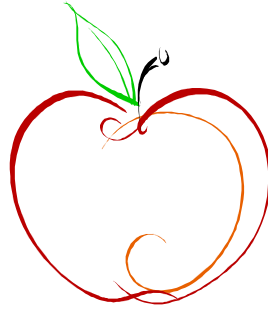


THE URBAN *Food Theatre*
Presents
The Unique Wedding Catering Experience



Menu Collection for 2010

"Dear Karyn

Just to say a huge thank you to you and all the staff for a brilliant day. Everyone has been raving about the food - especially the haggis starter. It was like being at a banquet. The tables looked beautiful and everything ran so smoothly. We really appreciate all the hard work..... Apart from the food and the tables I think the most important thing is that the guests have told us how nice and friendly the waiting staff were so please pass on our thanks. We really did have a wonderful day and it is in no small way down to you"

Lorna & Nicolas McNally
Wedding 18/07/09

Dear Karyn

An enormous thank you for the wonderful management of Joanne & Hugh's wedding. The hall looked absolutely tremendous and the quality of the food and drink was just superb. Everyone has been raving about the canapés and all thoroughly enjoyed the haggis starter and the beef just melted in the mouth. You managed it all so quietly and efficiently it left us to enjoy the day to the full free from any anxieties at all. Everyone has commented on what a happy, relaxed day it was – and much of the credit for that is down to you and your team. Please convey our sincere appreciation to them.

Sheila & Eddie (Mother & Father of the Bride)
Pollokshields Burgh Hall
03/07/09



Dear Sir/Madam

Thank you for the interest you have expressed in the services of The Urban Food Theatre for your planned wedding.

We would be delighted to cater for you on such a special occasion and as requested we have attached our wedding menus for your perusal. Please use this pack as a guide as it can be changed in any way to suit your individual needs and requirements.

If you do not see what you would like within the enclosed menus then feel free to take advantage of our bespoke menu service. Just let us know your budget and our experienced chefs will come up with a fabulous menu to suit your big day.

If you require a bar service for the day we work alongside a company called BFN Bars you can contact them on 0141 639 0014 or email ian@BFNproductions.com

All prices are subject to VAT at the current rate of 15%.

At The Urban Food Theatre we pride ourselves on providing a service both on the day and the run up to the day that is second to none within the industry. We will be there with you from the moment you book until we close the doors at the end of another beautiful day.

If you require further information or would like to book the services of The Urban Food Theatre please do not hesitate to contact me on **0141 554 6312**.

Kind Regards

Karyn Loudon
Events & Catering Manager
The Urban Food Theatre

Set Wedding Dinner Menus

Set Menu One

Soup Starter

Carrot & Coriander

Broccoli & Stilton

(Served with a Selection of Dinner Rolls)

Main Course

Supreme of Chicken stuffed with Haggis
Baked in a Cream Whiskey Sauce

Rustic Beef Bourgiugon served with
Traditional Mash

The above main course dishes will be served with a selection of seasonal vegetables & potatoes

Desserts

Chantilly Filled Profiteroles drizzled with
A Rich Belgian Chocolate Sauce

Tea or Coffee with After Dinner Mints

£24.95 + VAT Per Person

Set Menu Three

Appetiser

Timbale of Scottish Smoked Salmon
& Langoustine Mousse topped with
King Prawn & Horseradish Crème Fraiche

Soup

Minted Puree of Pea with Smoked
Bacon Croutons served with Rustic Bread Rolls

Main Course

Slowly Braised Lamb Shank served on a
Bed of Roasted Root Vegetables & baby
Potatoes with Honey & Mustard Gravy

Crispy Wild Salmon Fillets with a Lemon
& Tarragon Cream Sauce served on a bed of
Rustic Mash with Seasonal Vegetables

Desserts

Triple Chocolate Bavorois served with a Berry
& Mint Compote

Tea or Coffee with Benedict's Mint Chocolate
Crisps

£34.95 + VAT Per Person

Set Menu Two

Starter

King Prawn Salsa served with a Compote of Fresh Melon

Homemade Duck & Orange Pate with Scottish Oatcakes
Dressed with an Organic Watercress Salad

