



Pork Lovers Hot Buffet

Scottish Higher Welfare Meat, Halal and Kosher meat is available

Roasted Pork Belly

Slow Roasted Crispy Skin Pork Belly cooked with Thyme, Rosemary and Garlic, Served with Caramelised Apple Chunks and Apple Cider Cream Sauce,
Served with Roasted Potatoes and Seasonal Root Vegetables

Chinese Pork Belly

Slow Roasted Pork Belly Strips cooked in Honey, Cider Vinegar, Five Spice and Light Soy Sauce, Served with Mixed Peppers, Spring Onion, Bok Choy and Sesame Oiled and Seeded Egg Noodles

Posh Sausages and Mash

Cumberland Sausages served with Leek and Spring Onion Mash Potato, Rich and Delicious Cranberry, Cinnamon, Balsamic & Red Onion Gravy, Topped with Crispy Shallots

Smokey Sausage Casserole

Pork & Leek Sausages Cooked with Tomatoes, Celery, Onion, Garlic, Mixed Peppers, Red Kidney Beans and Number of Spices, Such as Cumin, Chilli Flakes and Sweet Smoked Paprika

BBQ Pulled Pork

Slow Cooked Pork Shoulder Cooked in Thick, Sweet and Tangy BBQ Sauce, Served with Wholegrain Mustard Mash Potato and Topped with Celeriac, Fennel, Carrot and Red Onion Slaw

Apple & Fennel Pork Meatballs

Our Favorite Homemade Apple & Fennel Meatballs cooked in Rich & Fresh Tomato, Basil, Oregano and Mascarpone Sauce, Served with Fresh Linguini or Tagliatelle Pasta, with a Slice of Parsley & Garlic Bread for Dunking



Lamb Lovers Hot Buffet

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Braised Lamb Shank

Braised Lamb Shank Cooked in Rich and Glossy Mint Sauce,
Served with Garlic & Rosemary Roasted Potatoes and Seasonal Root Vegetables

Lamb Loin Chops & Crevettes, Surf & Turf

Lamb Loin Chops Cooked in White Wine, Garlic, Rosemary and Smoked Paprika Sauce, Crevettes
Cooked in Caper & Anchovies Butter, Served with Fruity Apricot, Pine Nuts & Lemon Couscous

Haggis, Clapshot & Whisky Sauce

A Scottish Classic - Haggis, Neeps & Tatties our Way. Haggis, Clapshot, which is Mash Potato, Swede
and Fresh Chives Mixed Together, Served with Whisky & Pepper Sauce, Topped with Crispy Shallots

Lamb Scouse

Rich and Warm Dish is Similar to Irish Stew, Slow Roasted, Lamb Neck Fillet Chunks Cooked
Together with Potatoes, Carrots, Onions and Turnip. Slow Roasted in Beef Stock, Bay Leaves, Thyme
& Dark Bitter Ale Sauce

Lamb Rogan Josh

Braised Lamb Chunks Cooked in Tomato Gravy, Based on Onions, Yoghurt, Garlic, Ginger and
Aromatic Spices, Such as Cloves, Bay Leaves, Cardamom and Cinnamon. Served With Coriander &
Lime White Long Grain Rice

Lamb, Squash & Apricot Tagine

Slow Cooked Moroccan Style Lamb Casserole. Lamb Leg Chunks Cooked Together with Tomatoes,
Onions, Garlic, Ground Coriander, Cloves, Ras-El-Hanout, Apricots & Butternut Squash. Served with
Warm Couscous and Plain Greek Yoghurt



Beef Lovers Hot Buffet

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Beef Bourguignon

Tender Beef Chunks Cooked in Burgundy Red Wine, Tomato Puree, Smoked Streaky Bacon, Onions, Mushrooms, Garlic, Rosemary, Thyme, Bay Leaves and Cardamom. Served with Roasted Rosemary Baby Potatoes and Honey Roasted Carrots

Beef, Ale and Mushroom Pie

Slow Roasted Shin & Leg Chunks of Beef, Cooked Together With Bacon, Onions, Carrots, Mushrooms, Dark Ale, Thyme & Bay Leaves and Topped with Puff Pastry. Served with Roasted Thyme Potatoes and Green Beans

