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All prices exclude VAT
Providing delicious, exciting menu options is an important part of the event experience we provide for our guests.

In unique surroundings, you will enjoy impeccable service and the highest standard of food to make this an all-round perfect experience.

We recognise that everyone has varying needs; with prior knowledge our chefs are flexible to accommodate those with special dietary needs.

We take great pride in our catering menus.

“Food is not rational. Food is culture, habit, craving and identity.”

Jonathan Safran Foer

Discover culinary excellence and a delightfully different venue for your event.
**Light Refreshments**

The world is a better place after coffee and a cake!

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea and coffee</td>
<td>£2.30</td>
</tr>
<tr>
<td>Tea / coffee and mini pastry</td>
<td>£3.00</td>
</tr>
<tr>
<td>Tea / coffee and sweet treat</td>
<td>£3.50</td>
</tr>
<tr>
<td>Fresh seasonal smoothie</td>
<td>from £3.00</td>
</tr>
<tr>
<td>Mineral water</td>
<td>per bottle £3.35</td>
</tr>
<tr>
<td>Fruit juice</td>
<td>per litre £3.65</td>
</tr>
<tr>
<td>A glass of fruit juice and fruit pot</td>
<td>per person £3.95</td>
</tr>
</tbody>
</table>

“All cannot think well, love well, sleep well, if one has not dined well.”

*Virginia Woolf*
# Breakfast Options

All options will be served buffet style and includes tea and coffee.

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Morning roll selection</td>
<td>with mixed sauces, bacon, classic Lorne sausage, scrambled egg  and potato scones.</td>
<td>£5.25</td>
</tr>
<tr>
<td>Morning healthy platter</td>
<td>Crunchy yoghurt pots, fresh fruit and wholemeal morning muffins.</td>
<td>£5.95</td>
</tr>
<tr>
<td>Morning pastry selection</td>
<td>Croissants, apple squares, brioche au chocolate, cherry pinwheel pastries and raspberry pastry braid.</td>
<td>£5.65</td>
</tr>
</tbody>
</table>

*Based on two per person*

*From superfood porridge to bacon rolls our breakfast options are guaranteed to keep you going throughout the day!*

All prices exclude VAT.
Finger Buffet

A selection of delicious finger foods that will be sure to tantalise your taste buds.

Choose 6 sandwich fillings and 3 other items or
3 hot items, 3 cold items and 2 desserts £20.80

Add a mug of our seasonal soup £2.75
Add jugs of fresh orange juice and still and sparkling mineral water per person £2.50
Add tea and coffee £2.30

**Sandwich fillings** served on a selection of white and brown bread

GSC club
Hot smoked Orkney salmon with horseradish mayonnaise
Honey roast Ayrshire ham salad
Rare Scotch beef and Arran grain mustard
Whisky and salt cured gravlax with dill mayonnaise
GSC pastrami and beetroot relish
Cajun chicken and lime yoghurt
Free-range egg and cress
Scottish mature cheddar with spiced apple chutney
Beef tomato, mozzarella and basil pesto
Spicy hummus, roast red pepper and roquette
Mozzarella with sun dried tomato paste

All prices exclude VAT

Whether you are looking for a lunch to go with your meeting or a lighter meal for an evening event, a finger buffet is the ideal networking or post event mixers.
Finger Buffet continued

Hot
Mini fish sliders with tartare sauce
Japanese style karaage king prawn
Mini burger sliders with pickles and ketchup
Haggis spring rolls with soy and sweet chilli sauce
Cocktail stick sausages with honey and soy dressing
Popcorn chicken with tomato and corn relish dip
Veggie burger sliders with spicy mayo
Halloumi sticks with sweet chilli dip
Spiced sweet potato cakes
Warm tomato and basil tartlet with black olive tapenade

Cold
Smoked trout paté on French stick toasts
Smoked salmon mini bakers
Ham wrapped galia melon with sweet soy drizzle
Grilled chicken kebabs with chimichurri
Watermelon feta mint skewers
Broccoli quiche slice
Seasonal vegetable tarts
Sun-dried tomato and butterbean pâté discs

Desserts
Ciootie dumpling with whisky cream
Butter pastry tart filled with sultanas, raisins, cherries and almonds
Toasted oatmeal biscuit topped with a raspberry flavoured honey cream
Strawberry and vanilla cone
Rich fruit pudding, topped with a whisky cream
Chocolate, pecan and salted caramel brownie
Coffee and mascarpone cream

“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.”

Luciano Pavarotti
Canapés

Little bites of food that invigorate the palate and excite the senses, a perfect accompaniment to a glass of fizz!

