



Family Style Sharing Platters

Starters

Mezze Platters: Served to each table for guests to share...

Mediterranean

Salami, Prosciutto & Chorizo
Roasted Peppers, Charred Courgettes, Summer Tomatoes & Artichokes (v)
Basil & Lime Marinated Olives and Rocket Pesto infused Mozzarella
Selection of Fresh Breads with Balsamic Oil

Greek

Mini Lamb Souvlaki served with Tzatziki
Courgette & Feta Fritters (v)
Marinated Olives
Baba Ganoush & Houmous with Flat Bread Fingers (v) Served with Cucumber and Cumin Salsa
Greek Salad

British

Homemade Scotch Egg with Spicy Crumb
Mini Cauliflower Cheese Tartlet
Honey Roast Ham with Mustard Mayonnaise
Pickled Onions, Mini Gherkins, Homemade Chutney and Piccalilli
Mature Scottish Cheddar and Howgate Brie
Organic Leaves and Summer Tomatoes

Middle Eastern

Mezze Chilli Feta Tabbouleh (v)
Sweet potato Falafel with mint yoghurt Dip (v)
Molasses with Walnuts (v)
Spinach, Feta and Pinenut Parcel (v)
Moroccan Spiced Pulled Chicken
Houmous and Flat Breads





Main Course

Please choose 3 main items and 3 side dishes

Hot Meats

Whisky Smoked Beef Ribs with Jack Daniels glaze
Honey and Maple Glazed Shoulder of Pork with an Apple Sauce
Roast Scottish Beef with Mustard and Herb Crust, served with Horseradish Cream
Whole Leg of Lamb marinated in Harrissa, Coriander and Lime, served with Mango and Vine Tomato Salsa
Breast of Chicken cooked in 'Thai Style' Coconut Cream served with Satay Sauce
Jerk Chicken with Chargrilled Pineapple
Slow Roast Pork Belly, Sticky Ribs, Crackling and Cider Apple Sauce
Slow Roasted Brisket with Honey & Whisky served with a Chilli Sauce
Spiced Chicken served with Salsa Verde and Chargrilled Lemons
Lebanese Chicken, Olives and Artichokes Pomegranate and Balsamic
Glazed Shoulder of Lamb with Saffron Couscous

Fish

Cut Fillets of Salmon with Parsley and Basil Pesto and Vine Tomato Salsa
Cut Fillets of Cod with Cajun Spices and Sweetcorn Relish
Loin of Monkfish with Chilli & Lime

Vegetarian

Selection of warm savoury tarts (v)
Homemade Sweet Potato Falafel (v)
Mac n' Cheese with Herby Crust (v)
Portobello Mushroom stuffed with Leeks and cream cheese gratin (V)

Sides

Warm Local New Potatoes with Rock Salt & Thyme
Summer Vegetables with Minted Butter
New Potatoes, Sprouting Broccoli and Wild Garlic mixed with Wholegrain Mustard
Heritage Tomato and Roasted Lemon Salad
Roasted Sweet Potato, Toasted Seeds, and local seasonal greens
Leafy Salad with Summer Herbs & Lemon Olive Oil Dressing
Spicy Chickpea, Feta, Red Onion, Cumin & Mint Chilli
Roasted Squash, Courgettes and Garlic Baby Spinach topped with Pinenuts
Couscous Salad with Sunblush Tomato, Roasted Squash & Peppers, Feta Cheese & Fresh Basil
Chargrilled Courgette, Parmesan, Pinenuts with Green & Purple Basil Salad





Desserts

Please choose three Mini Desserts which will then be served on boards to the individual tables for guests to share:

Mini Chocolate Mousse with Tuille
Vanilla Crème Brulee with Fresh Raspberries
Lemon Posset with Mini Meringue
Summer Berry and Champagne Jelly
Triple Chocolate layered Cheesecake
Chocolate Dipped Strawberries
Mini Lemon and Lime Meringue tart
Caramel Chocolate Brownie
Eton Mess Shots
Banoffee Pie Shots
Salted Caramel Brownie White Chocolate and Cointreau
Tiramisu Mini Pavlovas
Coconut & Raspberry tart, vanilla mascarpone
Raspberry Cranachan