Chilli Con Carne

Lean Minced Beef Cooked Together with Onions, Celery, Red Peppers, Tomatoes, Garlic, Chilli Powder, Cumin, Paprika, Bay Leaves, Marjoram and Red Kidney Beans. Served with Plain Boiled Long Grain Rice, Soured Cream and Tortilla Chips

Beef Pappardelle

Very Filling Wide Ribbons of Pappardelle Pasta and Lean Minced Beef Cooked Together with Burgundy Red Wine, Tomatoes, Carrots, Onions, Garlic, Worcester Sauce. Topped up with Grated Parmigiano Reggiano

Crispy Chilli Beef

Chinese Style Flash Fried Beef Steak Cooked with Mixed Peppers, Onions, Red Chillies, Garlic, Ginger, Five Spice, Vinegar, Soy Sauce, Sweet Chilli Sauce, Tomato Sauce, Lime and Coriander. Served with Spring Onion Egg Noodles, Fresh Chillies and Prawn crackers

Thai Beef Massaman Curry

Slow Cooked Meltingly Tender Beef Cooked in Massaman Curry Paste with Potatoes, Onions, Lime Leaves, Cinnamon, Tamarind, Fish Sauce, Coconut Cream and Brown Sugar. Served with Jasmine Rice and Fresh Red Chillies



Chicken Lovers Hot Buffet

Scottish Higher Welfare Meat, Halal and Kosher meat is available

Chicken & Mushrooms

A Healthy and Low Calorie Free Range Chicken Breast Casserole, Cooked Together with Bacon, Button Mushrooms and Green Peas in a White Wine, Cream and Parsley Sauce

Thai Green Chicken Curry

Impress Your Friends with This Fragrant and Delicious Creamy Curry. Free Range Chicken Breast Strips Cooked in Coconut Cream Sauce and Infused with Fragrant Thai Spices, Cooked Together with Garlic, Lime Leaves, Lemon Grass, Green Beans, Spinach and New Potatoes. Served with Parsley Boiled Rice

Chinese Chicken

Wonderful Chinese Dish. Free Range Chicken Breast Strips Cooked Together with Garlic, Ginger, Red Chilli, Spring Onion, Bean Sprouts in Sesame Oil & Black Bean Sauce. Served with Chinese Egg Noodles

Balmoral Chicken

This Dish is an Absolute Delight. Free Range Chicken Breast Stuffed with Haggis and Wrapped in Streaky Bacon. Cooked in Whisky and Dijon Mustard Cream Sauce. Served with Parsley Boiled Potatoes and Chantenay Carrots

Chicken & Sweet Potato Curry

Perfectly Balanced, Sweet and Spicy, Versatile Curry Dish. Free Range Chicken Breast Strips Cooked Together with Sweet Potato, Red Onion, Spinach, Garlic and Tomatoes in Rogan Josh Curry Sauce. Served with Boiled Fragrant White Rice

One-Pot Chicken & CousCous

This One-Pot Meal is perfect for Fuss-Free Midweek Entertaining. Pan Fried Free Range Chicken Thighs Cooked Together with Onions, Garlic, Mixed Peppers, Mixed Olives, Turmeric, Garam Masala Spice and Lemon Parsley Couscous



Fish & Seafood Hot Buffet

Your Fish & Seafood Will be Super Fresh & Provided by Our Local Suppliers

Saffron Fish Pie

A Real Crowd-Pleaser. Smoked & Skinned Haddock Fillet Chunks, Scottish Salmon Fillet Chunks, Peeled Raw King Prawns Cooked Together with Garlic, Shallots, Spinach, Red Chillies, Green Peas in White Wine Parsley & Cream Sauce. Topped with Saffron Creamy Mash Potato and Baked Together with Grated Cheddar Cheese Over the Top

Asian Fisherman's Seafood Curry

This Authentic Asian Dish is perfect for Your Table. Scottish Salmon Fillet Chunks, Peeled Raw King Prawns, Cleaned and De-Bearded Fresh Mussels Cooked Together with Spanish onion, Ginger, Chilli, Garam Masala, Asafoetida, Turmeric, Plum Tomatoes, Coconut Cream. Topped with Fresh Coriander and Lime Juice. Served with Plain Boiled White Rice

