

# MENU I

£35pp

## STARTER

Leek and Potato Soup (VG) (GF)

Haggis Neeps and Tatties with a Peppercorn Sauce

Trio of Beetroot Salad (VG) (GF)

## MAIN

Chicken Supreme stuffed with Haggis, Fondant Potatoes, Tender Broccoli with Glayva Sauce

Pomodoro, Olive and Spinach Gnocchi (VG) (GF)

Belhaven Best Braised Beef Shoulder, Horseradish Mash, Honey Glazed Roots (DF)

## DESSERT

Sticky Toffee Pudding with Butterscotch Sauce, Vanilla Ice Cream (GF)

White Chocolate and Raspberry Cheesecake

Trio of Fruit Sorbet (VG) (DF)



# MENU II

£40pp

## STARTER

Red Lentil and Thyme (VG) (GF)

Gin cured Salmon, Beetroot, Avocado Puree (DF) (GF)

Caramelized Onion and Goats Cheese Tartlet (V)

## MAIN

Scottish Roast Leg of Lamb, Boulangere Potato, Green Beans, Rosemary Jus (DF) (GF)

Courgette and Spinach Risotto, Tender Broccoli in a Roast Garlic and Lemon Plant Base Butter (VG) (GF)

Fillet of Sea Trout with Sweetcorn and Pea Chowder (GF)

## DESSERT

Lemon and Lime Posset with Orange Shortbread

Dark Chocolate Brownie with Black Cherries  
Chantilly Cream (GF)

Apple and Blueberry Crumble with a Creme Anglaise (VG) (DF)



**THE PLACE**  
CITY HOTELS & VENUES

# MENU III

£50pp

## STARTER

Roast Plum Tomato and Red Pepper Soup (VG) (GF)

Smoked Haddock and Leek Tartlet with a Caper Dressing

Smoked Duck Breast with Plum Chutney and Pickled  
Walnuts (DF) (GF)

## MAIN

Roast Sirloin of Beef Port Jus, Beef Dripping Roast  
Potatoes, Honey Glazed Root Vegetables and Yorkshire  
Pudding

Fillet of Hake, Chorizo, Shallots, Petit Pois, Napa Cabbage  
with a Chive White Wine Reduction and Samphire (GF)

Aubergine Parmigiana, Rosemary Focaccia, Rocket Salad  
(V) (GFOP)

## DESSERT

Espresso Creme Brulee with Chocolate Chip  
Shortbread (GFOP)

Dark Chocolate Fondant with Vanilla Ice Cream

Blood Orange Jelly with Mini Meringue (DF) (GF)



# BBQ MENU

## OPTION 1 - £18PP

Beef burger/Vegan burger/Cajun chicken burger

Corn on the cob

Homemade salt and chilli potato wedges

Spring onion potato salad

## OPTION 2 - £20PP

Beef burger/Vegan burger/Cajun chicken burger

Chicken drumsticks/Veggie kebabs

Corn on the cob

Homemade salt and chilli potato wedges

Spring onion potato salad

Rainbow slaw

## OPTION 3- £22PP

Beef burger/Vegan burger/Cajun chicken burger

Chicken drumsticks/Veggie kebabs

Lamb kofta/Halloumi kofta

Corn on the cob

Homemade salt and chilli potato wedges

Spring onion potato salad

Rainbow slaw



# FINGER FOOD BUFFET

**£12pp for 3 items**

**£22pp for 6 items**

Southern fried chicken goujons

Baguette, wrap, bap

Haggis or veggie haggis bon bons

Mac & cheese bites

Cajun halloumi chips

Smoked applewood & sun blush tomato frittata

Veggie pesto skewers

Homemade sausage rolls

Goats cheese & sun blush tomato crostini

Mini steak & ale pie

Homemade salt and chilli potato wedges

Smokedhaddock & chive fishcakes

Lamb & mint kofta

Brie & red onion tartlets

Vegetable spring rolls

Chicken satay skewers

Feta & rocket flat breads

Hasselback potatoes with a sour cream dip

Spicy falafel



# HOT FORK BUFFET

£25pp

## SALAD BAR, HOT SELECTION AND DESSERTS CHEF'S CHOICE

### SAMPLE MENU:

Chickpeas and tomato salad, olives and coriander

Vegetable sticks with avocado dip

Poached chicken salad, sour cream and dill dressing

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Baked cod fillets with braised leeks

Belhaven best braised beef shoulder

Pomodoro, olive & spinach gnocchi

Steamed broccoli and runner beans with roasted almonds

Roasted seasonal root vegetables (parsnip, squash, carrots & swede)

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Fruit salad

White chocolate & raspberry cheesecake

Blood orange jelly with mini merinque



# CANAPES

**£3.50 per canape**

Sweet potato & spinach tortilla with smoked paprika aioli (V)(GF)(DF)

Lamb & mint kofta (GF)(DF)

Smoked chicken & apple with frisee

Chicken liver parfait & red onion jam (GF)

Crab, lime & chili croquettes (DF)

Haggis spring rolls & sweet chili marmalade (DF)

Venison sausage & apple chutney (DF)

Crushed avocado & chili on rye bread (VG)

Smoked salmon & lemon & chive cream cheese rolls (GF)

Plum tomato & mozzarella arancini (V)

Goats cheese & walnut mousse with a sun dried tomato (V)

Feta & watermelon with marinated olives (V)(GF)

Chicken satay skewers (DF)

Sun blush tomato & chickpea bon bon (VG)(GF)

## SWEET

Chocolate & banana shots

Dark chocolate brownie (GF)(DF)

Lemon & lime tart

Chocolate eclairs

Macarons (GF)

Raspberry & white chocolate cheesecake

Pecan Pies

Amaretto mousse cups (GF)

Oatmeal, raisin & honey cookies

Fruit kebabs (VG)(GF)

