

CATERING PACKAGES

BREAKFAST/LUNCH

BREAKFAST

A SELECTION OF FILLED BREAKFAST ROLLS
(GLUTEN FREE OPTIONS ARE AVAILABLE WHEN ADVISED IN ADVANCE)

FRESHLY BAKED PASTRIES & CROISSANTS **V**

FRESH FRUIT SKEWERS **Ve**

PANCAKES WITH GREEK YOGHURT & BERRIES **V**

BREAKFAST DRINKS

FRESHLY BREWED TEA, COFFEE & FRUIT JUICE
SOFT DRINKS
BOTTLED WATER

COFFEE & CAKES

SERVED WITH FRESHLY BREWED TEA, COFFEE & WATER
WITH A SELECTION OF HANDMADE CAKES

LUNCH

2 COURSES PACKAGE

CHOOSE 2 STARTERS OR DESERTS & 2 MAINS SERVED WITH FRESHLY BREWED TEA & COFFEE

3 COURSES PACKAGE

CHOICE OF 2 STARTERS, MAINS & DESERTS SERVED WITH FRESHLY BREWED TEA & COFFEE

STARTERS

LENTIL SOUP SERVED WITH BREAD **Ve**

CHICKEN LIVER PATE, CARAMELIZED
ONION CHUTNEY & MIXED SALAD LEAVES

TRADITIONAL PRAWN COCKTAIL

SELECTION OF MELON **Ve GF**

MAINS

STEAK PIE WITH POTATOES & VEGETABLES

FISH AND CHIPS SERVED WITH PEAS & SALAD

MACARONI AND CHEESE SERVED WITH GARLIC BREAD & SALAD **V**

CHICKEN BALMORAL, MASH, VEGETABLES & WHISKY CREAM SAUCE

PAN-SEARED FILLET OF SCOTTISH SALMON CRUSHED HERB POTATOES, SPINACH & LEMON CREAM

CHICK PEA CURRY SERVED WITH HERB-INFUSED RICE **Ve GF**

DESSERT

STICKY TOFFEE PUDDING, BUTTERSCOTCH
SAUCE & VANILLA ICE CREAM

CHEESEBOARD WITH SCOTTISH CHEESE,
GRAPES, NUTS & CELERY **V GF**

APPLE CRUMBLE TART
WITH FRESH ICE CREAM **V**

FRUIT SALAD **Ve**

V = VEGETARIAN

GF = GLUTEN FREE

Ve = VEGAN

SPECIFIC DIETARY REQUIREMENTS CAN BE CATERED FOR WHEN OUR TEAM IS ADVISED IN ADVANCE

CATERING PACKAGES

ALL DAY CATERING

BREAKFAST MENU

(CHOOSE YOUR BREAKFAST ITEM(S) & DRINKS)

A SELECTION OF FILLED BREAKFAST ROLLS
(GLUTEN FREE OPTIONS ARE AVAILABLE WHEN ADVISED IN ADVANCE)

FRESHLY BAKED PASTRIES & CROISSANTS **V**

FRESH FRUIT SKEWERS **Ve**

PANCAKES WITH GREEK YOGHURT & BERRIES **V**

BREAKFAST DRINKS

FRESHLY BREWED TEA, COFFEE & FRUIT JUICE

SOFT DRINKS

BOTTLED WATER

AFTERNOON TEA

SERVED WITH FRESHLY BREWED TEA, COFFEE & WATER
WITH A SELECTION OF HANDMADE CAKES

LUNCH MENU SELECTOR

CHOOSE 2 STARTERS, 2 MAINS & 2 DESERTS
SERVED WITH FRESHLY BREWED TEA & COFFEE

STARTERS

LENTIL SOUP SERVED WITH BREAD **Ve**

CHICKEN LIVER PATE, CARAMELIZED ONION
CHUTNEY & MIXED SALAD LEAVES

TRADITIONAL PRAWN COCKTAIL

SELECTION OF MELON **Ve GF**

MAINS

STEAK PIE WITH POTATOES & VEGETABLES

FISH AND CHIPS SERVED WITH PEAS & SALAD

MACARONI AND CHEESE SERVED WITH GARLIC BREAD & SALAD **V**

CHICKEN BALMORAL, MASH, VEGETABLES & WHISKY CREAM SAUCE

PAN-SEARED FILLET OF SCOTTISH SALMON CRUSHED HERB POTATOES, SPINACH & LEMON CREAM

CHICK PEA CURRY SERVED WITH HERB-INFUSED RICE **Ve GF**

DESSERT

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

CHEESEBOARD WITH SCOTTISH CHEESE, GRAPES, NUTS & CELERY **V GF**

APPLE CRUMBLE TART WITH FRESH ICE CREAM **V**

FRUIT SALAD **Ve**

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CATERING PACKAGES

BUFFETS

SERVED WITH FRESHLY BREWED COFFEE, TEA & WATER

FINGER BUFFET

MIXED FILLED MINI WRAPS & BAGUETTES **V** **GF**

MIXED SAUSAGE ROLLS

VEG SKEWERS **V** **GF**

CHICKEN SKEWERS **GF**

CHICKEN LIVER PATE TOPPED WITH CARAMELIZED ONION CHUTNEY

SELECTION OF CAKES

FRUIT SKEWERS

BUFFET

MIXED FILLED MINI WRAPS

SAUSAGE ROLLS

CHICKEN SKEWERS

MIXED PAKORA

SEASONAL SALAD

SELECTION OF CAKES

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PLATTERS

MIXED BAGUETTE / WRAP PLATTER

30 PIECES

MIXED VEGGIE BAGUETTE / WRAP PLATTER

30 PIECES

CHICKEN PLATTER

20 GOUJONS & 15 SKEWERS WITH
BBQ, SWEET CHILLI & MAYO DIPS

FRESH FRUIT PLATTER

ASSORTED SEASONAL
FRESH FRUIT

INDIAN PLATTER

24 MIXED PAKORA, 8 ONION
BHAJIS, 18 SAMOSAS WITH SPICY
ONIONS & PAKORA SAUCE DIPS

SAVOURY PLATTER

20 SAUSAGE ROLLS, 8 PORK PIES
10 MINI BRUSCHETTA

GRAZING PLATTER

ASSORTED CURED MEATS,
CHEESES & ACCOMPANIMENTS

SWEET TREATS PLATTER

ASSORTED MINI
SWEET BITES

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BESPOKE PACKAGES

PLEASE NOTE THAT IF YOU WOULD LIKE SOMETHING SPECIFIC WE CAN PREPARE BESPOKE CATERING PACKAGES FOR MOST SITUATIONS

TO ENQUIRE PLEASE CALL 01383 741879