



MENU IDEAS

This is purely as a starting point. We can tweak and shape. We can incorporate your own favourite recipes and foods. Here, we just hope to tickle your taste buds.

"If you really want to make a friend, go to someone's house and eat with him... the people who give you their food give you their heart." Cesar Chavez

GRAZING TABLE

If you're looking to offer something different to canapes or starters then our grazing tables might be the perfect solution. Designed so that guests can walk round them, they combine our starting sharing charcuterie platters with canape elements whilst creating a really strong visual element. Hearty. Beautiful.

A showcase for Scotland's delicious local produce.



STARTERS

- ~ Sharing platters of Scottish charcuterie, pates, artisan breads and dips drizzles and dunks per table)
- ~ Mezze sharing platter of lamb koftas, whipped feta, pistachio, coriander and dill dip; beetroot hummus; chickpea, tomato and olive salad; toasted pine nuts; flatbreads
- ~ Smoked seafood platter warm potato scone - includes smoked trout/salmon/mussels
- ~ Shellfish platters - langoustines, crab claws, scallops (surplus charge would apply)
- ~ Scrunched smoked trout on warm potato scone with dill creme fraiche - plated
- ~ Crayfish cocktail martinis with artisan bread and chilli rocket salad - plated
- ~ Salad of wild smoked venison, foraged berries, caramelised walnuts -plated
- ~ Poached pear and walnut salad with honey and pine nut dressing - plated or sharing
- ~Hot smoked salmon trio with horseradish dressing and giant capers
- ~ Pate Platter of Creamy lemony smoked mackerel pate per table with rhubarb relish
- ~ Pate platter of Pork Rillette per table - with oatcakes and grapes



PLATED MAINS

- ~ Loin of lamb, brambles, girolles, heritage carrots, Jerusalem artichoke puree and potato
 - ~ Cabernet braised short ribs with gorgonzola polenta and mixed herb gremolata
 - ~ Slow roasted beef cheeks with horseradish mash, kale, wild mushroom ragu
 - ~ Baked fillet of cod with pea, dill and spring onion salsa, nibbed chorizo, buttery mash
- ~ Orange and balsamic poached breast of cornfed chicken on red onion marmalade, pearl barley risotto and spring greens
- ~ Spinach and hazelnut stuffed saddle of Perthshire hill lamb, rosemary, garlic roasted baby potatoes, baby carrots
 - ~ Cabernet braised short ribs with gorgonzola polenta and mixed herb germinate
- ~ Glazed short rib of beef with coconut rice, Asian greens, cucumber and bean shoot salad
 - ~ Slow cooked beef short ribs with chestnut mushrooms and pancetta
 - ~ Braised beef short ribs with horseradish mash
- ~ Roasted red onion, feta and rocket salad, pomegranate and hazelnut salsa
- ~ Pan fried Gigha halibut, fondant potato, spring greens, white wine reduction
 - ~ Fillet of cod, Loch Etive mussels, Hispi Cabbage, wild garlic sauce
- ~ New Season Perthshire Lamb, preserved lemon green beans, fondant potato, pickled garlic
- ~ Orange, coriander and tamarind fillet of salmon, bashed cucumber garlic and ginger salad with sesame seeds, crispy rice ball with dill



SHARING MAINS

BBQ

Choose a selection of what you would like served.

Roasted venison sausages; whole fish; home-made minted lamb burgers; Polish kebab skewers; sweet chilli paneer sticks; pulled pork; mustard crusted hanger steak; lamb koftas; griddled beef brisket

(Comes with all the delicious sauces and pitta bread/artisan breads)

MORE SHARING MAINS

- ~ Perthshire hill lamb, merguez sausage and apricot tagine, Cypriot grain salad, green beans with tomato and anchovy salsa
- ~ Salt dough baked shoulder of Perthshire hill lamb (just tears away and guests fork it), coriander yoghurt, feta plum and pomegranate salad, Majhradi
- ~ Smoked beef brisket, celeriac and gruyere dauphinoise, green beans with tomato and garlic salsa, scorched baby onions
- ~ Beef tagliata; rocket, parmesan and Dijon dressing, Parmentier potatoes, roasted tomatoes
- ~ Lamb shank pie
- ~ Moroccan chicken with preserved Meyer lemons and raisins
- ~ Venison and mulled spice casserole with brambles, buttery tumshie mash, broccoli
- ~ Ricotta and Rosemary bread pudding (delicious vegetarian main)
- ~ Roast pork with cider and maple (again served whole to table), braised endives, roast apples, mustard and thyme jus
- ~ Chicken, leek and gruyere pie
- ~ Whole side of salmon, baby potatoes with dill creme fraiche, samphire (when available), pea puree
- ~ Whole sirloin (medium) carved at table, Yorkshire puddings, roasted root veg, ale gravy
- ~ Gourmet fish pie (per table)
- ~ Roasted Auchtermuchty venison, pea puree, garlic mash (served with brambles in autumn/winter)
- ~ Lebanese Mezze style - lamb koftas, dips, flatbread, mejhradi salad
- ~ Mulled spice venison and bramble casserole
- ~ Orange, tamarind and coriander side of salmon, bashed ginger garlic and cucumber salad with sesame seed, crispy rice balls with dill, samphire (when available)

