



Starters

Smoked Salmon Towers on a Rocket Salad
Served with
Homemade Dill Sauce
(Smoked salmon pate, smoked salmon and gravalax)

Layered Mango and Melon Cocktail with an Orange and Mint Dressing

Homemade Chicken Liver Pate served with Handmade Scottish Oatcakes and a
Caramelised Onion Relish

Stilton Cheesecake served with Melba toast and a Port, Red onion and Sultana
Confit

Avocado, Prawn and Grapefruit salad with a Chilli and Lime Dressing
(£1.00 per head supplement)

King Prawn Salsa served with a Melon, Mint and Chilli Compote
(£1.00 per head supplement)

Asparagus Wrapped in Parma Ham and served with Hollandaise sauce
£4.50 per head

(Choose one option to be served to the table)

Cold Fork Buffet

Buffet Menu 1

Honey Roast Ham

Poached Chicken with Pesto mayonnaise

Mature Cheddar Cheese and Caramelised Onion Quiche

*

Mixed Green Salad

Carrot and Orange Salad with Pine Nuts and Sultanas

Pasta Salad with Peppers, Cranberries, Cucumber, Spring Onion and Mayonnaise.

£10.00 per head + VAT

Buffet Menu 2

Poached Dressed Scottish Salmon served with
Homemade Dill Sauce

*

Roast Sirloin of Beef served with
Crispy Mushroom and Horseradish Cream

*

Poached Chicken
Served with
Dried Cranberries and Fresh Tarragon Mayonnaise

*

Roasted Vine Cherry Tomato and Goats Cheese Tart

Salads

Mixed Green Salad
Served with a Balsamic Dressing

*

Rice Salad with Chilli Mayonnaise, Cucumber, Tomato, Peppers, Toasted Pine
nuts

*

Homemade Coleslaw

*

New Potatoes with a Lemon and Mint Dressing

*

Tomato, Mozzarella and Basil Salad

Desserts

Rich Chocolate Torte

*

Mixed Red Fruit served with
Fresh Whipped Cinnamon Cream

£20.00 per head + VAT

Buffet Menu 3

Honey Roast Baked Ham served with
Cumberland sauce

*

Poached Salmon Stuffed with Pesto Butter
And served with a Watercress Mayonnaise

*

Platter of Traditional and Continental Meats
Served with a selection of Accompaniments

*

Feta, Red Onion and Rocket Tart

Salads

**Cous Cous Salad with Roasted Tomatoes, Cumin, Coriander, Diced Red onion,
Toasted Pistachio and Pine Nuts**

*

Watercress and Orange Salad

With

Walnut Dressing

*

Home made Potato Salad with Chives and Mayonnaise

*

Mixed Bean Salad

*

Rocket & Watercress Salad served with a French Dressing

Desserts

**White Chocolate and Raspberry Cheesecake served
With a Raspberry Coulis**

*

Red Fruit Terrine in a Champagne Jelly
The above served with Whipped Cream and Crème Fraiche

*

Sticky Chocolate Roulade
£25.50 per head + VAT

Buffet Menu 4

**Asian Marinated Fillet of Beef with a
Medley of Thai Vegetables**

*

**Langoustine and Avocado Salad with a
Ginger and Lime Dressing**

*

Barbecued Duck with Rocket and Mango Salad
Served with a Sweet Chilli Dressing

*

Salmon Platter served with Homemade Dill sauce
(Smoked Salmon, Poached Salmon, Hot Smoked Salmon, Gravalax)

*

Mediterranean Vegetable Asparagus and Smoked Mozzarella Terrine

Salads

Mixed Baby Leaf Green Salad served with a Honey and Mustard Dressing

*

Mini Salt and Pepper Baked Potatoes

*

Thai Red Cabbage Coleslaw

*

Angela Hair Pasta with Roasted Cherry Tomatoes and Fresh Pesto

*

Gorgonzola, Walnut and Pear Salad with a Red Wine Dressing

Desserts

Layered Dark and White Chocolate Mousse

*

Passion Fruit Parfait with Mango Cream

*

Apple and Cinnamon American Style Cheesecake with a Caramel Sauce

*

Fresh Scottish Strawberries

Served with Freshly whipped Cream

£35.00 per head + VAT

Desserts

Lemon Cheesecake with Blue Berry Compote

Tare au Citron

Lemon and Lime Mousse with a Pistachio Cream

Pavlova with Red Fruit and Fresh Whipped Cream

Mini Meringue Nest with a Chocolate and Hazelnut Filling

Fresh Exotic Fruit Salad

Mixed Red Fruit Salad with Cassis

Cheese Board with a Selection of Biscuits and Grapes

Hot Banana, Caramelised Oranges and Ginger Salad with a Cinnamon Cream

Individual Vanilla Panacotta with Raspberry, Blackberry and Honey Compote

Additional Desserts £2.50 per head

Tea, Coffee and Petit Fours

£1.50 per head

Staff £9.00 each per hour for minimum of four hours.



Cold Fork Buffet Menu

2010