Main Course

Roast Fillet of Angus Beef with Roasted Vine Tomato
& Roasted Baby Shallots in a Balsmic Jus

Supreme of Chicken wrapped with Prosciutto Ham
served with a Fresh Tomato & Basil Salsa

Desserts

Deep Filled New York Vanilla Cheesecake
Drizzled with Raspberry Coulis in Season Fruits

Tea or Coffee with After Dinner Mints

£29.95 + VAT Per Person

Set Menu Four

Appetiser

Sliced Smoked Duck served with Oriental Vegetables
in Plum Sauce served on a Rustic Oatcake

Hot Starter

Traditional Haggis, Neeps & Tatties Mille Fuille

Main Course

Honey Herbed Crusted Rack of Lamb served with
Dauphinoise Potato & a Medley of Roasted Root Vegetables
with a Port & Rosemary Jus

Fillet of Angus Beef served with a Warm Potato Salad,
French Beans, Stripped Carrots & Dijon Mustard Sauce

Desserts

Rich Chocolate Box filled with Belgian Mousse & Cream
Caramel Centre

Tea or Coffee with Deluxe Truffles

£39.95 Per Person + VAT

Wedding Dinner Selector Menu

How to Use the Selector Menu:

Choose a two course, three course or four course from the following selector menu; let our menu design team know your choices and we will be able to give you a tailored quotation. If you don't see what your looking for on the menu, just ask, we will be only to happy to include your choice in with your menu.

Soups

All Soups are served with crusty bread & butter

Spring Vegetable Broth with Herb Dumplings

Minted Puree of Pea with crème Fraiche

Roasted Lentil & Smoked Bacon

Carrot & Coriander with Organic Butter Beans

Roasted Tomato with Basil Puree

Broccoli with Stilton

Carrot, Ginger & Honey

Spiced Five Root with Chive Snippets

Spiced Carrot & Parsnip Soup with Sage

Cream of Wild Mushroom with Chive Snippets

Cold Starters

Classic Prawn Cocktail

Chilled Rock Melon & Smoked Salmon with Spring Onion Crème Fraiche

Salad of Prawns with Seared Mango, Baby Gem Lettuce with Caesar Dressing

Chicken Liver & Brandy Parfait with Sun-dried Tomato Melba Toasts

Duck & Orange Pate with Rocket & Red Onion Marmalade & Rustic Toasted Breads

Hoisin Vegetables wrapped with Chilled Duck Breast served on a Scottish Oatcake

Timbale of Smoked Salmon, Langoustine Mousse served with Horseradish Crème Fraiche

Brie, Pesto & Cherry Tomato Tart served with a Wild Herb Salad & Roasted Red Pepper Coulis

Salad of Roasted Plum, Cherry & Sun-blush Tomatoes with Mozzarella, Basil & Mixed Olives

Roasted Vine Tomato & Sweet Red Pepper Tartlet served on a bed of Wild Rocket & Shredded Red Onion with Roquefort Dressing

Chilled Salad of Asparagus Spears with Marinated Baby Gem & Plum Tomato Salad topped with Crispy Prosciutto

Hot Starters

Traditional Haggis, Neeps & Tatties Mille Feuilles served with Creamed Whiskey Sauce

Tempura Battered Pineapple Squid served with a Chilli & Coriander Salad

Mini Thai Fish Cakes with Sweet Chilli Dip

Sun-Dried Tomato Bruschetta with Pan Fried Black Pudding topped with Parma Ham

Carpaccio of Venison Medallion with Tortellini & Rich Cassis Dressing on a Bed of Wild Rocket

Feta Cheese, Spinach & Pine Nut Tartlet served on a Bed of Ratatouille Salad

Smoked Salmon Fish Cakes served with a Lemon & Dill Mayo.

