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All prices stated within are applicable until May 2009 and to events with over 30 covers. For events with less than 30 covers, a staff charge will apply, please ask for details.

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Canapés

Allowing 1 of each item per person. Prices are based on numbers of 50+.

Option one choose any 3 items (recommended prior to dinner)

Option two choose any 5 items

Option three choose any 7 items

Hot canapés

- Haggis balls with an Arran mustard dip
Small bites of the great chieftain o' the puddin' race with a wholegrain mustard dip (vegetarian haggis available)
- Mango sausages with a hot mustard dip
- Seared tiger prawns
Seared tiger prawns served with parsley and chilli butter
- Marinated chicken skewers
Strips of chicken marinated in olive oil, garlic and rosemary- skewered and flash roasted (gluten free)
- Potato scone with black pudding and apple
Base of potato scone with seared black pudding topped with caramelised apple
- Croustade of smoked applewood and cranberry (v)
Baked pastry base topped with smoked applewood cheese and cranberry
- Honey glazed pork and apple sausages
Pork, apple and cider sausages glazed with heather honey and sesame seeds
- Sausage, apple, garlic and cheese tarts
- Croustade of Aberdeen Angus
Seared petit fillet of Aberdeen Angus with horseradish cream on a croustade topped with a pesto dressing
- Thai fish cakes with a sweet chilli dip
- Goats cheese and lemon pithivers (v)
Puff pastry parcels filled with lemon infused goats cheese glazed with a lemon marmalade
- Mini soups (v)
Shot glass filled with warm vegetarian soup
- Marinated king scallop in lime and chilli
Sliced king scallop marinated in lime juice with chilli and ginger, lightly seared and served with a wedge of lime (served in a Chinese spoon)
- Hot chickpea chips with a refreshing tomato salsa
Deep fried falafel style chick pea fritters
- Salmon tikka served with a raita dip
Salmon marinated in spiced yoghurt, served in a Chinese spoon
- Mini duck parcels
Confit duck wrapped in filo pastry served with a hoi sin dip
- Seared fillet of border lamb with a mint crème fraiche
Tender fillet of lamb seared and served on a bread crouton topped with mint crème fraiche

Cold canapés

- Roulade of spinach, tomato and stilton (v)
Spinach roulade with sun dried tomato, stilton and caramelised onion
- Mini Yorkshire pudding with shredded beef and horseradish
Small Yorkshire pudding with shredded roast beef, horseradish and mayonnaise with chervil
- Savoury shortbread with tomato and feta cheese (v)
Parmesan and rosemary shortbread rounds, topped with cherry tomato and feta cheese
- Scottish smoked salmon on a mini oatcake
Fine Scottish smoked salmon on a mini oatcake with cream cheese
- Tartlet of guacamole and quails egg (v)
Pastry tartlet filled with guacamole and garnished with half a quails egg and chervil
- Barquette topped with shellfish and medallions of lobster
Barquette of scallop and prawn with a light lemon mayonnaise topped with a medallion of lobster
- Strips of smoked duck with caramelised onion croustade
Croustade filled with caramelised onion and smoked duck, finished with an orange segment and flat leaf parsley
- Mini prawn cocktail
Prawns bound in a marie rose sauce served in a pastry cup
- Red mullet brochette
Red mullet served on a crouton of bread with a tomato and basil concasse
- Carpaccio of venison with rocket and pear chutney
- Skewers of basil mozzarella with cherry tomato
Skewer of baby mozzarella and cherry tomatoes with a basil oil dressing
- Sun blushed tomato and garlic croustade
Garlic crouton topped with sun blushed tomatoes, finished with a rockette pesto
- Half quails egg with keta caviar and green salsa
Chinese spoon filled with spicy green salsa, quails egg, topped with salmon caviar
- Mini fruit skewer
- Mini brownie squares
- Dainty mocha mousse tarts
- Dainty chocolate tarts
- Mini passion fruit tart
- Mini walnut tart

All canapés are prepared fresh by our brigade of chefs. Hot canapés are finished at your venue to ensure quality and freshness.

