

Buffet Menu Selector



Your menu

Cold Main Dishes

Mustard and Demerara sugar glazed ham

Roasted silverside of beef

Rare roasted topside of beef, rubbed in smoked salt and garlic oil

Roasted turkey breast

Treacle glazed baked loin of pork

Smokey BBQ seasoned chicken breast cooked in oregano flavoured oil

Platter of sliced mortadella

Sliced spicy Spanish chorizo

Carved salami Milano

Northern Italian bresaola

Wafer thin slices of prosciutto crudo

Shaved pastrami

Carved terrine of rich cranberry and chicken liver parfait

Traditional style raised pie with pork, Red Leicester cheese and cherry tomatoes

Stir fried strips of beef fillet, chilled and tossed in sesame seed dressing, heaps of coriander, pickled ginger and bean shoots

Chicken breast stuffed with capers, sultanas and almonds and parsley

Tart of Swiss cheese, sweet onion marmalade, sun blushed tomato and pesto

Red pepper parfait with goats cheese and aubergine

Roulade of creamed cheese and roasted peppers

Quiche of four cheeses and roasted baby onions

Shetland smoked salmon and sprinkling of tender baby caper berries

Poached Shetland salmon fillet

Smoked peppered mackerel fillets

Classic gravadlax salmon

Traditionally prepared marinated Scottish herring

North Atlantic prawns tossed in our own special recipe cocktail sauce

Poached tiger tails tossed in chilled vinaigrette

Giant warm water prawns served in the shell

Western sea loch oysters with Tabasco vinaigrette

Whole dressed salmon (for 25 guests)

Hot Main Dishes

Chicken breast stuffed with gruyere and smoked ham, tossed in breadcrumbs and baked.
Served with a sauce of fresh tomatoes

Shepherd's pie with a medley of poached vegetables

Steak and ale casserole with golden puff pastry

Lasagne verde with cheddar and mozzarella glaze

Smoked haddock, salmon and leeks in a creamy sauce baked under peppery mashed potatoes
and a sprinkling of parmesan

Chicken pieces slowly cooked with baby onions and button mushrooms in white wine and
cream sauce with tarragon

Roasted Cumberland sausage with buttery mash potatoes, onion gravy
and chunky roasted roots

Braised beef daube, creamy dauphinoise potatoes and gravy of cooking juices

Chilli con carne and nachos

Macaroni, arrabiata sauce, mushrooms, onions, courgettes and basil

Meaty stovies with ketchup and short crust pastry pieces

Special lamb tagine cooked with honey, pears and apples

Haggis with neeps and tatties

Gnocchi with button mushrooms and sherried cream sauce with chives

Sumac spiced sweet potatoes, tomatoes and aubergines with whole almonds,
cashews and coriander

Hot and spicy tandoori flavoured lamb with black onion seeds, thyme and rosemary

Minty slow roast lamb shoulder with cumin seeds

Lemony squash, haloumi and sweet potatoes with a hint of curry

Beef 'saag', slowly braised ginger and chilli spices finished with shredded spinach leaves

Pot of lentils and chick peas, potatoes and butter beans stewed in a rich madras style sauce

Spectacular macaroni cheese - pasta curls and sauté of leeks smothered in hot gorgonzola
double cream béchamel, finished in the oven under a mozzarella and parmesan top
with a generous hint of truffle oil

Stir fried chicken breast with soy, noodles and crunchy vegetables

Hot All-In-One Buffet Options

(main and accompaniments included)

Baked salmon fillet with roasted artichoke and little potato cake, white wine
and fennel cream

Pork and leek sausage with mash and fried onions

Madagascan peppercorn chicken and couscous

Quinoa slowly cooked with Italian plum tomatoes, white wine and onions served with
roasted squash pieces, fresh coriander and flaked parmesan

Seared chicken breast, peanut butter mash, miso and stir fried leeks

Accompaniments

Salads

Our own style tabbouleh, soaked cracked wheat with dates, goji berries, dried apricots, olive oil, fresh mint and lemon

Couscous with olives, coriander, lime and cucumber

Rocket and mizuna leaves with a sprinkling of parmesan

Coloured leaf salad

Beef tomato, feta and olive oil

French style new potato salad, vinaigrette, mustard and red onions

Classic coleslaw

Pear and pecan 'Waldorf'

Chopped kos leaves, anchovies, parmesan, olives and Caesar dressing

Medley of tomatoes - plum, cherry and sun blushed with torn basil, little mozzarella pieces and olive oil

Selection of poached beans, peas and chickpeas, red onions, sweet chilli dressing and coriander

Raw vegetable salad - shredded carrots, courgettes, celeriac, savoy cabbage with roasted hazelnuts and seeds

Cold

Lemon and fennel leaf mayo

Caramelised onion chutney

Piquant plum and apple chutney

Tangy tomato chutney

Course grainy mustard mayo

Classic vinaigrette dressing

Balsamic vinegar and olive oil dressing

Lemon oil

Horseradish mayo

Hot

Basmati rice

Basmati rice scented with lime leaf and chopped lime

Steamed baby potatoes with butter and herbs

Tender young potatoes roasted in their jackets with rosemary and garlic

Chunky cut roasted roots and courgettes

Citrus scented couscous with sultanas and coriander

Honey braised red cabbage

Selection of poached vegetables

Creamy, buttered potato mash

Creamy, buttered potato mash with mustard

Desserts

Spotted dick and vanilla custard

Lemon Crunch Fool

Granny Smith's apple crumble with honey sweetened softly whipped cream

Rhubarb and ginger 'cheesecake' with sweet, crunchy, crumbly top

Layered creamy passion fruit and oatie biscuit fool

Layered cranachan with little shortbread biscuits

Fresh fruit salad

Platters of seasonal cheeses with chutney and oatcakes

Rich chocolate tart with semi whipped vanilla cream

Crème brulee with a compote of seasonal fruits

Spiced grape and vanilla panna,cotta

Sweet treats

Freshly brewed organic fairtrade "tiki" coffee / Kenyan tea

Traditional Scottish tablet

Fudge

Mont Blanc chocolates

Chocolate truffles

Chocolate dipped strawberries

Chocolate dipped physallis

Chocolate mint crisps

Shortbread

Chocolate Bendicks

Florentines

Turkish Delight

Chocolate macaroons

