

Hot Fork Buffet Menu

All served with fresh artisan bread & butter

HOT DISHES - PLEASE SELECT TWO

Chilli Con Carne served with Basmati Rice
Butter Chicken Curry served with Basmati Rice
Lasagne
Prime Rib of Roast Beef served with Yorkshire Puddings
Whisky Glazed Salmon Fillet with Roasted Sweet Fire Peppers
Beef Bourguignon
Chicken Stuffed with Haggis served with a Glayva Cream Reduction
Special Lamb Tagine cooked with Honey, Pears & Apples
Smoked Haddock, Salmon & Leeks in Creamy Sauce baked with Peppery Mash Potatoes & Parmesan

VEGETARIAN HOT – PLEASE SELECT ONE

Camembert, Red Onion, Tomato & Thyme Tartlet
Vegetable Lasagne Verdi
Tomato & Char-Grilled Vegetable Pasta with Mascarpone

SIDES – PLEASE SELECT ONE

New Potatoes & Seasonal Vegetables
Garlic & Herb Roast Potatoes & Seasonal Vegetables

SALADS - PLEASE SELECT TWO

Mixed Leaf Salad
Tomato & Mozzarella Salad
Rocket based Garden Salad
Greek Feta Salad
Chicken Caesar Salad
Watermelon, Feta, Red Onion & Coriander Salad

DESSERTS - PLEASE SELECT TWO

Lemon Tart, Local Berries
Chocolate and Orange Tartlet
White and Dark Chocolate Delice
Scottish Cranachan Style Cheesecake
Strawberry Charlotte

Minimum number of 20 people applies

Dietary Requirements & Final Numbers Note: We take all of the necessary precautions to ensure that we minimise the risk of cross contamination when dealing with allergens. However, due to the presence of all allergens in our production kitchen, we can never 100% guarantee that any dish on our menu will not contain traces of any given allergen. We would ask that you pass this information on to your guests, if they have any questions or concerns they can contact us directly.