Goats Cheese, Mozzarella & Sun-dried Tomato Ravioli with a Wild Rocket Salad

Sorbet

Lemon Sorbet with Crushed Zest

Orange Sorbet with Crushed Zest

Champagne Sorbet

Main Course

Supreme of Chicken stuffed with Red Pepper & Goats Cheese served with Sweet Potato Mash & Honey Glazed Roots

Apricot Stuffed Supreme of Chicken wrapped in Parma Ham, Creamed Leeks & Potato Crush

Supreme of Chicken stuffed with Haggis Baked in a Wholegrain Mustard & Whiskey

Sauce with Fondant Potato

Wild Salmon Fillets with a Warm Lemon & Tarragon Sauce served on a bed of Mash & Medley of Seasonal Vegetables

Roasted Monkfish with Rosemary & Thyme served on a bed of Pesto & Spring

Onion Mash with Honey Roasted Roots

Crispy Duck Breast with Soy & Sesame Green Beans & Smoked Paprika Sweet Potatoes

Roast Beef Strip loin, Gratin Dauphinoise Potatoes, Butter Glazed Chantenay Carrots & Sugar Snap Peas

Roast Fillet of Angus Beef served with a Roasted Cherry & Balsamic Jus, Fondant Potato & Medley of Seasonal Veg

Beef Fillet served with a Warm Potato & Spring Onion Salad, French Beans & Carrot Mash with a Dijon Mustard Gravy

Traditional Steak & Merlot Pie served with Hand Cut Chips & Minted Mushy Petit Pois

Vegetarian

Charred Aubergine & Coconut Curry with Mango Chutney, Wild Rice & Popadom Crisps
Roasted Goats Cheese Stuffed Mushrooms, Medley of Seasonal Veg, with a Spicy Tomato coulis
Piedmontese Stuffed Peppers served with a Crushed Baby Potato Cake & drizzled with a Roasted Red Pepper Coulis
Mozzarella & Sun-dried Tomato Ravioli with a Black Olive Panzotti
Roasted Mediterranean Vegetable Ratatouille

Just Dessert

White Chocolate & Raspberry Brulee Cheesecake
Rich Milk Chocolate Mousse Box
Chocolate, Orange & Cointreau Truffle Torte
Chocolate & Raspberry Profiterole Crown
Belgian Sweet Waffles with Vanilla Ice Cream, Fresh Raspberries & Chocolate Sauce
Vanilla Crème Brulee served in a Rustic Terracotta Ramekin & Wild Berry Compote
Hazelnut Crème Brulee Pyramid with Whipped Vanilla Cream & Chocolate Dust
Triple Chocolate Bavorois served with a Berry & Mint Salsa
Chocolate Mallow Pie served with Crushed Amaretti Biscuit & Snow Dusting
White Chocolate Charlotte with Strawberry & Mint Salsa
Traditional Scottish Raspberry Cranachan served with Fresh Raspberry Coulis
Dairy Cream & Strawberry Tart

Cheese Platter with a Selection of Continental & Scottish Cheeses served with
Crackers & Homemade Oat Cookies (Per Table of 8 - 10)

With Tea or Coffee

Homemade Vanilla Tablet
Homemade Vanilla Fudge
Chocolate Truffles
After Eight Dinner Mints
Mint Chocolate Crisps
Shortbread
Chocolate Bendicks

Cold Fork Dinner Buffet Menus

Fork Buffet Menu One

Main Courses

Poached Dressed Scottish Salmon topped with King Prawns
Platter of Traditional & Continental Meats
Skewered Chicken Fillet Platters (Tikka, Korma & Satay)
Roasted Red Pepper & Goats Cheese Puff Pastry Tart
Crab Terrine with Coriander, Lemongrass & Ginger

Accompaniments

Homemade Coleslaw in a Wholegrain Mustard Mayo
Roasted Cherry Tomato & Mozzarella Salad
Spinach & Pine Nut Pasta Salad
Classic Crudite Selection with Red Pepper Houmous
Crusty Bread & Butter