Choose 4 items for £11.50, 6 items for £17.00, 9 items for £22.50

Hot

Aberdeen Angus filled mini Yorkshire pudding with horseradish cream
Mini peppered steak pies
Mini haggis planets with a garlic and mustard dipping pot
Prawn tempura with wasabi dipping sauce
Serrano ham croquettes
Black pudding and haggis pakora mix with chilli yoghurt dip
Mini fish ‘n’ mushy pea rosti
Salmon fish finger with green tartare sauce
Mini fish pie with chive mash
Mini caramelised onion tartlets
Vegetarian haggis bon bons with dipping sauce
Scottish Aiket cheese mini roasters
Thick sweet potato fries with salt and chilli scatter

“People who love to eat are always the best people.”
Julia Child
Canapés continued

Cold
Soy and heather honey chicken sticks
Hoisin chicken in crisp lettuce cups
Smoked duck on duck liver parfait with mandarin gel
Lamb lollipops with garlic and rosemary £3 supplement
Asian spiced chicken with honey and soy
Beetroot cured salmon on cucumber with dill cream
Sriracha spiced tiger prawn with endive and lemon mayo
Loch Fyne smoked salmon cream cheese blinis
Smoked mackerel paté pickled ginger and lime snaps
Olive crisp toast with aubergine paté and slow roast tomato VG VG
Green olive tapenade on toasted brioche VG VG
Chilled gazpacho VG VG
Crowdie mousse with sweet country chutney on shortbread disk V
Mini cheese and spinach scone with highland Caboc V
Cream vegan cheese and quince mousse with poached pear VG VG

Desserts V
Ecclefechan tartelette
Dundee marmalade and Glayva cheesecake
Toasted oatmeal biscuit topped with a raspberry flavoured honey cream
Strawberry and vanilla cone
Chocolate, pecan and salted caramel brownie
Coffee and mascarpone cream
Chocolate and hazelnut mousse, raspberry gel with hazelnut biscuit V
Caramelised apple, cinnamon cream and salted caramel V
Lemon curd, blueberry gel, vanilla meringue V

All prices exclude VAT
Bowl Food

A more substantial option than canapés. Our bowls of deliciousness are perfect for your next drinks reception.

Choose 3 bowls for £15.50, 4 bowls for £21.00, 5 bowls for £25.50

Hot

Slow cooked beef in Guinness with mixed root mash
Picked ham hough and chicken pie with thyme puff pastry
Jerk chicken with rice and peas
Lamb Rogan Josh with fragrant rice
Creamy tarragon chicken with green beans and mini roasters
Haggis neeps and tatties, whisky sauce (vegetarian option available)
Traditional paella with, king prawns and chicken (vegetarian option available)
Fish pie, potato purée, herb crumb
Prawn and pea risotto with parmesan sprinkle
Moroccan vegetable tagine and cous cous
butternut squash and red onion stovies
Red curry rice bowl

Cold

Crayfish and lemon salad
Poached chicken and crispy pancetta salad with ranch dressing
Baby potato, puy lentil, spring onion and fine bean salad with mustard vinaigrette
Mediterranean style tomato salad with fresh basil, olives and crispy croutons

Desserts

Chocolate mousse, popcorn cream, salted caramel
Vanilla cremeux, strawberry mousse, cinnamon biscuit
Chocolate delice, orange jelly, hazelnut cream
Chocolate and coffee mousse, mascarpone cream, ameretti crumb
Vanilla sour cream panna cotta, blueberry mousse, lemon curd
Mango panna cotta, lime curd, pineapple fluid gel

Ernestine Ulmer

“Life is uncertain. Eat dessert first.”
Fork Buffet

All elements of our buffet are specially created by our chef, using the freshest and locally supplied produce.

Choose 2 main items, 2 salads and one dessert £28.50
Add extra main item £6.50
Add extra dessert £4.00

Hot
Slow cooked scotch lamb casserole with baby potatoes and seasonal vegetables
Haggis, neeps and tatties with Whisky sauce
(Vegan option available)
Chicken stroganoff, braised rice pilaf
Classic beef lasagne with garlic bread
(Vegetarian option available)
Seasonal sustainable white fish with salmon and prawns in herb cream with parmesan mash
Szechuan spiced roast loin of pork with oriental noodles
Wild mushroom fricassee
(Vegan option available)
Roasted Aloo Gobi vegetable curry with saffron basmati rice and mint yoghurt
(Vegan option available)
Moroccan spiced vegetable tagine with herb cous cous
(Vegan option available)
Fragrant coconut and lime vegetables with basmati rice
(Vegan option available)