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Finger Buffet Selector

Unless otherwise stated allowing 1 of each item per person.

The prices are based on numbers of 30+ and include the provision of buffet linen, crockery, napkins and staff to serve.

- Option one choose any 5 items
Option two choose any 6 items
Option three choose any 7 items

Sandwiches (1 item equals 1 round per person)

Please select one from the following bread items:

Bloomer bread soft deli rolls wraps baguette ciabatta sandwich loaf

Then any five fillings from the following:

- | | | |
|-------------------------------|---|--|
| Chicken mayonnaise with salad | Roast beef, horseradish and caramelised onion | Honey roast ham with seasonal leaves |
| Chicken Caesar salad | Tuna mayonnaise | Honey ham salad |
| Honey roast ham and tomato | Prawn Mayo with shredded lettuce | Tuna and sweet corn |
| Traditional smoked salmon | Tuna and red onion | Cajun chicken |
| Roast beef salad | Pork and apple | Bacon, lettuce and tomato |
| Wild salmon and cucumber | Chicken salsa | Chicken and bacon with cracked black pepper mayo |
| Turkey and cucumber | Cheddar cheese with tomato chutney (v) | Mull cheddar with red onion marmalade (v) |
| Egg mayonnaise (v) | Aubergine, guacamole and salsa (v) | Cheese ploughman's (v) |
| Brie, grape and cranberry (v) | Cream cheese, chive and cucumber (v) | Cheddar cheese with coleslaw (v) |
| Two cheese savoury (v) | | |

Hot finger food

- Goujons of chicken with caesar dip (allowing 2 per person)
- Thai vegetable money bags (v) (allowing 2 per person)
- Selection of Indian savouries with a spicy tomato dip (allowing 2 per person)
- Tartlet of vegetarian haggis topped with smoked cheese (v)
- Miniature pizza topped with goats cheese and red pepper (v)
- Selection of pakoras with a salsa dip
- Bite sized tattie scone topped with black pudding and apple
- Mini vegetable spring rolls (v) (allowing 2 per person)
- Chicken tikka skewers
- Salmon teriyaki
- Mango and brie parcel (v)
- Salmon and asparagus tartlet
- Mini steak pies
- Mini Peking duck pancakes with a hoi-sin sauce
- Butterfly prawn with a hoi-sin dip
- Chipolata sausages with honey and sesame (allowing 3 per person)

Cold finger food

- Asparagus and parma ham roll
- Skewers of fresh melon and prosciutto
- Tartlet of asparagus and cherry tomato (v)
- Bagels filled with roasted red onions, goats cheese and chive (v- allowing ½ bagel per person)
- Tiger prawns with coriander and a crème fraiche dip
- Tartlet of cherry tomato and red pesto (v)
- Seared salmon bites with a watercress dip
- Blinis topped with prawns marinated in lemon and green onion
- Smoked salmon roulade with chive oil
- Cones of chorizo sausage with a cream cheese filling
- Cocktail prawns on a cocktail stick with a sweet chilli dip
- Cocktail sticks with cherry tomato olives, mozzarella cheese drizzled with basil oil.
- Mini bagels with smoked salmon, cream cheese and chive (allowing ½ bagel per person)
- Salmon and asparagus quiche
- Tandoori chicken skewers
- Yorkshire pudding with creamed horseradish and roast beef
- Yorkshire pudding with cream cheese and chives

Sweets

- Mini cheesecake selection
- Mini fruit tarts
- Mini lemon tart
- Mini muffins

This is a sample of our extensive range of finger food items, further suggestions are always available.