Desserts

Summer Pudding with Clotted Cream
Lemon Cheesecake

Tea or Coffee with After Dinner Mints

£21.95 + VAT Per Person

Fork Buffet Menu Two

Main Courses

Smoked Salmon & Lemon Mascarpone Terrine
Platter of Traditional & Continental Meats
Sliced Stuffed Chicken Breast Platter
Bacon, Leek & Smoked Applewood Cheese Puff Pastry Tart
Sliced Sirloin of Scottish Beef with Creamed Horseradish
Sliced Smoked Duck Breast with Plum Sauce & Chinese Veg

Accompaniments

Baby Potato Salad with Bacon & Chive Snippets
Thai Red Cabbage Coleslaw
Caesar Salad with Parmesan Shavings
Mexican Five Bean Salad
Traditional Mixed Leaf Salad with Cucumber & Peppers
Mixed Granary Roll Selection with Butter

Desserts

New York Cheese Cake with Raspberry Coulis
Raspberry & White Chocolate Pavlova
Selection of Scottish & Continental Cheese
Served with Oatcakes & Biscuits & Grapes
Tea or coffee with Homemade Fudge

£23.95 + VAT Per Person

Cold Fork Selector Menu

Please feel free to devise your own menu from the following selection:

Main Course

Side of Poached Salmon dressed with Smoked Salmon & King Prawns
Seafood Platter of Tiger Prawns, Mussels, Smoked Salmon & Peppered Mackerel
Antipasti Platter (Prosciutto Crudo, Coppa di Parma & Salami Milano)
Cajun Chicken Fillet Platter
Poached Fillet of Salmon with a Sorrel Butter Sauce
Poached Fillet of Salmon with a Lemon & Tarragon Dip
Sliced Sirloin of Scottish Beef with Creamed Horseradish
Whole Honey Roast Ham Joint carved & served with Crusty Bread & Butter
Oak Smoked Turkey Breast
Venison Haunch Steaks carved & served on a Bed of Wild Rocket
Beachwood Smoked Ham
Roast Silverside of Beef
Chicken Pepperonata Terrine
Char grilled Vegetable & Mozzarella Terrine
Red Pepper Parfait with Goats Cheese & Aubergine
Homemade Quiche with Sundried Tomato, Basil & Mascarpone
Duck & Orange Pate served with Mini Melba Toasts & Oatcakes

Salads

Traditional Mixed Leaf Salad with Peppers & Cucumber
Cucumber, Tomato & Spanish Onion Salad
Spanish Tomato, Onion & Black Olive Salad
Cherry Tomato & Red Onion Salad in Olive Oil
Baby Potato & Spring Onion Salad
Roasted Lemon & Thyme Baby Potato Salad
Traditional Coleslaw

Delightful Desserts

New York Vanilla Cheesecake
Chocolate Fudge Cheesecake
White Chocolate & Raspberry Cheesecake
Raspberry & White Chocolate Pavlova
Four Layer Chocolate Fudge Cake
Chocolate Brownie Cake
Fresh Fruit Platter
Continental & Scottish Cheese Board with Biscuits

On the Side

Bakers Basket of Rolls
Bloomer Bread & Butter
Continental Bread Selection
Crisps & Dips

Hot Fork Buffet

Starter

Chilled Salad of Asparagus Spears with Marinated Baby Gem & Plum Tomato Salad topped with Crispy Prosciutto

or

Your choice of Soup from the Selector Menu

(Served to your guests at their table)

Main Course

Table One

Supreme of Chicken stuffed with Mozzarella, Pancetta & Rosemary with Fondant Potatoes with Creamed Baby Leaf Spinach & Chantana Carrots

Table Two

Crispy Wild Salmon Fillets with a Warm Lemon & Tarragon Mayo served on a bed of Creamed Mash & Medley of Seasonal Vegetables

Table Three

Traditional Steak & Merlot Pie served with Hand Cut Chips & Minted Mushy Petit Pois

Add in a choice for your vegetarian guests

Dessert-Buffet Style

Chocolate Mallow Pie

Traditional New York Style Cheesecake

Continental & Scottish Cheese Board with Biscuits

Fresh Fruit Tower

Tea or Coffee with Homemade Vanilla Tablet & After Eight Dinner Mints

£29.95 Per Person + VAT

PLEASE USE THE DINNER SELECTOR MENU TO CREATE YOUR OWN BUFFET (please note price per person may change dependant on your choices).

