



BREAKFAST MENU SELECTOR

JUG OF FRESH ORANGE JUICE OR APPLE JUICE

A SELECTION OF HOT FILLED BREAKFAST ROLLS

GRANOLA & YOGHURT POTS WITH A FRUIT TOPPING

FRESHLY BREWED TEA & COFFEE

FRESHLY BAKED PASTRIES

FRESH FRUIT SKEWERS

PANCAKES WITH GREEK YOGHURT & BERRIES

MINI BLUEBERRY & CHOCOLATE MUFFINS

FRESHLY BREWED COFFEE, TEA
& FRUIT SKEWERS

FRESHLY BREWED COFFEE, TEA
& MINI PASTRIES

FRESHLY BREWED COFFEE, TEA
& HANDMADE COOKIES

FRESHLY BREWED COFFEE, TEA
& MINI SCONES WITH CREAM & JAM

4 HOUR FRESHLY BREWED
COFFEE, TEA & WATER

FRESHLY BREWED COFFEE, TEA
& A SELECTION OF CAKES

SELECTION OF BISCUITS

SELECTION OF CAKES

MINERAL WATER & CORDIALS

FULL DAY (UPTO 8 HOURS) FRESHLY
BREWED COFFEE, TEA & WATER

FINGER BUFFET MENU SELECTOR

PLEASE CHOOSE 5 ITEMS FROM THE BELOW SELECTOR. ADDITIONAL ITEMS ARE AVAILABLE.
SERVED WITH FRESHLY BREWED TEA AND COFFEE.

COLD ITEMS

1. CHEESE & ONION QUICHE
2. CHICKEN SKEWERS
3. TOMATO & GOATS CHEESE BRUSCHETTA
4. CAESAR SALAD LETTUCE CUPS
5. BRUSSELS PATE TOPPED WITH CARAMELIZED ONION CHUTNEY

6. CHICKEN & CHORIZO SKEWER (GF)
7. CHEESE & TOMATO QUICHE (V)
8. MEDITERRANEAN QUICHE
9. MIXED FILLED MINI ROLLS (V) (GF)
10. MIXED FILLED WRAPS (V)
11. SPRING ROLLS (V)

12. MOZARELLA STICKS
13. PRAWN LETTUCE CUPS
14. MIXED SAUSAGE ROLLS
15. MINI CORN ON THE COB (GF)
16. MIXTURE OF PAKORA

HOT ITEMS (ONLY AVAILABLE IN KINNAIRDS)

1. MIXED SAUSAGE ROLLS
2. MINI THAI FISH CAKES
3. PIZZA SLICES (CHOOSE YOUR TOPPINGS) (V)
4. COCKTAIL SAUSAGES
5. COD GOUJONS WITH CHIVE MAYO
6. LEMON PEPPER CHICKEN WITH SWEET CHILLI SAUCE

7. LEMON & TYME CHICKEN KEBAB
8. SPICY POTATO WEDGES WITH TOMATO SALSA (V)
9. MINI CHEF'S SOUP OF THE DAY (V) (GF)
10. SELECTION OF FRESHLY MADE ROLLS (V) (GF)
11. MINI CHICKEN BURGER WITH SWEET CHILLI SAUCE
12. MIXED MINI PIES

14. MINI BEEF BURGERS WITH BURGER SAUCE & CHEESE
15. MIXED PAKORA WITH DIPS
16. MIXED MINI PIES
17. CHAR GRILLED VEGETABLE SKEWER DRIZZLED WITH PESTO (V)
18. MINI JACKET POTATO TOPPED WITH SOUR CREAM & CHIVES (V) (GF)

DESSERT ITEMS (ALL MINI IN SIZE)

1. TROPICAL FRUIT SALAD
2. APPLE CRUMBLE TART WITH FRESH CREAM
3. ASSORTED PASTRIES
4. MINI BERRIE CHEESECAKE TOPPED WITH WHITE CHOCOLATE MOUSSE

5. CHOCOLATE BROWNIES
6. LEMON TART
7. MACAROONS
8. MIXTURE OF HOMEMADE COOKIES

9. CHOUX STRAWBERRY GATEAUX
10. CARROT CAKE
11. SCONES WITH CREAM & JAM
12. CHEESEBOARD WITH SCOTTISH CHEESE WITH GRAPES, NUTS & CELERY

MINIMUM NUMBERS AND COST MAY APPLY.

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WHEN ADVISED IN ADVANCE.

KINNAIRDS

BISTRO

FINGER BUFFET PACKAGES

SERVED WITH FRESHLY BREWED TEA AND COFFEE

THE LIGHT LUNCH

MINI ROLL PLATTER

MINI QUICHE BITE

BITE SIZED CAKES

THE LUXE LUNCH

WRAPS & MINI ROLLS

MIXED PAKORA

MIXED SAUSAGE ROLLS

BITE SIZED CAKES

MINIMUM NUMBERS AND COST MAY APPLY.

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STARTERS

1. LENTIL SOUP SERVED WITH CRUSTY BREAD (V)
2. TOMATO SOUP TOPPED WITH CREME FRAICHE (V)
3. CHICKEN LIVER PATE, CARAMELIZED ONION CHUTNEY & MIXED SALAD LEAVES
4. TRADITIONAL PRAWN COCKTAIL
5. CEASAR SALAD (V)

MAINS

1. STEAK PIE WITH POTATOES & VEGETABLES
2. FISH AND CHIPS SERVED WITH PEAS & SALAD
3. MACARONI AND CHEESE SERVED WITH GARLIC BREAD & SALAD (V)
4. OVEN ROASTED CHICKEN BREAST WITH CREAMY MASH, HONEY ROOT VEGETABLES & GRAVY

DESSERTS

1. STICKY TOFFEE PUDDING BUTTERSCOTCH SAUCE & VANILLA ICE CREAM
2. MIXED BERRY PAVLOVA CHANTILLY CREAM & BERRY COMPOTE
3. MIXED FRUIT CRUMBLE WITH CRÈME ANGLAISE
4. FRUIT SALAD

MINIMUM NUMBERS AND COST MAY APPLY.