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Hot Fork Buffet Selector

2 course hot fork buffet

The price includes the provision of buffet linen, crockery, cutlery, logo napkins and staff to serve

Main courses

Please select one, plus one vegetarian option

- Slow cooked soya glazed pork and stir fried vegetables served with rice
- Braised beef in Caledonian ale served with herb dumplings and new potatoes
- Chilli con carne served with boiled rice
- Braised lamb gigot with boulangere potatoes
- Lamb and kidney pie with roast rosemary infused potatoes
- Lamb or chicken korma served with naan bread
- Beef tomato filled with minced pork, parsley and garlic, served with chefs potatoes
- Roast supreme of salmon with a lime and dill cream sauce, with new potatoes
- Smoked haddock and hake pie, with a mature cheddar cheese crust
- Thai style fish skewer with a tomato and basil sauce, served with savoury rice
- Grampian chicken with a honey and lemon sauce, served with savoury rice
- Diced chicken with a white wine and cream sauce, served with roast potatoes
- Cantonese style sweet and sour chicken with rice
- Pork casserole with tomato, oregano, garden peas and new potatoes
- Toulouse sausage with a cassoulet of beans
- Cassoulet of crop vegetables and pulses (v)
- Penne pasta with roast fennel, peppers and courgettes, with a tomato and garlic sauce(v)
- Gnocchi with a pesto cream sauce with toasted pine nuts (v)
- Spicy vegetable chilli (v)

Served with your selection of three from the following salads:

Coleslaw	Green salad	Greek salad	Mixed tossed salad
Pasta salad	Salad nicoise	Celeriac coleslaw	Tomato and onion salad
Potato and grain mustard salad	Caesar salad	Red salad	Wild rice salad
Mixed bean salad	Beetroot and onion salad	Cous cous with Mediterranean Vegetables	

and farmhouse breads

Desserts

Please select two

- Chocolate nemises
- Fresh strawberries with cream
- Tiramisu torte
- Cherry clafoutis
- Dark chocolate and orange truffle mousse
- Banoffie pie
- Sticky toffee pudding toffee with a whisky sauce
- Lemon tart
- Traditional baked cheesecake
- French apple tart with vanilla sweetened cream
- Pear and frangipane tart
- Raspberry and white chocolate mousse
- Pistachio, raisin and ricotta cheese tart
- Fresh fruit salad with mint infused cream

Served with freshly brewed tea and filter coffee

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Cold Fork Buffet Selector

2 course cold fork buffet

The price includes the provision of buffet linen, crockery, cutlery, logo napkins and staff to serve

Main courses

Please select one, plus one vegetarian option

- Supreme of Scottish salmon with remoulade sauce
- Platter of Scottish seafood (smoked mackerel, gravadlax, smoked salmon, marinated herring and prawns)
- Roast chicken with heather honey and lemon
- Platter of cold cut meats (to include roast beef, Ayrshire ham and roast leg of lamb with traditional accompaniments)
- Honey glazed ham with a pineapple and chilli jam
- Roasted Scottish beef with a horseradish crust
- Grampian chicken served in a light korma and yoghurt dressing
- Antipasto (platter of air-dried meats with artichoke, tomato and olives)
- Mixed tapas platter (v)
- Oriental vegetable skewer (butternut squash, courgette, aubergine, poppy & sesame seeds) with a cumin and coriander dip (v)
- Mixed pepper and tomato tartlet (v)

Served with your selection of three from the following salads:

Coleslaw	Green salad	Greek salad
Mixed tossed salad	Pasta salad	Salad nicoise
Celeriac coleslaw	Tomato and onion salad	Potato and grain mustard salad
Caesar salad	Red salad	Wild rice salad
Mixed bean salad	Beetroot and onion salad	Cous cous with Mediterranean vegetables

Hot new potatoes and farmhouse breads

Desserts

Please select two

- Chocolate nemises
- Fresh strawberries with cream
- Tiramisu torte
- Cherry clafoutis
- Dark chocolate and orange truffle mousse
- Banoffie pie
- Sticky toffee pudding toffee with a whisky sauce
- Lemon tart
- Traditional baked cheesecake
- French apple tart with vanilla sweetened Cream
- Pear and frangipane tart
- Raspberry and white chocolate mousse
- Pistachio, raisin and ricotta cheese tart
- Fresh fruit salad with mint infused cream

Served with freshly brewed tea and filter coffee

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Served Meal Selector

Three course served dinner or luncheons are priced based on numbers of 50+ and are dependent upon the menu selected which includes the provision of table linen, crockery, stainless steel cutlery, linen napkins, equipment and staff to serve. Crockery and cutlery can be upgraded to fine bone china and silver cutlery.

