Banoffee Tart**

Sweet short crust pastry layered with toffee, banana and whipped cream topped with cocoa rich chocolate shavings

#### **Chocolate Fudge Cake**

A light moist fudge cake, always a popular choice

#### **Tiramisu**

Italian version of the English trifle. A smooth blend of Mascarpone cheese and cream delicately layered with Amoretti and coffee soaked Italian biscuits

#### **Apple Pie**

Bramley Apples sandwiched between a rich butter pastry and a crunchy cinnamon crumble

#### **Pavlova**

Individual home made meringues topped with whipped cream and seasonal fruits

#### **Cheesecake**

A traditional cheesecake on a biscuit base, served with seasonal fruits

#### **Choux Buns**

Mini choux pastry buns filled with cream and topped with a delicious chocolate or butterscotch sauce

### **Prices – Subject to numbers (Minimum 10 people)**

Each main Course £11.95

Choose 1 main course and 1 dessert = £14.95

Sides/Salads only £2.75 per person

**Prices include hire of heating equipment but do not include hire of plates & cutlery. Please ask for details of our hire prices.**

Prices are subject to VAT at the current rate.