Mediterranean Fish Gratin

This Beautiful Fish Dish is a Real Treat. Cod & Pollock Fillet Chunks and Peeled Raw King Prawns Cooked Together with Onions, Garlic, Fennel, Spinach, Coriander Seeds, Plum Tomatoes, White Wine, Saffron, Lemon Juice, Bay Leaf. Topped and Oven Baked with Parmesan & Parsley Breadcrumbs. Served with Green Salad, if You Like

Fish & Potato Bake

This is Lovely and Very Tasty Dish. Scottish Salmon and Trout Fillet Chunks Cooked Together with Potato Chunks, Onions, Garlic, Fennel, Broccoli, Whole Grain Mustard in Dill, Lemon Juice & Parmesan Cream Sauce. Topped with Freshly Grated Parmesan Cheese Before Serving. Served with Green Salad and Cold Beers (Beers just a suggestion)

Smoked Fish Frittata

Nice and Easy Fuss-Free Dish. Smoked Haddock Fillets Cooked Together with Potato Chunks, Caramelized Sweet Onions, Spinach, Nutmeg, Chives and Baked together with Double Cream, Cheddar Cheese, Free Range Egg Mix. Served with Spring Onion Sour Cream on a Side and Green Salad

Cajun Salmon Fillet Tray-Bake

This is an Exciting Dish. It comes As a Tray-Bake, However You'll be Able to a Pick Salmon Fillet You Like the Most. Cajun Spiced Scottish Salmon Fillets Baked Together with Sweet Potato, Cherry Tomatoes, Lemongrass, Onions, Garlic, Ginger, Sesame Oil, Coconut Cream, Lime Leaves, Lime Juice, Balsamic and Soy Sauce. Served with Sautéed Green Beans



Vegetarian Hot Buffet

Your Vegetables will be Organic and Super fresh & Provided by Our Local Suppliers

Sweet Potato Dhal Curry

You Can't Go Wrong with Our Sweet, Delicious, Iron-Rich, Low-Fat, Low-Calorie Curry. Our Dhal Curry Cooked with Sweet Potato, Butternut Squash, Red Split Pea Lentils, Spinach, Onion, Garlic, Ginger, Red Chillies, Thai Basil, Spring Onion, Cumin, Turmeric, Sesame Oil, Lime Juice, Cinnamon & Five Spice. Served with Plain Boiled Rice

Vegetable & Kidney Bean Chilli

This Healthy Veggie Chilli Makes for a Satisfying Supper. Quorn Mince Cooked Together with Onion, Garlic, Ginger, Courgettes, Mixed Peppers, Split Pea Lentils, Kidney Beans, Tomato Puree, Plum Tomatoes, Chilli Powder, Red Chillies and Sweetcorn. Served with Jasmine Rice, Sour Cream & Guacamole.

Mediterranean Vegetable Lasagne

A Light but Luscious Veggie Lasagne Will Tickle Your Taste Buds. Aubergine & Courgette Cooked Together With Mixed Peppers, Onions and Garlic in Rich Tomato Sauce. Layered & Oven Baked with Lasagne Pasta Sheets, Béchamel Sauce & Grated Cheddar Cheese.
Served with Parsley & Garlic Bread

Root Vegetables Gratin

This is an Impressive Veggie Dish that We Love So Much. Oven Baked Root Vegetables, such as Potato, Parsnips, Turnip, Carrots, Beetroot and Onions Cooked Together with Butter, Bay Leaves, Garlic, Rosemary, Thyme, Double Cream. Sprinkled with Parmesan Bread Crumbs and Oven Baked.
Served with Green Leaf Salad

Butternut Squash Casserole

A Mediterranean One-Pot Stew, that Everyone Loves. Butternut Squash Cooked Together with Celery, Onion, Garlic, Carrots, Mixed Peppers, Plum Tomatoes, Courgette, Puy Lentils, Thyme, Cumin, Sweet Smoked Paprika. Served with Rosemary Roasted Baby Potatoes.

