



## BUFFET MENU

### HOT BUFFET

**Grilled Chicken Breasts**

With olives, cherry tomatoes, basil and mozzarella and lemon dressing

**Classic Coq An Vin**

Red wine sauce with shallots, button mushrooms and smoked bacon

**Moroccan Lamb Tagine**

With paprika, ginger and coriander

**Sweet and Sour Pork**

With pineapple and mixed roasted peppers

**Beef Bourguignon**

Shallots, red wine and succulent carrots  
*(£2.00 supplement per person)*

**Chilli Con Carne**

Finest Ayrshire minced beef and vine ripened tomatoes

**Luxury Fisherman's Pie**

Smoked haddock, king prawns and salmon topped with creamy mash

**Sole Florentine**

Poached sole fillets on a bed of sautéed spinach. Topped with white wine and chive sauce  
*(£2.00 supplement per person)*

**Sweet and Sour Prawns**

With pineapple and mixed roasted peppers

**Leek and Gruyere Tart (v)**

Homemade pastry and wild thyme

**Beetroot Risotto (v)**

Parmesan shavings and herbs

**Thai Green Vegetable Curry (v)**

Lemongrass, coriander and mixed vegetables

### HOT ACCOMPANIMENTS

Minted Buttered New Potatoes

Roasted Mediterranean Vegetables and Basil Oil

Honey and Thyme Roasted Root vegetables

Mixed Greens Medley with Herby Butter and Seasoning

Lemon and Saffron Cous Cous

Stir Fried Rice Noodles with Bean Sprouts and Shredded Cabbage



Fragrant Steamed Rice

Creamed Mashed Potato and Parsley

## COLD BUFFET

### **Roasted Fillet of Beef**

Rare roasted fillet Scottish beef with homemade horseradish cream and English mustard  
(£4.50 supplement per person)

### **Char Grilled Chicken Caesar Salad**

Baby gem, parmesan shavings, croutons and Caesar dressing

### **Alice's Jubilee Chicken**

With fresh mango, apricot and herbs

### **Duck Salad**

Mixed salad leaves and pomegranate with crumbled goat's cheese  
(£1.50 supplement per person)

### **Poached Salmon**

With cucumber and cherry tomatoes

### **Seafood Platter**

Smoked and oak roasted salmon, crab and prawns. Lemon mayonnaise  
(£4.50 supplement per person)

### **Seared Tuna**

Rolled in sesame seeds, seared rare and served with salsa verde

### **Red Onion and Goat's Cheese Tart (v)**

With puff pastry and thyme

### **Vegetarian Platter (v)**

Char roasted peppers, aubergine, courgettes, baby artichokes, buffalo mozzarella with fresh olive oil and basil dressing

## COLD ACCOMPANIMENTS

Selection of breads and olives

Cous cous with diced lemon buttered vegetables

New potato and spring onion salad with chives

Fragrant rice salad with lemon, mint and petit pois

Penne pasta with pesto, pine nuts and rocket

Tomato, basil and feta salad with balsamic sauce

Mixed garden salad with dressing



## PUDDINGS

### **Lemon Meringue Roulade**

Mint and strawberries

### **Mixed Berry Pavlovas**

Individual or whole, topped with seasonal berries and coulis

### **Lemon and Amoretti Cheesecake**

Topped with raspberries and mint

### **Lemon Posset Pots**

With mixed berry compote

### **Bitter Chocolate Mousse**

In mixed chocolate cups

### **Apple Tart**

With vanilla cream, custard or ice cream

### **Traditional Tiramisu**

Layered coffee, boozy and sponge biscuit pudding

### **Plum and Almond Torte**

With vanilla ice cream

### **Mixed Fruit Salad**

Served with mini meringues

## CHEESEBOARD

### **Rustic Cheese Platter of Scottish and Continental Cheeses**

Served with mixed fruits, homemade chutneys, biscuits and oatcakes

## TEA & COFFEE

### **A Selection of Fair Trade Teas & Coffees**

Freshly made, served with homemade tablet and bitter mints

