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All prices exclude VAT
We take great pride in our catering menus.

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.

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

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

Jonathan Safran Foer
**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 litre £3.95</td>
</tr>
</tbody>
</table>

“One 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>Breakfast Option</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Morning roll selection</strong></td>
<td>with mixed sauces, bacon, classic Lorne sausage, scrambled egg and potato scones.</td>
<td>£5.25</td>
</tr>
<tr>
<td><strong>Morning healthy platter</strong></td>
<td>Crunchy yoghurt pots, fresh fruit and wholemeal morning muffins.</td>
<td>£5.95</td>
</tr>
<tr>
<td><strong>Morning pastry selection</strong></td>
<td>Croissants, apple squares, brioche au chocolate, cherry pinwheel pastries and raspberry pastry braid.</td>
<td>£5.65</td>
</tr>
<tr>
<td><strong>Super food</strong></td>
<td>Porridge with mixed toppings, chia seeds, banana and dark chocolate with strawberries.</td>
<td>£5.95</td>
</tr>
<tr>
<td><strong>Traditional Scottish kippers</strong></td>
<td>The ultimate in healthy Scottish super food. Served with crusty malt bread and lemon wedges.</td>
<td>£9.50</td>
</tr>
</tbody>
</table>

From superfood porridge to bacon rolls our breakfast options are guaranteed to keep you going throughout the day!
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 £18.25

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

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.

All prices exclude VAT
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

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
Clootie 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

All prices exclude VAT
Feast Platters

A fabulous smorgasbord of lovely things, giving you the chance to pick at your leisure. Similar in size to a finger buffet but more of a focal point to your event catering.

**Farm Feast** (minimum numbers of 10)
Cured meats including venison salami, Scottish chorizo, Parma ham, prosciutto, mixed Scottish cheeses, olive oil and chefs leaves
£21.50 per person

**Seafood Feast** (minimum numbers of 10)
Scottish smoked salmon, Ghia halibut, sweet cured herring, potted cold-water prawns, shell on prawn peelers, cold poached salmon lemon and lime mayonnaise dip
£23.50 per person

**Field Feast** (minimum numbers of 10)
Rough vegetable pate with oatcakes, mini quiche mountain, marinated mushrooms, mixed crudities, artichoke hearts and sundried tomatoes
£15.50 per person

**The Stag Afternoon Tea!** (An indulgent treat - minimum numbers of 10)
Mini steak and mustard focaccia, smoked salmon finger sandwiches black pudding scotch eggs, haggis bon bons, venison sausage rolls with homemade brown sauce, smoked mackerel pate, potted prawns and melba toast
£25.00 per person

All platters are accompanied by crusty bread and raspberry vinegar and cold pressed rapeseed oil bowls. Vegan options are available on request.

“We must have a pie. Stress cannot exist in the presence of a pie.” — David Mamet
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 £10, 6 items for £15, 9 items for £20

Hot
Aberdeen Angus filled mini Yorkshire pudding with horseradish cream
Mini peppered steak pies
Mini haggis planets with a garlic and mustard dipping pot
Moroccan haggis empanadas
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
Thai spiced crab cakes with peach salsa
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
**Canapés continued**

**Cold**
- Soy and heather honey chicken sticks
- Hoisin chicken in crisp lettuce cups
- Chinese five spice Asian pork wraps
- Lamb lollipops with garlic and rosemary [£3 supplement]
- Smoked venison strawberry and crowdie oaties
- Venison salami rolls
- Pastrami on rye with mustard and gherkins
- Tamarind and lime prawn skewers
- Loch Fyne smoked salmon cream cheese blinis with seaweed pearls
- Smoked mackerel pâté pickled ginger and lime snaps
- North Sea whitefish “ice cream” cone topped with crispy seaweed
- Green olive tapenade on toasted brioche [V, VG]
- Chilled gazpacho [V, VG]
- Crowdie mousse with sweet country chutney on shortbread disk [V]
- Mini cheese and spinach scone with highland Caboc [V]

**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 [VG]
- Caramelised apple, cinnamon cream and salted caramel [VG]
- Lemon curd, blueberry gel, vanilla meringue [VG]

**Add snack bowls for £4.95 [V]**
- Serves approximately 5 people
- Selection of roasted and salted nuts
- Chilli and garlic olives with crostini
- Roasted root vegetable crisps
- Tortilla chips with chunky salsa
- Wasabi peanuts
- Pitta bread slices with lemon and coriander houmous

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**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 £13.95, 4 bowls for £18.75, 5 bowls for £22.50

Hot

- Slow cooked beef in Guinness with mixed root mash
- Picked ham hough and chicken pie with thyme puff pastry
- Italian sausage casserole
- 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
- Porcini and roast vegetable cottage pie
- 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 crèmeux, 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

“Life is uncertain. Eat dessert first.”