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PLEASE CHOOSE 1 STARTER, 2 MAINS AND 1 DESSERT FOR YOUR MENU

STARTERS

1. HAGGIS BON BONS WITH A WHISKY SAUCE
2. TIGER PRAWN & SWEET CHILLI MAYO COCKTAIL, TOMATO & BABY GEM.
3. CARAMELISED ONION & GOATS-CHEESE TART WITH PICKLED VEGETABLE SALAD (V)
4. SELECTION OF MELON (V)
5. SWEET POTATO & CHILLI SOUP (V) (GF)

MAINS

1. SCOTTISH DAUBE OF BEEF, DAUPHINOISE POTATO, ROAST VEGETABLES & WHISKY JUS
2. ROASTED CHICKEN STUFFED WITH A ROSEMARY & THYME MOUSSE, BRAISED POTATO FONDANT TOPPED WITH SWEET POTATO PUREE
3. ROAST CHICKEN SUPREME STUFFED WITH HAGGIS, FONDANT POTATO, VEGETABLES & WHISKY CREAM SAUCE
4. PAN-SEARED FILLET OF SCOTTISH SALMON, CRUSHED HERB POTATOES, SPINACH & LEMON CREAM
5. PUMPKIN RAVIOLI WITH CANDIED CHESTNUTS, DICED BUTTERNUT SQUASH & SAGE BUTTER (V)

DESSERTS

1. SCOTTISH CHEESECAKE WITH BUTTERSCOTCH SAUCE
2. CHEESEBOARD WITH SCOTTISH CHEESE WITH GRAPES, NUTS & CELERY
3. APPLE CRUMBLE TART WITH FRESH CREAM
4. CHOCOLATE TART WITH FRESH CREAM & RASPBERRIES
5. LEMON TART WITH CLOTTED CREAM & MINT SYRUP

MINIMUM NUMBERS AND COST MAY APPLY.

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WHEN ADVISED IN ADVANCE.

BREAKFAST

FRESHLY BREWED COFFEE
& SPECIALITY TEAS

FRUIT JUICES

PLATTERS OF SWEET PASTRIES AND MUFFINS

FRUIT YOGHURTS

HOT BREAKFAST:

BACK BACON

PORK & HERB SAUSAGE

SCRAMBLED EGG

HAGGIS

MUSHROOMS

TOMATOES

WITH FRESH ROLLS, ENGLISH MUFFINS WITH BUTTER &
PRESERVES (GLUTEN FREE OPTIONS AVAILABLE)

COLD LUNCH

CARVED CHICKEN TIKKA BREAST WITH
CORIANDER & MANGO CHUTNEY

HONEY ROST HAM WITH CARMELISED
ONION CHUTNEY

RED PEPPER, SUN DRIED TOMATO & GOATS
CHEESE QUICHE

MIXED LEAF SALAD
COLESLAW

TOMATO, BASIL & MOZZARELLA
DICED CUCUMBER WITH YOGHURT, MINT,
LEMON & CORIANDER

ARTSAN BREADS WITH FLAVOURED OILS
(GLUTEN FREE BREAD AVAILABLE)

HOT LUNCH

FILLET OF BEEF MEDALLIONS, PAN FRIED
ONIONS, MUSHROOMS SERVED IN A CREAMY
PEPPER SAUCE

PENNE PASTA WITH GRILLED HALLOUMI &
CHERRY TOMATOES

ROAST NEW POTATOES
GREEN BEAN & PEA MEDLEY

DESSERT:

VANILLA PANNA COTTA WITH RHUBARB

COMPOTE & GINGER CRUMBLE

MINIMUM NUMBERS AND COST MAY APPLY.

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WHEN ADVISED IN ADVANCE.

BREAKFAST

ORGANIC BACON ROLLS

FREE RANGE EGG ROLLS

PANCAKES, BERRIES, MAPLE SYRUP, GREEK YOGHURT

DRINKS:

TEA, COFFEES, FRUIT INFUSIONS

ORANGE JUICE

BERRY SMOOTHIE

CHILLED AND SPARKLING WATER

LUNCH

GRAZE:

SMOKED HADDOCK & CHEDDAR BAKE

BEEF & ALE PIE

THAI COCONUT CHICKEN

RISOTTO, CRISP APPLES & MUSHROOMS

PUMPKIN & STILTON FRITTATA

HEALTHY:

SPICED CAULIFLOWER & ROASTED TOMATO COUS

COUS

MORROCAN CARROT & ORANGE

INDULGE:

RASPBERRY & ALMOND BAKEWELL

BAKED BLUEBERRY & MASCARPONE CHEESECAKE

FRUIT SKEWERS

ALL DAY REFRESHMENTS

TEA, COFFEES AND FRUIT INFUSIONS
SPARKLING POMEGRANATE, LIME & MINT

SPARKLING LEMONGRASS & GINGER

CHILLED & SPARKLING WATER

HOMEMADE COOKIES

MINIMUM NUMBERS AND COST MAY APPLY.

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WHEN ADVISED IN ADVANCE.



KINNAIRDS

BISTRO



01383 741879



KINNAIRDS
BISTRO

LUNCH

HOMEMADE SOUP OF THE DAY
Served with fresh bloomer bread
Please check our board for the soup of the day

SANDWICHES