Starters

- Whisky cured salmon in a chilli and gazpacho dressing
- Rillette of smoked and roast salmon with a sauce remoulade served with dill and sea salt melba toast
- Warm black pudding and goats cheese tower, served on a bed of leaves with a mango concass
- Game pate served on a bed of leaves with caramelised onion and apricot chutney
- Gateau of haggis, neeps and tatties with a whisky sauce
- Carpaccio of beef with a salad of rocket and radish, with parmesan shavings and a balsamic dressing
- Crab fish cake served with a fennel salad and finished with a lemon pesto (served warm)
- Hot smoked salmon with a pearl barley and crab meat risotto, with a tomato salsa
- Tartar of smoked haddock with guacamole and tomato chutney
- Trio of fish with sweet dill and mustard dressing (*Arbroath smokie, smoked trout, oven roasted salmon with a dill, honey & mustard glaze*)
- Antipasto platters - parma ham, salami, smoked trout, roasted vegetables, olives, humus, parmesan shavings, served on a bed of leaves with basil
- Mediterranean roast vegetable tower served on a garlic crouton topped with parma ham and balsamic syrup
- Pressed char-grilled vegetable and goats cheese terrine with a tapenade dressing (v)
- Warm asparagus and feta tart with a tomato and herb salad (v)
- Salad of sun-ripened tomatoes with mozzarella cheese and finished with basil oil (v)
- Trio of melon with an earl grey tea syrup (v)
- Parmesan tartlet with plum tomato and gorgonzola with a red onion and balsamic dressing (v)

Soups

- Sweet potato and red onion with parmesan croutons (v)
- Traditional Mulligatawny
- Tomato and fennel broth (v)
- Thyme roasted vine tomato and red pepper (v)
- Cream of wild mushroom with herb dumplings (v)
- Butternut squash with coconut and lime (v)
- Mussel, potato and saffron broth
- Smoked haddock chowder with quails egg

Main courses

- Roast fillet of cod with chorizo and bean cassoulet*
- Supreme of halibut with crushed potatoes with a ragout of char-grilled artichoke, spinach and wild mushroom, finished with hollandaise sauce
- Poached rainbow trout with asparagus, warm potato salad and a dressing of lemon, dill and aioli
- Fillet of monkfish wrapped in parma ham, served with basil coated baby new potatoes, crisp seasonal vegetables and pesto dressing
- Confit of salmon with a red wine risotto and a julienne of vegetables
- Roast supreme of chicken filled with haggis, served with a grain mustard mash and wedges of roasted parsnip and carrot
- Seared chicken on a bed of roasted butternut, chorizo and pine nuts, served with oven roasted baby potatoes and seasonal vegetables
- Poached supreme of chicken with a tarragon and mustard sauce, served with roasted root vegetables and fondant potatoes
- Supreme of chicken with fresh asparagus and a white wine sauce, served with a chive mash and seasonal vegetables
- Beef rump topped with haggis with roasted butternut squash, fondant potatoes and a whisky and mustard jus
- Braised daube of beef crushed herb potatoes, roasted vegetables and a Bourguignon sauce
- Honey roast duck breast, served with sautéed potatoes, caraway vegetables and an orange jus
- Peppercorn canon of lamb with a herb polenta cake and ratatouille, finished with a pimento and basil jus
- Rump of lamb nicoise served with dauphinoise potatoes, green beans and wild mushrooms
- Braised Shank of lamb with shallots and tarragon, served with crushed peppercorn potatoes and butternut squash
- Pan-fried fillet of Scottish beef, darphin potato with celeriac, tomato and spinach, finished with a tomato chutney
- Fillet of beef served with a truffle potato gateau, onion puree and a wild mushroom pithivier, finished with a port wine jus
- Pan fried venison steak with caramelised onion and red wine sauce, served on a bed of parsnip potato mash with crisp seasonal vegetables

