

# SPRING/SUMMER

## BUFFET SELECTION

### 1. Paella

Giant pans of traditional Spanish paella, including a vegetarian alternative

Manchengo cheese, quince, figs

Baby leaf salad, red pepper dressing

Sourdough breads, butter, oils and balsamic

Celeraic, apple and grain mustard slaw

Heritage tomato, artichoke salad with bocconcini mozzarella and salsa Verde

### Dessert table

Pecan and almond brownie, Katy Rodgers crème fraiche

Lemon posset, candied zest

Perthshire berries, cinnamon sugar, clotted cream

Cheese – selection of Scottish cheeses, quince, grapes, oatcakes (£2 supplement)

**£40pp**

### 2. Charcuterie

Selection of charcuterie boards with Scottish meats, cheeses, pickles, crackers and chutneys.

Mini Scotch beef, caramelised onion and Whisky paste

Poached loch duart salmon, watercress, sauce vierge

Mini crab cocktails, crisp lettuce, brandy cocktail sauce

Watermelon, feta, kalamata olive and herb skewers

Garden salad, lemon and honey dressing

Rocket, Blue murder cheese, walnut and pear salad, walnut oil

### Plated dessert

Cranachan semi freddo, Perthshire raspberries, raspberry sauce, shortbread

**£45pp**

# 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 Bolognese, 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.