
Standing Fork Buffet Menu

The dishes detailed below have been designed to offer you the widest possible choice when selecting a buffet for your event. We incorporate the best of Scotland's ingredients into our menus to maintain high standards of quality. A seated fork buffet menu also available, please ask for further information.

Please choose two main courses (ensuring one is suitable for vegetarians), one side dish, four salads and dessert for **£19.50 + VAT per person**.

Please note this menu is based on a minimum of 20 guests attending.

Main Courses – Meat and Fish Selection

- Tender pieces of lamb in a Thai green curry sauce
 - Marinated beef with chorizo sausage and button mushrooms in a spicy tomato sauce
 - Strips of chicken with bok choy and baby corn with a lemon grass and garlic sauce
 - Slow cooked pork belly with a sweet chilli and coriander glaze
 - Tender pieces of chicken in a creamy tikka sauce
 - Marinated pieces of lamb cooked Mexican style with chillies, tomato, garlic, red onion, peppers and kidney beans
 - Italian style beef lasagne glazed with fresh parmesan
 - Shepherds pie topped with cheese
 - Meat balls in a tomato and tarragon sauce topped with mozzarella cheese
 - Tender pieces of beef in a rich brandy and peppercorn sauce
 - Marinated salmon fillets in a Mediterranean style sauce
 - Lemon sole stuffed with ginger and baby spinach with a lemongrass and peppercorn sauce
 - Pan-fried salmon with chorizo sausage and spicy bean compote
 - Paella with Mediterranean fish flavoured with fresh saffron
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Vegetarian Main Courses

- Spinach and ricotta cannelloni
 - Steamed vegetables topped with a creamy masala sauce
 - Mediterranean vegetable hot pot with fresh basil
 - Chargrilled vegetables with penne pasta, tomato, rosemary and black olives
 - Portobello and chestnut mushroom stroganoff
 - Lentil and sweet potato madras with fresh coriander
 - Baked roast vegetable quiche
 - Vegetable samosa with onion, tomato and coriander dip
 - Vegetable lasagane with a creamy cheese sauce
 - Four cheese ravioli in a carbonara sauce
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Side Dishes

- Cherry tomato focaccia
 - Chunky vegetables flavoured with honey, soy sauce and sesame seeds
 - Saffron flavoured rice
 - New potatoes baked with garlic, sea salt and fresh thyme
 - Basil mash
 - Baked potatoes grilled with cheddar cheese and spring onion
 - Diced crispy potato, chorizo, and red onions
 - Bubble and squeak
 - Braised rice with stir fried Chinese vegetables
 - Garlic bread with mozzarella cheese
 - Garlic and coriander naan bread
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Salads

- Rocket and purple chard with parmesan cheese
 - Chargrilled vegetables with sun blushed tomatoes
 - Mixed leaf salad with French dressing
 - Cous cous flavoured with lime, coriander and olives
 - Plum tomato and baby mozzarella salad with basil oil
 - Spicy bean salad
 - New potato salad with scallions and mustard vinaigrette
 - Button mushroom and green bean salad
 - Waldorf salad
 - Penne pasta with Napolina sauce and roast peppers
 - Biryani rice salad
 - Trio of pasta with flaked poached salmon and citrus and chive mayonnaise
 - Caesar pasta salad
 - Sweet chili rice noodle salad
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Selection of Mini Desserts to include the following:

- Lemon tart
 - Chocolate éclair
 - Fruit kebabs
 - Strawberry tart
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fork buffet

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