
HOT FORK BUFFET SELECTION

CHOOSE 3 SALADS, 3 MAIN COURSES WITH 3 ACCOMPANIMENTS & 2 DESSERTS

20 per person - 20 guests or more

SALADS

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

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 (v)(vg)

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

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

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

Penne Pasta with Peppers, Crayfish & Spicy Tomato Mayonnaise

Tomato, Spinach, Red Onion Salad (vg)

Caesar Salad, Croutons, Anchovies

Chilli & Coriander Couscous Salad (vg)

MAIN COURSES

Poached Salmon with Dill, Lemon & Caper Butter

Classic Scottish Beef & Ale Pie, Puff Pastry

Thai Green Roast Squash Curry (vg)

Moroccan Lamb, Apricot & Prune Tagine

Roast Chicken with Serrano Ham

Mediterranean Vegetable Lasagne (v)

Beef Brisket Chilli with Sour Cream

Lamb Moussaka with Tzatziki Yoghurt

Penne Pasta with Wild Mushroom & Sun blushed Tomato, Tarragon EVOO (vg)

ACCOMPANIMENTS

Grain Mustard Mashed Potato (v)

Lightly Spiced Coriander & Chilli Couscous (vg)

Sticky Cardamom & Coconut Rice (vg)

Lemon & Dill New Potatoes (vg)

Seasonal Vegetables (vg)

Duck Fat Roasted Potatoes

DESSERTS

Strawberry Meringue, Raspberry Sauce (v)

Dark Chocolate Truffle Tart, Chantilly Cream (v)

Raspberry Cranachan, Toasted Oatmeal (v)

Apple Crumble, Fresh Pouring Cream (v)

Sticky Toffee Pudding, Traditional Ice Cream & Toffee Sauce (v)

Glazed Lemon Tart, Clotted Cream, Berries (v)

Vanilla Crème Brûlée, Homemade Shortbread, Strawberries (v)

Selection of Cheeses with Grapes, Celery, Charcoal Crackers & Oatcakes (£3 supplement Pp) (v, vg available)