

## SMALL BITES

3 ITEMS £12 PER PERSON

JAMAICAN JERK CHICKEN FILLETS Mango & Coriander Salsa

SHREDDED DUCK SPRING ROLLS Pickled Ginger & Soy

CRISPY COATED TEMPURA KING PRAWNS Sweet Chilli Sauce

SMOKED SALMON & CREAM CHEESE BLINIS Dill

VEGAN HAGGIS DUMPLINGS Oatmeal Crumb & Whisky Sauce (vg)

RED PEPPER & PARMESAN MINI QUICHE (V)

CHICKEN LIVER PARFAIT Red Onion Chutney, Peashoot Salad, Toast

> MARINATED LAMB KOFTAS Raita Yoghurt

> > HAGGIS BON BON Whisky Sauce

VEGETABLE SPRING ROLLS Pickled Ginger & Soy (vg)

# **SMALL BITES**

3 ITEMS £12 PER PERSON

#### CHICKEN, HAGGIS OR VEGETABLE PAKORA Spiced Onions & Tandoori Yoghurt

#### STICKY GLAZED PORK BELLY BITES Pickled Cucumber & Herbs

CHILLED AVOCADO & CUCUMBER SOUP Crostini (vg)

STICKY GINGER GLAZED TOFU & COURGETTE RIBBON SKEWERS (VG)

SAUSAGE ROLLS

KILLIE PIES



CHOOSE ONE SALAD, TWO MAIN COURSES WITH ONE ACCOMPANIMENT | £19.95 PER PERSON

CHOOSE TWO SALAD, TWO MAIN COURSES
WITH TWO ACCOMPANIMENTS | £24.95 PER PERSON

#### SALADS

Asian Coleslaw, Carrot, Red & White Cabbage, Spring Onion, Sesame, Coriander, Soy (v)

Charlotte Potatoes, Katy Rogers Crème Fraiche, Arran Mustard & Spring Onion Salad (v)

Greek Salad, Kale, Romaine, Gordal Olives, Mint, Sweet Peppers, Cucumber, Feta Cheese, Oregano Dressing (vg)

Prosciutto, Charentais Melon, Herb Salad, Sherry Vinaigrette, Watermelon Radish, Shaved Pecorino

Penne Pasta Salad with Rocket, Cherry Tomato & Basil Pesto (v)

Crispy Oriental Beef, Spiced Noodles, Cos, Carrot Ribbons, Sesame, Soy & Ginger

Penne Pasta with Peppers, Crayfish & Spicy Tomato Mayonnaise

Tomato, Spinach & Red Onion Salad (v)

Caesar Salad with Croutons & Anchovies

Chilli & Coriander Couscous Salad (v)

\*Must have 20 guests or more

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#### MAIN COURSES

Beef Brisket Chilli with Sour Cream

Roast Chicken with Serrano Ham

Lamb Moussaka with Tzatziki Yoghurt

Moroccan Lamb, Apricot & Prune Tagine

Penne with Wild Mushrooms, Sunblush Tomato, Tarragon, Evoo (v)

Classic Scottish Beef & Ale Pie, Puff Pastry

Mediterranean Vegetable Lasagne (v)

Thai Green Chicken Curry

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### ACCOMPANIMENTS

Grain Mustard Mashed Potato (v)

Spicy Coriander & Chilli Couscous (v)

Sticky Cardamom Rice (v)

Boiled Dill New Potatoes (v)

Seasonal Vegetables (v)

**Duck Fat Roasted Potatoes** 

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# DESSERTS | £5 SUPPLEMENT

Strawberry Meringue with Raspberry Sauce

Apple Crumble with Fresh Pouring Cream

Classic Crème Brûlée, Shortbread

Dark Chocolate Truffle Tart with Chantilly Cream

Fresh Fruit Salad & Passion Fruit Syrup

Raspberry Cranachan with Toasted Oatmeal

# SELECTION OF CHEESES | £8 SUPPLEMENT

Selection of Cheeses with Grapes, Celery, Charcoal Crackers & Oatcakes