Hot Fork Themed Buffet Selector Menu

Choose your own buffet items from the following selector menu; let our menu design team know your choices and we will be able to give you a tailored quotation. If you don't see what your looking for on the menu, just ask, we will be only to happy to include your choice in with your menu.

Italian

Rustic Italian Lasagne

Italian Lasagne with Mascarpone Cheese Sauce

Roasted Vegetable & Mascarpone Lasagne

Aubergine & Roasted Red Pepper Lasagne

Traditional Beef Cannelloni

Four Cheese Ravioli with Tomato & Basil Sauce

Mushroom Ravioli with White Wine & Cream Sauce

Chicken & Roasted Mediterranean Vegetable Parcels

Indian

Chicken Tikka Masala with Wild Rice

Creamy Chicken Korma with Wild Rice

Tell us Your Favourite Curry & We'll Make it For You

Chicken Pakora with Spicy Onions & Salad

Vegetable Pakora with Spicy Onions & Salad

Mixed Skewered Kebabs with Salad & Pita Bread

Mexican

Mexican Beef Chilli with Rice

Mexican Vegetable Chilli with Rice

Sizzling Chicken Fajitas with Sour Cream & Salsa

Sizzling Beef Fajitas with Sour Cream & Salsa

Chilli Burritos

Traditional

Haggis with Bashed Neeps & Tatties

Traditional Scottish Stovies

Steak & Ale Pie with Rustic Mash

Beef or Chicken Stroganoff with Wild Rice

Chicken with Oak Smoked Bacon & Creamy white wine sauce & Wild Rice

Please feel free to add in your own dish

BBQ Buffet Menus

The following menus are priced to include:

Chefs, serving staff, crockery, cutlery, table linen, napkins all BBQ equipment and Buffet tables if required. We will also include your own personal event co-ordinator for the day and set up your main area for you.

BBQ Menu One

From the BBQ

Marinated Sirloin of Beef with Watercress Butter
Minted Lamb Burgers with Sour Cream &
Cucumber Salsa (soft flour buns)
Chicken Tikka Kebabs
Char-grilled Mediterranean Vegetable Parcels
served with Mini Baked Potatoes

From the Salad Bar

Mini Corn on the Cob with Parsley Butter
Crispy Caesar Salad with Parmesan Shavings
Spanish Tomato & Onion Salad
Traditional Mixed Leaf Salad with Roasted Red Pepper
Crusty Bread & Butter Selection

Delightful Desserts

Scottish Raspberry Cranachan with Chocolate Thins
BBQ Apples with a Rich Toffee Sauce Drizzle

Tea or Coffee with Scottish Short Bread

£23.95 Per Person + VAT

BBQ Menu Two

From the BBQ

BBQ Fillet of Angus Beef with a Selection of Mexican Salsa
Indian Lamb Kofta Kebabs with Mint Riata
BBQ Butterfly Chicken Breasts
Char-grilled Salmon Steaks with Lemon & Dill Mayo
Honey & Mustard Glazed Sausage Selection
Char-grilled Mediterranean Vegetable Parcels served with Mini Baked
Potatoes

From the Salad Bar

Mini Baked Potatoes
Mini Corn on the Cob with Parsley Butter
Crispy Caesar Salad with Parmesan Shavings
Spanish Tomato & Onion Salad
Traditional Mixed Leaf Salad with Roasted Red Pepper
Homemade Rich Creamy Chunky Coleslaw
Crusty Bread & Butter Selection

Delightful Desserts

New York Vanilla Cheesecake with Raspberry Coulis
Fresh Strawberries & Cream
Scottish & Continental Cheeses with Oatcakes & Biscuits

Tea & Coffee with Mint Thins

£26.95 Per Person + VAT

If none of the above menus suit your tastes or budget then please use our selector menu below to make up your own menu, just let us know your choices and we can give you a quote.

