

Hot and Cold Buffet Packages 2012



Sample Hot Buffet Menu

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

Steak and ale casserole with golden puff pastry
Gnocchi with button mushrooms and sherried cream sauce with chives

Creamy, buttered potato mash
Chunky cut roasted roots and courgettes

Seasonal bread selection

Lemon & Amoretti mousse
chocolate profiteroles filled with chantilly cream

Fresh filter 'Tiki' organic coffee and tea
Served with Scottish tablet

£35.50 plus VAT per person

Sample Cold Buffet Menu

Roasted silverside of beef
Smokey BBQ seasoned chicken breast cooked in oregano flavoured oil

Poached Shetland salmon fillet
Quiche of four cheeses and roasted baby onions

Couscous with olives, coriander, lime and cucumber
Coloured leaf salad

Seasonal bread selection

Lemon Crunch Fool
Belgian chocolate mousse with candied orange strips

Fresh filter 'Tiki' organic coffee and tea
Served with Scottish tablet

£32.50 plus VAT per person

All prices exclude vat
Prices valid 1st December 2012 to 30th December 2012
Venue hire not included in the prices detailed please see key prices section for venue hire

Included in all our buffet packages

Dedicated event designer – to assist you throughout the planning, designing and creation of your event

Dedicated hospitality manager – ensuring a professional service and seamless event on the day

Dedicated team of chefs – planning, designing and delivering your menu with flair and expertise

Fully trained service staff – efficiently attending to all your needs on the day

Uniformed in – black trousers, black shirts, silver ties, black bistro aprons

Elegant glassware – to suit throughout the drinks reception

Classical cutlery and fine china

Tables and floor length linen table cloths – for serving your buffet

All serving and preparation equipment

Paper napkins