ACCOMPANYING DISHES/SALADS

- ~ Shaved cauliflower salad with pomegranate, toasted pine-nuts, shaved parmesan, sumac dressing
 - ~ Roasted sweet potato, chilli and garlic salad with wilted spinach
- ~ Green bean, anchovy and sweet garlicky onion salad (fresh mint with lamb, fresh tarragon with pork)
 - ~ Roasted aubergine with tahini yoghurt sauce, pickled beetroot, dukkah and dill
 - ~ Green salad with feta, pomegranate and pea
 - ~ Lemon, thyme and rosemary cannellini beans
 - ~ Pearl barley, leek and orange risotto with rummy raisins
- ~ Cannellini bean hummus with marinated red peppers, green olives, nigella seeds and parsley
 - ~ Tumshie Mash (potato and turnip)
 - ~ Baby sea salted roast potato twigs
 - ~ Roasted and sea -salted butternut and coriander wedges
 - ~ Honey and orange couscous with seasonal herbs
 - ~ Maple syrup and cinnamon parsnip fries with cashew cream and flat parsley
- ~ Cypriot grain salad with yoghurt, honey and cumin dressing (Wheat or quinoa based)
 - ~ Parmentier potatoes

BUFFET MENU

- ~ Moroccan spiced chicken tagine with honey, kumquat and cinnamon
 - ~ Shell on West Coast Langoustines
 - ~ Pan Seared West Coast Scallops
 - ~ Whole Poached salmon
 - ~ Wee steak pies
 - ~ Herb stuffed tomatoes with oregano and capers
- ~ Roasted butternut and rocket salad with pistachio pesto, feta and pomegranate seeds
 - ~ Warm Mehrabi salad with red onion crisps (green lentil based)
 - ~ Goats cheese and red onion marmalade tarte Tatin
- ~ Roasted aubergine with tahini yoghurt sauce, pickled beetroot, dukkah and dill
 - ~ Assorted spiced falafel with yellow pepper sauce
 - ~ Artisan breads, flatbreads, dips, drizzles and dunks

DESSERTS

(Individually plated or as dessert table)

- ~ Lemon tart with basil shortbread hearts
- ~ Walnut and chocolate brownie with white chocolate ganache, dark chocolate and pistachio button and gold peanut brittle
- ~ White chocolate and pistachio meringue with Perthshire strawberries
 - ~ Caramelised orange polenta cake with orange syrup
 - ~ Lemon curd and mascarpone blueberry jam jar trifles
 - ~ Sticky toffee pudding with salted caramel sauce
- ~ Plum crumble with home-made custard and ice cream
 - ~ Victoria Sponge with Cranachan cream filling



WHOLE DESSERTS PER TABLE

(All the same or a different dessert per table)

- ~ Ecclefechan Tart (walnut based)
 - ~ Pavlova of choice
- ~ Sticky toffee pudding with salted caramel sauce
 - ~ Bread and Butter Pudding
 - ~ Seville orange marmalade Pudding
 - ~ Cheesecake of choice
 - ~ Crumble of choice
- ~ Victoria Sponge with filling of choice
 - ~ Make your own Eton Mess
- ~ Bag of doughnuts with whisky custard

DESSERT TRIO

- ~ Panettone bread and butter pudding
- ~ Dark chocolate mousse with orange spiced cranberry
- ~ Lemon tart

OR

Tell us your FAVOURITE PUDDING and we'll make it for you!



EVENING SUPPER

- ~ Taco Station
- ~ Pie Ladder
- ~ Macaroni cheese bar
- ~ Fish finger butties with skinny fries
- ~ Stovies

ADDITIONAL SERVICES

.. to make your day pretty perfect and hassle free - take a look and let us know if you are interested in any of the below.

Coordination of 'stuff' hire service

We can coordinate all of the hiring of 'stuff' for you - which helps with the logistics - we charge a flat fee of £100 plus VAT. 'Stuff' includes linens/tables/chairs etc. The cost of the hire of these would be invoiced to you directly by whichever company we had organised this with for you. We would include in our final invoice to you the co-ordination charge of £100+VAT for this service

Styling Service and Simple Flowers

Let us sweat the small stuff!!

Whether it's creating simple jam-jarred wild flowers for the tables, or dressing a whole room/area with lots of our vintage props we can now do this for you. We can work alongside all of those lovely friends and family who have offered to help out on the day.

The cost of *'letting us sweat the small stuff'* on the day, taking the pressure off your friends and family, looking after simple flowers, the room dressing, and the putting everything in the right place kind of detail is between £400 and £600 depending on what you need help with.

PROP HIRE

We have a fabulous selection of lovely props that will add functional points of interest to your day. Ranging from a Piano Bar (yes - we've stripped out an old piano) to lovely old vintage tea station.