Meat & Poultry

Tabasco Steaks with Watercress Butter
Marinated Beef Steaks
Mexican Steaks with Avocado Salsa
Skewered Beef Satay
Skewered Beef Teriyaki
Beef & Cherry Tomato Kebabs
Beef & King Prawn Kebabs
Beef with Wild Mushrooms
Boozy Beef Steaks
¼ Pounder Burgers with Cheese
Honey & Mustard Glazed Sausages
Large Hot Dogs with All the Trimmings
Ham & Pineapple Kebabs
Fruity Pork Skewers

FISH & SEAFOOD

Monkfish Skewers with Lemon & Lime
Charred Tuna Steaks
Char-grilled Bream
Salmon Yakitori
Salmon Brochettes
Smoky Fish Skewers
Bacon & Scallop Skewers
Caribbean Prawns
Herb & Garlic Prawns
Spanish Prawns
Salmon Steaks with Mango Salsa
Orange & Lemon Peppered Monkfish

BBQ Grilled Chicken Legs
Chicken Tikka Kebabs
Indian Charred Chicken Breast
Gajun Spicy Chicken Breast
Chicken with Lemon & Coriander
Skewered Chicken Satay
Thai Style Chicken Skewers
Sesame Orange Duck Breast
Smoked Duck Breast
Glazed Duck with Pineapple Salsa
Normandy Lamb Bruchettes
Minted Lamb Cutlets
Minted Lamb Burgers
Indian Kofta Kebabs

Vegetarian

Stuffed Tomato Parcels
Baked Potatoes
Roasted Vegetable Brochettes
Summer Vegetable Parcels
Corn on the Cob
Marinated Tofu Skewers
Crispy Potato Skins
Spicy Sweet Potato Slices
Vegetarian Sausages & Burgers

From the Salad Bar

Caesar Salad
Crunchy Vegetable Coleslaw
Spinach & Orange Salad
Spicy Potato Salad
Mozzarella, Tomato & Basil Salad
Spanish Tomato & Onion
Pasta Salad with Basil Vinaigrette
Mixed Bean Salad
Cheese & Walnut Pasta Salad
Add Your Own Ideas for Salads

Desserts

Please choose your desserts from the main meal selector menu

Please note prices may change for the above menus based on your choices

Evening Buffet Menus

Menu One - The Mitchell Theatre

£5.95 Per Person

Chef's Selection of Classic Sandwich's
Chicken Tikka Split Sticks
Herbed Sausage Rolls
Indian Pakora Selection with a Sweet Chilli Dip
Mini Assorted Muffins & Cakes
Chips & Dips

Menu Two - The Citizens Theatre

£6.95 Per Person

Chef's Selection of Classic Sandwich's
Soft Flour Filled Wraps with a Variety of Fillings
Indian Pakora Selection with Sweet Chilli Dip
Chicken Satay with Peanut Dipping Sauce
Fresh Fruit Platter
Selection of Chips & Dips

Menu Three - The Tron Theatre

Mini Plain & Cheese Burgers with all the Trimmings
Bacon or Sausage Rolls
Tea or Coffee with Cut Wedding Cake

£6.95 per Person + VAT

Menu Three - The Pavillion Theatre

Mini Plain & Cheese Burgers with all the Trimmings
Bacon or Sausage Rolls
Mini Fish & Chip Cones
Tea or Coffee with Cut Wedding Cake

£7.95 Per Person + VAT

MENU FOUR – The Kings Theatre

Traditional Haggis, Neeps and Tatties
Scottish Stoavie Bowls with Crusty Bread & Butter
Chicken Tikka Masala with Rice & Nan Bread

£7.95 Per Person + VAT

For a hot evening buffet choose from any of the themed buffet items listed above.

