

# RECEPTIONS

## *Canapés*

1. Croustade cup filled with taramaslata & topped with lump fish	£1.10
2. Aromatic crispy duck pancake wrap, with hoisin sauce	£1.35
3. Quails egg in croustade cup with mayo	£1.20
4. Tartlets of smoked chicken & coriander	£1.10
5. Mushroom pate in pastry cup	£1.10
6. Marinated spicy tiger prawn kebab	£1.50
7. Croustade cup filled with houmous & olive slice	£1.10
8. Liver pate on crostini with redcurrant jelly	£1.10
9. Smoked salmon and cream cheese on blinis	£1.35
10. Prawn cocktail filled croustade	£1.35
11. Chorizo & mozzarella kebab	£1.35
12. Goat's cheese tartlet with caramelised red onion and thyme	£1.10
13. Mini Yorkshire filled with roast beef & horseradish	£1.20
14. Tricolore kebab - mozzarella, tomato & basil	£1.20
15. Smoked salmon & crème fraiche on courgette slice	£1.35
16. Roasted cherry tomato and feta on olive oil crostini	£1.20
17. Smoked mackerel in a savoury tartlet	£1.10
18. Shot glass of chilled homemade soup	£1.35
19. Celery chunk with stilton & walnut	£1.10
20. Chorizo, mozzarella & olive kebab	£1.20
21. Spoon of mushroom risotto	£1.50
22 Tapenade tartlet	£1.10

23. Summer berries sweet pastry tartlet	£1.30
24. Banoffee tartlet	£1.30
25. Sweet pastry lemon tartlet	£1.30
26. Cream filled profiterole with chocolate sauce	£1.20
27. Fresh strawberry and crème fraiche in sweet pastry tartlet	£1.30

## **Deluxe Cocktail Sandwiches**

Assorted white & wholemeal Bread

Fillings include

Prawns

Smoked salmon

Roasted ham

Coronation chicken

Cream cheese, dates & walnuts

Selection of cakes & biscuits

Selection of teas & coffee.

**£10.00. per person**

## **BUFFET MENUS**

### **Finger Buffet**

#### **Selection of Crisps**

#### **SELECTION OF SANDWICHES**

Ham and Mustard  
Tuna & Mayonnaise  
Smoked Salmon  
Egg Mayonnaise  
Prawns  
Cream Cheese, Walnuts & Date

#### **HOT & WARM**

Vegetable Samosas  
Vegetable Spring Rolls  
Tempura Prawns  
Vegetarian Quiche  
Sausage Rolls  
Cocktail Sausages  
Goujons of Chicken

Sauces and Dips

**Minimum Number of Guests 35**  
**£10.00 per person**  
**Tea and coffee £1.50 per person**

## ***Fork Buffet***

### **MAIN BUFFET**

Bread Roll

Scottish Beef

Gammon Ham

Darnes of Fresh Salmon

Vegetarian Quiche

Vegetable Samosas

### **SALADS**

Mixed Leaves

Homemade Coleslaw

Tomato, Red Onion & Chive Salad

Warm New Potatoes

### **DESSERT**

Cheesecake

Fresh Fruit Salad

Chocolate cake

**Minimum Number of Guests 35**

**£17.00 per person**

**Tea and Coffee £1.50 per person**

# FUNCTION MENUS

## Selection 1

### Starters

#### A Selection of Homemade Soups

##### Chicken Liver Pate

Served with Melba Toast

#### Egg & Tuna Mayonnaise

Three halves of boiled egg, on rocket  
dressed with a mayonnaise mix and tuna fish.

#### Tricolore

A salad of avocado, 'beef' tomato and mozzarella.  
Dressed with olive oil.

#### A Trio of Chilled Melon

### Main Courses

#### Chicken Chasseur

A large supreme of chicken, baked in the oven,  
finished in a **red wine sauce, made with tomato, mushrooms.**

#### Pork Loin Steak

A cut from the best Loin of English Pork, gently braised, and  
Served with a white wine, cream and mushroom sauce with Dijon mustard

#### Poached Salmon

A darne of fresh Scottish Salmon poached  
& with Hollandaise sauce

#### Roast Turkey

Freshly roasted Turkey, served with homemade sage and onion stuffing, chipolata sausages and  
Cranberry sauce

#### Rump of Lamb

Best quality Rump of English Lamb, Flash roasted and mint sauce.

### Desserts

Fresh Fruit salad

Home made Apple Pie and Custard

American Cheesecake

Home made sherry trifle

### *Coffee*

**£24.50 per person**

## **Selection 2**

### **Starters**

#### **A Selection of Home Made Soups**

##### **Parma Ham and Melon**

Garnished with fresh Fig

##### **Salad Nicoise**

A refreshing salad made from dressed, mixed leaves, tuna fish, French beans, boiled egg, capers and anchovy fillets.