**Due to fish stocks in Scottish waters, market prices change regularly, therefore please contact us for these prices and we shall consult our suppliers prior to providing a quotation.*

Vegetarian Main Courses

- Roast pumpkin, tomato and coriander samosa with a tomato and chilli salsa (v)
- Pave of aubergine and grey lentils with an orange reduction with star anise (v)
- Mushroom and truffle risotto with a rocket salad (v)
- Quinoa with roast Mediterranean vegetables with a spicy tomato sauce (v)
- Spiced roast polenta with baby spinach and woodland mushrooms, served with a warm pine nut dressing (v)
- Leek and fennel tart with smoked applewood cheese, poached egg and hollandaise sauce (v)

Desserts

- Crème brûlée of your choice
- Traditional raspberry cranachan shortcake with a raspberry coulis
- Baked chocolate torte with a raspberry & ginger compote
- Dark chocolate tart with pistachio tuile & a red wine coulis
- Classic tart tatin with vanilla cream and a chocolate lattice
- Baked chocolate torte with a raspberry & ginger compote
- Lemon and ginger cheesecake with lemon syrup
- Individual strawberry pavlova served with peppercorn strawberries
- Burnt orange mousse mille feuille
- Trio of chocolate (torte, marquise and white chocolate ice cream)
- Trio of seasonal fruits (tart, sorbet and compote)
- Selection of Scottish or Continental cheeses with quince jelly
- Chocolate trellis with a blood orange mousse served with orange ice cream
- Raspberry meringue roulade topped with toasted flapjack with raspberry coulis
- Glazed lemon tart with a vanilla cream and raspberry sorbet
- Sticky toffee and whisky pudding
- Passion fruit tart
- Biscotti, sliced seasonal fruits & honeyed mascarpone
- Brandy snap basket filled with fruits of the forest with a fruits of the forest sorbet
- Black forest style trifle with cherries in a kirsch syrup
- Individual lemon meringue pie with raspberry coulis and red fruits

Beverage

Freshly brewed tea and filter coffee served with chocolate truffles

The above dishes are samples of what we can provide, we would be delighted to provide additional suggestions tailored to suit your requirements. Clients are advised that products from our kitchens could contain nuts or nut related ingredients transferred from other products. We have been assured by all our suppliers there are no GM related products in any of the dishes we provide. As a company we are aware of the many allergies involved in the production of food for events, if you are at all unsure of the make up of any of our dishes please, do not hesitate to contact us.



BIN

HOUSE WINES

1. CUVÉE LAVANDE BLANC,
VIN DE PAYS D'OC, FRANCE
Gently dry & refreshing with a subtle fruity flavour.
2. CUVÉE LAVANDE ROUGE,
VIN DE PAYS D'OC, FRANCE
Smooth & mellow with a blackberry rich flavour & long finish