Ernestine Ulmer

All prices exclude VAT
Fork Buffet

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

Choose 2 hot/cold items £18.60
Choose 2 hot/cold items and 1 dessert £23.50

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 (V)
- Roasted Aloo Gobi vegetable curry with saffron basmati rice and mint yoghurt (V)

Cold
- Harissa spiced chicken with jewelled couscous
- Shredded honey mustard roast ham, apple slaw, crisp leaves, new boiled herb potato salad
- Poached Scottish salmon dressed with prawns and asparagus, chive potato salad, little gem, lemon dressing
- Caramelised onion quiche with Arran blue cheese (V)

Desserts (V)
- Rich chocolate mousse with raspberry compote and pistachio cream
- Lemon posset tea cup
- 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

All prices exclude VAT
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 £33.50, 3 course from £39.50
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
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 fricasse

“Life is a combination of magic and pasta.”

Federico Fellini

All prices exclude VAT
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 £2 supplement

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

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 Orkney salmon, dill crushed new potatoes, tender stem broccoli, saffron sauce

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

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, pecorino

Wild mushroom and sweet potato tian, parsnip veloute, pesto, crème fraîche, parmesan crisp

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

Roast vegetable wellington fondant potato, seasonal vegetables

Desserts

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

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

Blueberry mousse, buttermilk panna cotta, yuzu sorbet

Chocolate parfait, hazelnut cream, mango sorbet

Chocolate mousse, peanut cream, coffee ice cream

Kalamansi lime curd tart, passion fruit cremeux, coconut sorbet

Optional cheese course £6.95 supplement per person

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

All prices exclude VAT
Sharing Style Service

Eating is a great way to break the ice at an event. Guests will be encouraged to get to know each other over our sharing menu.

3 courses for £42.50 per person

Choose one starter. This will include two boards per table of ten.
Choose one sharing main or one roast the roast option.
Choose one interactive dessert.

Starters

Anti-pasti
Parma ham and continental cured and smoked meats, grilled Mediterranean vegetables, red tapenade, mini spicy feta stuffed peppers, buffalo mozzarella bundles

Fish platter
Loch Fyne smoked salmon, hot sweet cure salmon, prawn in lemon and chilli dressing, smoked mackerel accompanied by light seasonal leaf dressing and lemon dipping pots

Vegetarian mezze sharing platter
Homemade falafels, hummus with lemon and garlic, honey roasted carrots with tahini yoghurt, vegetable kofte, marinated grilled vegetables

Sharing mains

Citrus and garlic chicken with fresh thyme
Free-range chicken with spicy Spanish chorizo pottage
Hoke style Scottish lamb red wine and root vegetable casserole
Im Bru pulled pork with pickled baby onions
Roasted herb and parmesan crust Scottish salmon fillet
Wild mushroom and chestnut cottage pie
All served with large sharing bowls of chef’s seasonal vegetables or salad

Host a roast

Designate a carver at your tables and let them show off their knife skills…
A whole sharing joint of beef, lamb or chicken with roast potatoes, Yorkshire puddings and all the trimmings
Rosemary scented garlic studded roast Ayrshire lamb
Roast Scottish beef with caramelised onion and Madeira gravy
Whole corn fed chicken with rustic herbed stuffing
Vegetable wellington

“Almost anything is edible with a dab of French mustard on it.”
Nigel Slater

All prices exclude VAT
Interactive desserts

Design your own dessert, a fun new concept that gets your guests involved with the dining experience, extra chocolate sauce is encouraged!

Taste of tart - Build your own fruit tart and choose from a selection of our cream fillings and toppings to create your own bespoke tart

Construct your own cheesecake - Build your own rich and luxurious cheesecake using our selection of crumbles and fruit compotes

Total chocolate eclipse - Smother a selection of marshmallow, cake, fruit and mini doughnuts in a smooth and velvety milk chocolate sauce

Mini moon cones - Using a selection of our flavoured cones, you can create your own mini dessert with a choice of fillings and sprinkles

Served with tea, coffee and homemade tablet
IF ORDINARY ISN’T FOR YOU, COME WITH US...