##### **Smoked Fish Pate**

Homemade, and served with melba toast

##### **Garlic Mushrooms**

Mushrooms cooked in cream, garlic & white wine sauce

### **Main Courses**

##### **Chicken a la Dino**

A supreme of chicken poached & served with a cream, mushrooms, & sherry sauce

##### **Braised Lamb Shank**

A shank of best quality English lamb, roasted then braised with carrots, onions, celery and red wine, finished with redcurrant jelly.

##### **Teriyaki Salmon**

Scottish salmon cooked in teriyaki sauce

##### **Strip Loin of Beef**

Top quality Scottish strip loin, served with freshly roasted potatoes, Yorkshire pudding and horseradish sauce

##### **Roast Gammon**

Roast gammon served with a Cumberland sauce

### **Desserts**

##### **Fresh Fruit Salad**

##### **Profiteroles**

Profiteroles with cream & chocolate sauce.

##### **Fruit Crumble**

& served with fresh custard

##### **Vanilla Panacotta**

##### **Coffee**

**£27.00 per person**

## **Selection 3**

### **Starters**

**Smoked Mackerel Fillet**  
With Horseradish sauce

**Smoked Salmon & Prawns**  
Scottish smoked salmon & Atlantic prawns with Rose Marie sauce

**Homemade Chicken Liver Pate**  
Chicken liver pate with brandy & served with melba toast

**Halloumi Stack**  
Grilled halloumi cheese on roasted mushroom, red pepper & courgettes

**Mediterranean Prawns**  
Mediterranean prawns marinated in chilli oil  
Served on a bed of rocket.

### **Main Courses**

**Medallions of Beef Fillet**  
Slices of beef fillet, lightly cooked. Finished with reduced white wine,  
double cream and fresh tarragon.

**Confit of Duck**  
Slow roasted leg of duck

**Rack of Lamb**  
A three bone joint of freshly roasted lamb cutlets, served with a light roast gravy mint sauce  
and redcurrant jelly.

**Cod Pancetta**  
Cod fillet wrapped in pancetta & baked,  
served with an Italian tomato sauce

**Pork Fillet**  
Pork fillet cooked in cream, mustard & mushroom sauce

### **Desserts**

**Sticky Toffee Pudding**  
**Bread and Butter Pudding**  
**Home Made Lemon Meringue Roulade**  
**Vanilla Crème Brulee**  
**English and Continental Cheese and Biscuits**

### **Coffee**

**£31.50 per person**



# ***VEGETARIAN OPTIONS***

## ***Vegetarian Starters***

### **Chilled Melon**

Sliced Honeydew, Ogen & Galia

### **Salade Tricolore**

A salad of avocado, 'beef' tomato and mozzarella.  
Dressed with olive oil & basil

### **Egg Mayonnaise**

Three halves of boiled egg, dressed with mayonnaise,  
anchovy and capers.

### **Garlic Mushrooms**

Fresh mushrooms, cooked in a sauce of cream & garlic

## ***Home Made Soups***

Minestrone, carrot and coriander, cauliflower,  
tomato and sweet red pepper, tomato and basil,  
chunky vegetable, broccoli and stilton.

### **Salade Benedictine**

Mixed Leaves, asparagus, quails egg, avocado, crouton

### **Avocado Vinaigrette**

Half of an avocado, dressed with our own vinaigrette dressing.

### **Deep Fried Brie**

A wedge of creamy brie, coated in breadcrumbs,  
then deep fried, & served with a cranberry dip

## ***Spinach & Avocado Salad***

Avocado sliced on spinach & blended with  
dill and mustard dressing.

## **Vegetarian Main Courses**

### **Roasted Vegetables**

Wrapped in filo pastry

### **Mushroom Stroganoff**

Served with long grain rice

### **Risotto**

Choice of various risotto to suit client requirement sauce

### **Aubergine Parmagiana**

Sliced aubergine with a sauce of tomatoes & topped with cheese

### **Lentil Moussaka**

Puy lentils topped with tomato con casse & cheese

### **Stuffed Red Pepper**

With tomatoes, anchovies & goats cheese

### **Mild Vegetable Curry**

Served with basmati rice

### **Vegetable Stir Fry**

Mixed vegetables cooked with garlic, soy sauce & ginger

### **Stuffed Mushroom**

Portobello Mushroom stuffed with chopped vegetables  
& topped with cheese

Pied Mont Pepper