

HOT & COLD FORK BUFFETS

Option 1- Cold fork buffet- £14.00 + vat - 2 cold platters, 3 salads and 1 sweet

Option 2 - £15.50 + VAT - 1 Main Course (+ 1 Vegetarian Option), 1 Sweet

Option 3 - £22.00 + VAT - 2 Main Course (+ 1 Vegetarian Option), 2 Salads, 2 Sweets

Add a cold platter and 2 salads to your menu for £5.25 + VAT per person.

Makes a perfect starter.

COLD PLATTERS

Cold meat cuts (Ayrshire ham, Cajun spiced chicken fillet and pastrami

Platter of smoked Scottish seafood)

Scottish cheese platter with chutney and Arran oaties (Supplement £4 pp & vat)

Duo of Scottish salmon platter (poached and teriyaki glazed)

Moroccan spice roasted Mediterranean vegetables platter

MAINS

Collops of chicken with Stornoway black pudding, Arran mustard mash potatoes and seasonal greens

Baked seafood pie topped with parmesan mash, served with steamed buttered greens

Tuscan style lamb casserole with tomato, borlotti beans and rosemary with pan fried polenta

Roast courgette and aubergine lasagne with roasted Cajun spiced sweet potato wedges

Jamaican jerk spice rubbed pork loin with spiced cous cous and honey and lime roasted carrots.

Chicken, peppers and chorizo casserole in smoked paprika cream with roasted Mediterranean vegetables and braised rice

Balsamic glazed salmon fillets with steamed greens and baby potatoes with rosemary, olive oil and sea salt

Haggis, neeps and tatties, served with a whisky sauce

Braised mini beef olives with sausage stuffing in sage and onions gravy with creamed potatoes



VEGETARIAN OPTIONS

Chick pea and vegetable roast in herb crust, tomato and olive sauce

Baked spinach and goats cheese tortilla

Portabella mushroom, roast herb polenta in creamy leek sauce

Baked gnocchi with sun-blushed tomatoes, red onion and spinach speckled with Dolce
latté cheese

Butternut squash, sweet potato, red pepper in coconut curry cream with aromatic rice

Roast Mediterranean vegetables with soft herb and lemon cous cous

SALADS

Mixed garden leaves with grain mustard dressing

Roast salmon Niçoise

Sweet and sour cucumber salad with sesame dressing

Pickled white cabbage with warm crispy bacon and cider dressing

Tomato, red onion and basil salad with balsamic dressing

Green apple and raisin coleslaw

Tuscan bean and potato salad with red onion and sundried tomato, Rosemary oil
dressing

SWEETS

Steamed rhubarb and ginger sponge pudding with custard

Seasonal fruit compote with pomegranate

Chocolate cup filled with cappuccino mousse and almond biscuit

Glazed lemon tart

Black cherry and almond frangipani tartlet

Tropical fruit compote in a light lime and ginger syrup

Chocolate brownie tower with raspberry coulis

Our Chefs can suggest alternative dishes, however pricing may vary.