CONTEMPORARY CANAPE COLLECTION

Choose from our range of dainty, delectable bites that will be the talking point of your event.....

Smoked salmon & cream cheese blinis with caviar & chive snippets
Crayfish with roasted red pepper on mini flatbreads
Mini Coquilles St Jacques (half scallop shells)
Queen scallop & chorizo potato rosti
King prawn with lobster tail & asparagus mousse
Crostoni with lobster & lemon mayo
Crushed filo king prawns with sweet chilli jam

Scottish potato scone wedges with haggis & red onion marmalade
Mini oriental duck rolls with plum dipping sauce
Traditional Scottish crispy haggis balls with red onion marmalade jam
Char-grilled asparagus spears with Spanish Serrano Ham
Smoked duck with oriental crispy veg parcels on Scottish oatcakes
Hot venison chipolatas dressed with sticky bramble syrup
Mini beef Wellingtons with mushroom duxelles
Milano salami on sun-dried tomato bread with a wild rocket mousse

Goats Cheese & sun-dried tomato tartlets with pineapple & coriander salsa
Toasted tortilla cones with spicy vegetables & guacamole
Smoked applewood cheese tartlets with spicy tomato salsa
Cherry tomato & mozzarella stacks with black olive tapenade

JUST DESSERTS.....

Devilishly delightful desserts to set your guests taste buds on fire...

Glittered strawberries coated with rich Belgian milk chocolate
Mini raspberry cranachan tartlets
Mini strawberry tartlets
Sparkling meringues with hot Belgian chocolate fondue
Savoury choux puffs with chantilly cream
Mini French cheesecake selection

MINI BOWLS

Something a little different, try our sensational mini bowls to accompany your delightful choice of canapés.....

Mini fish & chips with minted mushy peas
Spanish paella
Mini bangers and mash with onion gravy
Traditional haggis, neeps & tatties
Fragrant Thai chicken rice
Chicken tikka with wild rice & mini popadoms

SENSATIONAL SHOTS

Elegantly presented in mini handled shot glasses.... Simply sophisticated....
Smoked salmon with cream cheese & dill mousse
Prawn Marie rose with fresh dill
Bloody Mary oyster shots with crunchy celery sticks
Oyster & champagne shots

SOUPS U

A heavenly winter warmer designed for those cold winter months.....

Lightly curried creamy parsnip
Carrot & coriander
Carrot, ginger & honey
Roasted tomato & red pepper
Creamed asparagus with truffle oil
Broccoli & stilton

Simply Sushi

King Prawn Futomaki
Tuna Teriyaki
Smoked Mackerel Nigiri
Roasted Pepper Nigiri
Smoked Salmon Maki
Served with Soy Sauce, Ginger & Wasabi

Set Canape Menus

Set Menu One

Smoked salmon & cream cheese blinis with caviar & chive snippets
Scottish potato scone wedges with haggis & red onion marmalade
Mini oriental duck rolls with plum dipping sauce
Goats Cheese & sun-dried tomato tartlets with pineapple & coriander salsa
£4.95 Per Person

Set Menu Two

Crushed filo king prawns with sweet chilli dip
Traditional Scottish crispy haggis balls with red onion marmalade jam
Char-grilled asparagus spears with Spanish Serrano Ham
Toasted tortilla cones with spicy vegetables & guacamole
Smoked applewood cheese tartlets with spicy tomato salsa
£6.25 Per Person

Set Menu Three

Smoked duck with oriental crispy veg parcels on Scottish oatcakes
Hot venison chipolatas dressed with sticky bramble syrup
Mini beef Wellingtons with mushroom duxelles
Queen scallop & chorizo potato rosti with chive snippets
Cherry tomato & mozzarella stacks with black olive tapenade
Mini char-grilled vegetable Mexican fajitas with tomato & coriander salsa
Glittered strawberries coated with rich Belgian milk chocolate
Mini raspberry cranachan tartlets
£8.95 Per Person