
Seated 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 standing fork buffet menu is 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 **£23.00 + 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 lasagne glazed with fresh parmesan
 - Shepherds pie topped with cheese
 - Turkey meat balls in a tomato and tarragon sauce topped with mozzarella cheese
 - Tender pieces of beef in a rich brandy and peppercorn sauce
 - Cajun style salmon fillets in a Mediterranean style sauce
 - Lemon sole stuffed with ginger and baby spinach with a lemon grass and peppercorn sauce
 - Pan-fried salmon with chorizo sausage and spicy bean compote
 - Smoked salmon fish cakes with tartare sauce
 - 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
 - Wild mushroom stroganoff
 - Deep filled tomato, goats cheese and basil torte
 - Baked roast vegetable quiche
 - Vegetable samosa with onion, tomato and coriander dip
 - Quorn spicy sausage with garlic and portobello mushroom sauce
 - Four cheese ravioli in a carbonara sauce
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Side Dishes

- Baked potato gratin
 - 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
 - Baby corn, mushrooms, sweet potato, butternut squash and spinach with tikka sauce
 - 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
 - Salad niçoise
 - Penne pasta with Napolina sauce and roast peppers
 - Saffron rice with cannelloni and borlotti beans
 - Trio of pasta with flaked poached salmon and citrus and chive mayonnaise
 - Caesar pasta salad
 - Sweet chilli rice salad with prawns
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Selection of Mini Desserts to include the following:

- Lemon tart
 - Banoffi pie
 - Chocolate éclairs
 - Tropical fruit tarts
 - Fruit kebabs
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