ROSE WINES

3. MARQUES DEL TURIA, BOBAL ROSADO,
VALENCIA
Clean and dry with soft red fruit.

WHITE WINE

4. OLD VINES GRENACHE BLANC,
SANGLIER DE LA MONTAGNE, VIN DE PAY DE L'AUDE,
FRANCE 2005
*Soft, supple and dry grenache blanc with good body and aromatic fruit.
This french country wine is lively with an invigorating, fruity finish.*
12. POUILLY-FUMÉ LES ANGELOTS,
MASSON-BLONDELET, LOIRE, FRANCE
*Wonderful, exquisite, more rounded gooseberry taste.
A real find for the connoisseur.*
15. PINOT GRIGIO, SAN ANTONIO, ITALY
Dry with a touch of spice with good fruit.
17. MARQUES DEL TURIA,
VIURA/SAUVIGNON BLANC, VALENCIA, SPAIN
Lively and fruity with crisp apples and lime fruit.
9. BOURGOGNE BLANC, REMOISSENET
Good weight and balance from fresh clean fruits.
22. LAS TOSCAS SAUVIGNON /SEMILLON,
CACHAPOUL, CHILE
Clean and fresh with a bouquet of fresh apples and pears.
27. S&P SEMILLON CHARDONNAY, NEQTAR,
AUSTRALIA
*Not too high in alcohol with good balance made to be drunk with
pasta, chicken and all manner of fish.*
28. CASTLE CREEK RESERVE CHARDONNAY,
KINGSTON ESTATE, AUSTRALIA
*Full flavoured, with citric and peach fruits
Combining in a delightful, easy drinking style.*
31. ROCHEBURG CHENIN BLANC,
WESTERN CAPE, S. AFRICA
Dry, well balanced with distinctive fruit flavours.
32. BACKSBERG SAUVIGNON BLANC,
ESTATE BOTTLED, PAARL, SOUTH AFRICA
*Ripe fruit flavours of gooseberry, passionfruit, lemon & herbal notes.
Long finish with beautiful balance.*
35. TOTARA HILL SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND
*Typical marlborough fruit showing nectarines, gooseberry
and passion fruit.*

BIN

RED WINES

37. OLD VINES CARIGNAN,
SANGLIER DE LA MONTAGNE,
VIN DE PAY DE L'AUDE, FRANCE
*This lovely, gutsy red with masses of earthy, bramble fruit is produced
by the excellent fitou co-operative, Mont Tauch.*
38. DOMAINE DE MONTMARIN MERLOT,
CÔTES DE THONGUE, FRANCE
Subtle & aromatic berry fruits on the nose.
45. DOMAINE DE MOURCHON
COTES DU RHONE VILLAGES, A.C. SÉGURET
*Full, rounded peppery fruit showing power and weight and an
abundance of ripe black cherries and firm tannins.*
42. CHÂTEAUNEUF-DU-PAPE, INNOCENT V1,
LES GRANDES SERRES, RHÔNE
*Spicy with good structure & length. Warm, full bodied
with great depth.*
48. PIO CESARE BARBERA D'ALBA,
PIEMONTE, ITALY
A big, rich wine with deep black cherry flavours.
51. EL COTO CRIANZA, RIOJA, SPAIN
*Harmonious, well balanced with oak and vanilla traces,
velvety & smooth.*
54. LAS TOSCAS CABERNET CARMÉNÈRE,
CACHAPOUL, CHILE
Rich pepper and blackcurrant spice with juicy plum fruit.
58. AVANTI SHIRAZ MALBEC,
SAN JUAN, ARGENTINA
Sweet cherry fruit flavours combine in a rounded wine.
60. S&P SHIRAZ CABERNET, NEQTAR WINERY,
AUSTRALIA
Good rounded wine full of soft berried fruit. Ideal with beef or lamb.
63. ANGUS 'THE BULL' CABERNET SAUVIGNON,
VICTORIA, AUSTRALIA
*Richly textured with a powerful finish. The perfect accompaniment
to enjoy with premium cuts of prime beef.*
67. IRONSTONE VINEYARDS 'OLD VINES' ZINFANDEL,
CHRISTINE ANDREWS, LODI
*Wonderful flavours of black cherry, liquorice, raspberries,
pepper and sage.*

SPARKLING WINE & CHAMPAGNE

68. CAVA , RESERVA, MONT DE MARÇAL,
SPAIN, SPARKLING
A delightfully smooth and refreshing sparkler.
71. PAUL HÉRARD BLANC DE NOIRS, BRUT,
CHAMPAGNE
*100% Pinot noir, round and full without being heavy.
Well balanced and refreshing.*

PRICES DO NOT INCLUDE VAT.

THIS IS A SMALL SELECTION TAKEN FROM OUR WINE LIST - AVAILABLE ON REQUEST.
WE ARE ALSO HAPPY TO SOURCE ANY SPECIAL WINES THAT YOU MAY REQUIRE.
IF A WINE VINTAGE CEASES TO EXIST, WE WILL ALWAYS OFFER THE
NEAREST ALTERNATIVE.

SALTIRE HOSPITALITY

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