



CANAPES

Mini baked potatoes with sour cream and chive (v)

Beetroot falafel bites with cumin hummus (vg)

Goats cheese and spinach tartlets (v)

Spiced onion and chickpea poppadom bites (vg)

Scottish honey and whipped feta crostini (v)

Gravadlax smoked salmon and cream cheese cucumber bites

Mini fish and chips with homemade tartar

Campbell's haggis bon bons (vegetarian option available)

Chicken and cognac pate on Highland oatcakes

Avocado, lime and chilli oatcake bites (vg)

Dark chocolate dipped strawberries (v)

Mini fruit tarts (v)

3 ITEMS FOR £9.25 PER PERSON

4 ITEMS FOR £12.50 PER PERSON

5 ITEMS FOR £15.50 PER PERSON

ADDITIONAL £3.25 PER ITEM



FINGER BUFFET

Hot filled rolls (lorne sausage, bacon, potato scone)

Selection of sandwiches

Sole goujons with tartare sauce

Chicken satay skewers with peanut dipping sauce

Tomato and goat's cheese bruschetta

Mini Indian style snack selection

Margarita pizza slices

Mini vegetable spring rolls

Chicken goujons

Crispy fried prawns with chilli sauce

Baked sausage rolls

Chicken skewer with sweet chilli sauce

Scotch pies

Macaroni pies

3 ITEM BUFFET FOR £10.50 PER PERSON

4 ITEM BUFFET FOR £13.50 PER PERSON

5 ITEM BUFFET FOR £16.50 PER PERSON

ADDITIONAL ITEMS £3.50 PER PERSON



FORK BUFFET

Haggis, neeps and tatties
Battered cod goujons, chips, and mushy peas
Five bean vegetable chilli with accompaniments
Roasted vegetable lasagne with garlic bread
Traditional beef lasagne with garlic bread
Baby gnocchi with creamy mushroom and spinach sauce
Classic cottage pie with cheesy colcannon
Chinese chicken curry with scented rice
Beef or chicken madras with scented rice
Butternut squash risotto with parmesan

SIDES

Dressed salad.

DESSERTS

Strawberry and mascarpone cheesecake
Apple crumble with pouring cream
Banoffee pie
Chefs' selection of individual cakes

2 MAINS & 1 DESSERT - £18.00 PER PERSON

2 MAINS & 2 DESSERTS - £20.95 PER PERSON



FUNERAL AND MEMORIALS

All served Buffet style

OPTION 1

Selection of sandwiches

Sausage rolls

Selection of cakes

Tea/Coffee

£12.50 PER PERSON

OPTION 2

Soup of the day (v)

Selection of sandwiches

Sausage rolls

Selection of cakes

Tea/Coffee

£14.95 PER PERSON

OPTION 3

Soup of the day with bread rolls

Traditional steak pie

Baby gnocchi with creamy mushroom and spinach sauce

Seasonal vegetables and buttered new potatoes

Tea/coffee

£18.50 PER PERSON

ADD AN ARRIVAL DRINK FOR £6.50 PER PERSON

GLASS OF HOUSE WINE, BOTTLED BEER OR SOFT DRINK



PRIVATE DINING SET MENU

Select one option per course

Ham hock terrine with piccalilli & cornichons

Heritage tomato and roast red pepper soup with crème fraiche served with a homemade crusty roll

Goats cheese & caramelised red onion tart, balsamic reduction & dressed mixed leaves

Galia melon with blackcurrant sorbet, seasonal berries and champagne Syrup

--

Supreme of chicken stuffed with haggis, creamy mashed potato, seasonal vegetables & chicken jus

Braised daube of beef, creamy mashed potato, roasted carrots, baby onions & rich red wine sauce

Roasted cod fillet with creamy spinach and parsley mash

Roast loin of pork, caramelised apple, & mustard mash, tender stem broccoli and a cider jus

--

Sicilian lemon tart with crème fraiche

Sticky toffee pudding with vanilla ice-cream

Classic pavlova with seasonal berries (v)

Raspberry cranachan served with whisky cream and shortbread

--

Tea/Coffee and shortbread

£24.95 PER PERSON - 2 COURSES

£29.95 PER PERSON - 3 COURSES