

Please use our Buffets as a guide we would be happy to create a menu specially for your big day. We offer a pre event tasting of our food at our premises.

Sandwich platters

Served on white or wholemeal bread with a tossed salad garnish Please use these fillings as examples we can do any combination on request

Tuna and red onion with a light
mayonnaise Honey roast ham Isle of Mull
cheddar with a tomato chutney Roast
chicken and bacon Egg and cress Prawn
marie rose Roasted pepper and hummus
mozzarella , tomato and basil Classic BLT
Smoked salmon, cream cheese and chive
Chicken tikka Roast beef with horseradish
mayo Mozzarella and pesto salad

Your sandwich platters can be made using artisan focaccia or ciabatta for an additional £1 per person.

Finger buffet sample menu 1

Please note finger buffets are supplied with biodegradable disposable plates. Crockery can be arranged for a further fee.

selection of sandwiches

Pork and chorizo sausage rolls

Vegetable spring rolls with sweet chilli
dip

Mini cheese and spring onion pasties

Pesto and red onion tart

Finger buffet sample menu 2

selection of sandwiches

Spiced chicken kebabs

Individual goats cheese and red onion
tarts

Pork and chorizo sausage rolls

Onion bhaji with dip

Vegetable spring rolls with sweet chilli dip

selection Fresh fruit

Finger buffet sample menu 3

Selection of rustic breads with oil and balsamic dips

Platter of cold cut meats

Marinated olives and sun blushed tomatoes

Pork scotch eggs

Garlic, Lemon and herb chicken drumsticks

Individual cheese and spring onion quiche

Baby mozzarella and cherry tomato and pesto tart

Haggis bon bons

selection of fresh fruits

breakfast buffets

All breakfast come with tea, coffee and fresh orange juice

Breakfast morning rolls 2 rolls each

Morning rolls Smoked bacon steak lorne sausage and tattie scone
Black pudding and pork link sausages

Smoked salmon scrambled egg bagel Toasted

croissant filled with Emmental cheese and smoked ham

Continental

Freshly baked pastries and croissants
Selection of preserves

Yoghurt topped with fruit puree & granola

Fresh fruit platter Boiled eggs Selection of
cheeses Selection of cold meats

Cooked breakfast

Fresh free range farm egg

Ayrshire smoked bacon, Scottish pork links

steak beef lorne, black pudding

Tattie scones, Slow dried tomato

Saute mushrooms, Baked beans

Toast

Extras

Tea / coffee

Fresh fruit Juice

Bowl food and hot fork Buffet

Basic buffet includes 2 items additional items at
supplement price

Please note there maybe additional charges for travel, Staffing fees, and crockery hire

Lasagna Served with garlic bread

Scottish craft pork sausages with caramelised red onions wholegrain mustard mash

Arbroath Smokie Kedgerree with boiled soft egg

Slow braised beef in dark ale with buttered cabbage and
parsnip crisps

Malaisian steamed fillet of hake with a hint of garlic, chilli, sesame and soya topped with
pickled ginger served with coconut rice

Seasonal squash and halloumi bake with courgette spaghetti

Crisp belly of pork with with spiced squash mash and peach chutney

Venison hot pot

Moorish style vegetable and chix pea tagine with herb cous cous

Lentil crofters pie topped with sweet potato mash

Chicken and chorizo paella

Haggis neeps and tatties with a whiskey cream

Chicken and mushroom pie

Lamb / vegetable biryani with a curry sauce topped sultanas, almonds and coconut

Thai chicken/vegetable curry with jasmine infused rice

Extras

Tea / coffee

Fresh fruit Juice

selection of individual desserts

selection of cheese, crackers and chutneys