Moroccan Aubergine Tagine

This Moroccan Vegetarian Stew is filled with All the Delicious Aromatics of North Africa. Aubergine Cooked Together with Onions, Garlic, Cherry Tomatoes, Courgette, Kidney Beans, Harissa, Cumin, Cinnamon, Lemon Juice. Served with Lemon, Mint & Almond Flakes Couscous and Topped with Natural Yoghurt



Side Dishes & Salads

Your Vegetables will be Organic and Super fresh & Provided by Our Local Suppliers

Roasted Vegetable Medley

This Colourful Dish has the Perfect Blend of Sweet & Savoury. Roasted Aubergine, Courgette, Onions, Garlic, Carrots, Mixed Peppers, Green Beans Cooked Together with Coriander and Lime Juice.

Lemony Potato Salad

This Fragrant Potato Dish Inspired by Indians is perfect for Any Occasion. Boiled Baby Potatoes Mixed Together with Butter, Cumin Seeds, Lemon Juice, Mustard, Turmeric, Spring Onions and Sea Salt

Classic Potato Salad

This Classic Potato Dish is Hard to Resist. Boiled Baby Potatoes Mixed Together with Shallots, Capers, Cornichons, Mayonnaise, Crème Fraiche, White Wine Vinegar and Handful of Finely Chopped Parsley

Mediterranean Potato Salad

This is Fresh and Colorful, Italian Low-Fat Salad. Roasted Baby Potatoes Baked Together with Red Onions, Garlic, Oregano, Cherry Tomatoes, Mixed Peppers and Olives. Tossed with Basil Vinaigrette

Caesar Salad

This is an Ultimate New York Salad with Loads of Goodness. Crisp Gem Lettuce Mixed Together with Anchovies, Eggs, Focaccia Croutons, Parmigiano Reggiano Shavings and Garlicky Caesar Dressing

Halloumi Couscous Salad

This is a Middle Eastern Treat That you definitely will be Happy With. Organic Couscous Mixed Together with Chickpeas, Marinated & Fried Halloumi, Roasted Courgettes, Cherry Tomatoes. Tossed with Garlic, Lemon, Mint, Olive Oil, Sugar Vinaigrette

Roasted Peppers Caprese Salad

This is an Italian Classic Dish with a Little Twist is Perfect For a Hot Summer Day. Roasted Red Peppers Mixed Together with Sweet Plum or Cherry Tomatoes, Mozzarella, Fresh Basil, Olive Oil and Cider Vinegar

Orange, Fennel & Wild Rice Salad

This is Light & Bright Rice Salad, Full of Nuts & Citrus Fruits. Honey Baked Carrots and Red Onions Mixed Together with Wild Rice, Puy Lentils, Oranges, Fennel, Grapes, Pecan Nuts, Parsley and Mint. Tossed with Lemon Juice, Olive Oil, Maple Syrup and Dijon Mustard Dressing

South-Western Style Salad

This is an Exciting Main Course Salad, Packed with Interesting Flavours and Textures. Sweet Corn Mixed Together with Kidney Beans, Cherry Tomatoes, Avocado, Red Onions, Spring Onions, Feta Cheese. Tossed with Olive Oil, Lime Juice, Sherry Vinegar, Cumin, Tabasco, Sugar Dressing

Minted Green Bean Salad

Perfect Addition to Any Main Course. Boiled, Topped & Tailed Green Beans Mixed Together with Butter, Lemon Juice, Dijon Mustard & Mint



deli-licious
Desserts

Banoffee Tart

Sweet short crust pastry layered with toffee, banana and whipped cream topped with cocoa rich chocolate shavings

Chocolate Fudge Cake

A light moist fudge cake, always a popular choice

Tiramisu

Italian version of the English trifle. A smooth blend of Mascarpone cheese and cream delicately layered with Amoretti and coffee soaked Italian biscuits

Apple Pie

Bramley Apples sandwiched between a rich butter pastry and a crunchy cinnamon crumble

Pavlova

Individual home made meringues topped with whipped cream and seasonal fruits

Cheesecake

A traditional cheesecake on a biscuit base, served with seasonal fruits

Choux Buns

Mini choux pastry buns filled with cream and topped with a delicious chocolate or butterscotch sauce

Prices – Subject to numbers (Minimum 10 people)

Each main Course £11.95

Choose 1 main course and 1 dessert = £14.95

Sides/Salads only £2.75 per person

Prices are subject to VAT at the current rate.

Prices include hire of heating equipment but do not include hire of plates & cutlery. Please ask for details of our hire prices.