



SERVE YOURSELF MENU

SANDWICH PLATTERS (brown, white and seeded breads)

Ham Salad

English mustard and mayonnaise

Beef & Watercress

Horseradish cream

Chicken & Guacamole

Sweet chilli & rocket leaves

Roast Turkey & Cranberry

Mayonnaise and baby gem leaves

Smoked Salmon Pâté

Lemon juice and cracked black pepper

Smoked Salmon & Cream Cheese

Rocket & lemon juice

Smoked Mackerel Pâté

Rocket leaves and lemon juice

Tuna & Mayonnaise

Garden leaves and cracked black pepper

Prawn, Bacon and Avocado

Homemade pate with salad leaves

Mature Cheddar Cheese (v)

Homemade chutney

Cucumber and Creamed Cheese (v)

Seasoned with black pepper and parsley

Carrot & Houmos (v)

Mixed salad leaves

Cheese and Pickle (v)

With lambs lettuce and seasoning

Brie and Grape (v)

With lettuce and onion marmalade

Classic Egg Mayonnaise (v)

With cracked black pepper and cress

Mushroom Pate and Rocket (v)

Well seasoned



FINGER FOOD (served hot & cold)

Mini Cocktail Sausages

With choice of dressing - Honey & Mustard, Honey & Sesame or Caramelised Onion

Barbecued Chicken wings

With sour creme and chive dipping sauce

Mini Sausage rolls

With tomato sauce

Chicken Goujons

With dipping sauce

Haddock Goujons

With tartare sauce

Duck Spring Rolls

With Sweet chilli and coriander dipping sauce

Vegetarian Spring Rolls (v)

With sweet chilli and coriander dipping sauce

Cheese and Tomato Puffs (v)

Puff pastry pinwheels

Brushcetta (v)

Tomato and basil or parma ham and parmesan topping

Various warps (v)

Goat's cheese, roasted pepper and basil, chicken and salsa or smoked salmon and lambs lettuce

BUFFET (cold)

Mixed Quiche Slices

Classic lorraine, broccoli and salmon, cheese and onion, Mediterranean vegetables

Italian Antipasti platter

Mixed Italian meats with olives

Cold Sliced Honey Roast Ayrshire Ham

Thinly sliced and served with Cumberland sauce

Cold Poached Salmon

Served with cucumber and lemon mayonnaise

Frittata with Potato, Mushroom, Feta and Courgette(v)

Traditional Italian dish

Cheese Platter (v)

Mixed Scottish and Continental cheese slices with biscuits and chutneys

BUFFET (hot)

Cottage Pie

Beef mince with creamed mashed potato

Shepherd's Pie

Lamb mince with creamed mashed potato



Thai Green Chicken Curry

With lemongrass and coriander

Chicken Dijonnaise

Lemon and herbs

Lasagne

Beef mince, tomato ragu and fresh pasta layers

Classic Meatballs

With tomato sauce

Fisherman's Pie

Haddock, salmon and prawns topped with creamy mash

Beef Bourguignon

Shallots, red wine and succulent carrots

Vegetarian Lasagne (v)

Roasted vegetables and tomato ragu

Leek and Gruyere Filo Tartlet (v)

Fragrant cous cous and garden salad with dressing

ACCOMPANIMENTS (hot)

Vegetable Medley

Steamed carrots, beans and courgettes

Green Vegetable Medley

Broccoli, green beans and mange tout

Steamed Rice

Plain, wild or with mixed herbs

Minted New Potatoes

Buttered with fresh mint and seasoning

Carrot and Cumin

Sliced carrot with lovely spiced cumin

Braised Red Cabbage

Red onion, balsamic and herbs

SALADS (cold)

Tomato, Basil and Mozzarella (v)

Drizzled with olive oil and balsamic

Tomato, Basil and Feta (v)

Drizzled with olive oils and balsamic

Mixed Leaf Salad (v)

Mixed baby leaves, red and green

Wild rice salad (v)

With grated carrots and juicy sultanas

Basil Pesto Rice Salad (v)

With homemade pesto



Fragrant Rice Salad (v)

With petit pois, lemon and mint

Pomegranate Cous Cous Salad (v)

With mint and crumbled goat's cheese

Roasted Vegetable Cous Cous salad (v)

With spicy Harissa dressing

Cold New Potato Salad (v)

With fresh herbs

CAKES

Rich Chocolate Cake

With cream and strawberries

Classic Victoria Sponge

With raspberry jam and whipped cream

Lemon Drizzle Loaf

With poppy seeds

Chocolate Brownies**Gingerbread**

With butter

Cupcakes

Chocolate, lemon, vanilla

PUDDINGS

Lemon Mousse

Homemade shortbread and berry coulis

Scottish Raspberry Crannachan

Caramelised oats and homemade shortbread

Lemon Tart

Crème fraîche and red berry coulis

Lemon and Elderflower Syllabub

Blueberries, mint and amoretti

Lemon Meringue Roulade

Summer berries and mint

Chocolate and Raspberry Brownies

Mint and vanilla cream

Banana and Amoretti Cheesecake

Berries and coulis

Plum and Almond Tart

Homemade vanilla ice-cream and mint

Chocolate Mousse

Topped with strawberries and cream



Bitter Chocolate Torte

Vanilla creme and mixed berry compote

CHEESEBOARD

A Selection of Scottish & Continental Cheeses

With biscuits, fresh fruit and homemade chutney

TEA & COFFEE

A Selection of Fair Trade Teas & Coffees

Freshly made, served with homemade tablet and bitter mints