Salads
Penne pasta salad with torn mozzarella, red onion and heritage tomatoes, tapenade dressing
Traditional Greek salad with feta cheese, black olives, cucumber, tomatoes, fresh mint and lemon dressing
Mixed tossed salad with roast Mediterranean vegetables, balsamic dressing
Carrot, beetroot and mixed leaf salad with honey mustard dressing
Salad of mixed greens with a classic French dressing
(All can be made vegan if required)

Desserts
Rich chocolate mousse with raspberry compote and pistachio cream
Lemon posset
Mango panna cotta lime curd and pineapple salsa
Traditional Scottish cranachan
Seasonal berry cheesecake stack

“The gentle art of gastronomy is a friendly one. It hurdles the language barrier, makes friends among civilized people, and warms the heart.”

Samuel Chamberlain
Sit Down Dinner

Our classic 3 course meal developed by our chefs is one of our most popular catering options, our extensive menu will have an option that suits most palates and styles.

2 course from £36.00, 3 course from £43.00
Served with tea and coffee

Starters
Leek and potato with venison chorizo crumble
Trio of Scottish salmon, shaved fennel salad, lemon gel, micro herb salad
Salad of smoked chicken, celeriac and apple remoulade, cider dressing
Chicken liver parfait, plum and apple chutney, toasted brioche
Confit duck and apricot terrine, spiced mango puree, endive salad
Charred cured mackerel fillet, smoked mackerel mousse, pickled cucumber, horseradish crème fraîche
Salad of crab, crayfish, pickled fennel, radish and pink grapefruit, rapeseed oil dressing
Forest mushroom parfait, baby leaf salad, herb dressing, rustic toast (Vegan option available)
Leek and Isle of Mull cheddar tart, endive and micro herb salad, black olive dressing
Heritage tomato, basil and black olive tart, spinach salad with mustard vinaigrette
Sweet potato and chick pea cake with Asian spiced vegetable fricassee

All prices exclude VAT
Sit Down Dinner continued

**Main course**

Corn fed chicken filled with morel mushroom mousse, herb duchess potato, buttered greens, café au lait sauce

Roast corn fed chicken supreme, butter fondant potato, creamed sweetheart cabbage and carrot, tarragon cream

Roast breast and confit leg of duck, pressed potato terrine, spiced red cabbage, port wine sauce

Scotch lamb three ways; roast rump, shepherd’s pie and confit shoulder, carrot and turnip mash, fine beans, rosemary jus

Roast rump of Scotch lamb, dauphinoise potatoes, fine ratatouille, Madeira sauce

Maple glazed pork belly with roast tenderloin, butternut squash puree, pak choi, teriyaki £4 supplement

Roast fillet of pork, black pudding mash, mustard glazed carrots, parsnip and celeriac, crispy prosciutto, sage scented jus

Slow braised blade of scotch beef, horseradish mash, roast root vegetables, thyme jus

Seared fillet of Scotch roast beef, butter fondant potato, glazed roast root vegetables, burgundy jus £5 supplement

Steamed pave of Scottish salmon, dill crushed new potatoes, tender stem broccoli, saffron sauce

Roast fillet of Orkney salmon, chive mashed potato, vegetable julienne, caper and lemon sauce

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**Vegetarian main course**

Roast polenta cake topped with garlic infused Mediterranean vegetables, pumpkin veloute, toasted cashew nuts, shaved parmesan and rocket

Caramelised shallot and thyme roasted butternut squash tarte tatin, toasted pine kernels

Pea and asparagus risotto, truffled mushrooms (Vegan option available)

Wild mushroom and sweet potato tian, parsnip veloute, pesto, crème fraîche, parmesan crisp (Vegan option available)

Butternut squash and puy lentil curry, basmati rice, mini poppadum, mango chutney

Roast vegetable wellington fondant potato, seasonal vegetables

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**Desserts**

Strawberry mousse, vanilla creme diplomat, basil gel, strawberry sorbet

Raspberry cheesecake, white chocolate and rose ganache, pistachio cream, raspberry sorbet

Blueberry mousse, buttermilk panna cotta, citrus sorbet

Chocolate parfait, hazelnut panna cotta, mango sorbet

Chocolate mousse, peanut cream, coffee ice cream (Gluten free option available)

Kalamansi lime curd tart, passion fruit cremeux, coconut sorbet (Gluten free option available)

**Optional cheese course £8.95 supplement per person**

Selection of Scottish cheeses served with chef’s homemade chutneys, oatcakes and fresh fruit

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All prices exclude VAT
IF ORDINARY ISN’T FOR YOU, COME WITH US...

CORPORATE EVENTS