



## MAIN BUFFET

We recommend this type of buffet for more formal type functions where there is adequate table space for all your guests to sit down and enjoy their meal.

**All prices are inclusive of VAT.**

### MENU 1 £8.20 per person

Chicken fillets marinated in Chinese spices, yoghurt and a hint of garlic slowly cooked to perfection.

Pot roast beef coated with horseradish dressing.

Baked salmon bites sprinkled with sesame seeds accompanied with a piquant lemon dip.

Crisp crostini drizzled with olive oil topped with garlic roast vegetables.

Penne pasta baked in a creamy wild mushroom sauced topped with a trio of cheeses served hot.

Parsley boiled potatoes.

### Also included within this menu

Your choice of 4 salads from our salad list

Crusty bread and butter

Various salad dressings

An assortment of pickles

Buffet table decorations

Disposable cutlery, plates and napkins

**MENU 2**  
**£8.45 per person**

Our own oven baked ham with a tasty honey and pineapple puree.

Oak smoked salmon and prawn parcels.

Cherry tomato and goat's cheese tartlets.

Marinated Cajun loin of pork.

Sticky barbeque chicken wings.

Conghigliu pasta bound in a roast pepper and red onion sauce served hot.

Parsley boiled potatoes.

**Also included within this menu**

Your choice of 4 salads from our salad list  
Crusty bread and butter  
Various salad dressings  
An assortment of pickles  
Buffet table decorations  
Disposable cutlery, plates and napkins

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**MENU 3**  
**£8.45 per person**

Supreme of chicken stuffed with oyster mushrooms.

Pot roast beef with a horseradish dressing.

A selection of wholesome vegetarian quiche.

Continental meat platter with ardenne pate.

Tortellini pasta baked in a creamy cheese sauce served hot.

Parsley boiled potatoes

**Also included within this menu**

Your choice of 4 salads from our salad list  
Crusty bread and butter  
Various salad dressings  
An assortment of pickles  
Buffet table decorations  
Disposable cutlery, plates and napkins

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**MENU 4**  
**£8.75 per person**

Poached salmon steaks cooked in a white wine stock served with a piquant lemon dressing.

Roast bread of turkey served with a traditional sauce of cranberries.

Our own honey roast ham served with a honey and pineapple puree.

Tangy chicken fillets coated in a spiced tomato marinade served on a bamboo skewer.

Cherry tomato and feta cheese bruchettas.

Penne pasta bound in a creamy mushroom carbonara sauce served hot.

Parsley boiled potatoes.

**Also included within this menu**

Your choice of 4 salads from our salad list  
Crusty bread and butter  
Various salad dressings  
An assortment of pickles  
Buffet table decorations  
Disposable cutlery, plates and napkins

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**MENU 5**  
**£9.85 per person**

Pot roast beef cooked with tangy horseradish dressing garnished with seasonal salad garnishes

Chicken fillets marinated in Chinese spices, yoghurt and a hint of garlic.

Our own honey baked ham on the bone presented and carved by your chef at the buffet table.

Cherry tomato and goat's cheese tartlets.

Chilli con carni and rice served hot.

Parsley boiled potatoes with chives

Penne pasta bound in a creamy wild mushroom sauced served straight from the oven.

**Also included within this menu**

Your choice of 4 salads from our salad list  
Crusty bread and butter  
Various salad dressings  
An assortment of pickles  
Buffet table decorations  
Disposable cutlery, plates and napkins

**SWEET SELECTION**

**£2.20 per person**

Enjoy a varied selection of sweets to include raspberry and white chocolate cheesecake, profiteroles, caramel apple granny, traditional apple pie, strawberry mousse, fresh fruit salad etc.

Tea and coffee with traditional Scottish tablet

**£0.90 per person**