Evening Buffet Event Food

Option 1 – £10pp
Bacon Rolls
Lorne Rolls
Croque Monsieur / Madame

Option 2 – £12pp
Bacon and Monterey Jack Cheese Croissants
Buffet Pie selection: Scotch, macaroni, chicken (Steak available for substitution)

CHAFING PAN BUFFET

Option 1 – £10pp
Traditional stovies with oatcakes
Haggis or Vegetarian haggis stovies with oatcakes

Option 2 – £12pp
Baked Cannelloni Bolognaise, served with salad and bread
Baked Spinach and Ricotta Cannelloni, served with salad and bread

Option 3 – £15pp
Thai green chicken or Vegetable Curry, served with rice and flat bread
The Black Watch beef chilli or Vegetable Chilli, served with rice and Tortilla chips

Buffet Options

COLD BUFFET - £20PP

Sandwich selection, sausage rolls, buffet pork pie, quiche, falafel, crisps. Selection of biscuits, including home - made shortbread and tray bakes.

COLD BUFFET WITH SOUP - £22.50PP

Home-made soup and country bread, cold buffet as above

PLATTER BUFFET- £30PP

Platters of cold and cured meats, cheeses, smoked salmon, coleslaw, dressed leaf salad, breads, houmous and sourdough crisps.
Sliced fruit platter, shortbread and traybakes.

PLATTER BUFFET WITH SOUP - £32.50PP

Home-made soup, platters as above

HOT BUFFET - £25PP

Lasagne or pasta bake, garlic bread, dressed leaf salad.
Crème brulee, biscuit and traybake selection.

HOT BUFFET - £25PP

Curry with rice, naan bread, dressed leaf salad.
Baked vanilla cheesecake, Biscuit and tray bake selection.