

**Main Courses** - Served at the table. Choice of 1 meat and 1 vegetarian dish

- Baked fillet of cod with a parmesan, herb and lemon crust and tomato sauce
- Fillet of salmon in filo pastry with dill and orange
- Loin of pork with crackling, sage and onion and baked cider apples
- Fillet of Strathearn lamb with thyme and mushrooms baked in pastry
- Leg of lamb with mint sauce and stuffing
- Sirloin of Angus beef with red wine gravy and Yorkshire pudding
- Breast of Guinea Fowl with apples, shallots and calvados gravy
- Supreme of chicken with lemon and tarragon baked under trellis pastry

**Served with fresh seasonal vegetables and potatoes**

**Vegetarian** - Choices for main meal or buffet

- Mixed bean, leek and mushroom pie topped with crispy potato and turnip
- Moussaka of aubergine and broccoli
- Savoury quiche of courgette, carrot and parsley
- Baked cannelloni with ricotta, butternut squash, leeks and tomatoes
- Tagine of sweet potato, cauliflower, lentils and lemon
- Couloubiac – Flaky pastry filled with cabbage, herbs, mushrooms, egg and rice
- Butterbean, chickpea, potato and mint pea curry
- Roasted red peppers with feta cheese and cous cous
- Tartlet of roasted tomatoes, leeks, onions with a ragu of mushrooms
- Broccoli, leek, tomato and cheddar strudel
- Tart of Scottish brie, leeks, tomatoes and mushrooms
- Tagine of butternut squash, shallots and sweet potato

**Buffets** - We would suggest 4 to 6 main dishes for a buffet with accompaniments (listed)

- Baked fillet of salmon with dill and lemon
- Lightly spiced free range chicken with coriander
- Breast of chicken with sunblushed tomatoes, bacon and basil
- Roast chicken with peppers and choriz
- Roast loin of pork with apple and sage stuffing
- Roast lamb and savoury stuffing
- Slow cooked Highland beef casserole with shallots and thyme
- Haunch of venison casserole in a reduced red currant gravy
- Honey glazed gammon

**Spit Roast** - We can work alongside Spit Roast suppliers to provide hot and / or cold accompaniments (depending on the time of year). Spit roasts are usually booked and paid for directly with the supplier and in our experience they start around £650 for a hog size to feed 100 guests.

**Accompaniments** - For buffets and spit roasts.

**For spit roasts the following 4 items come as standard**

- Savoury sage and apple stuffing
- Cider and onion gravy
- New potatoes
- Roasted seasonal vegetables with honey and rosemary

**Choose 3 to 4 additional accompaniments for your spit roast or 4 to 6 accompaniments from above and below to complement your buffet choices**

- Slow cooked red cabbage
- Roasted peppers and aubergines
- Creamy cauliflower cheese
- Baked tomatoes and mushrooms
- Spring cabbage with mint
- Roasted parsnips and carrots
- Stuffed tomatoes
- Mushroom and roasted pepper vinaigrette
- Lemon and pepper cous cous
- Green bean and mixed bean salad
- Chic pea, mint and feta salad
- Plum tomato and basil salad
- Mixed tossed salad leaves with garden herbs
- Lightly spiced celeriac, carrot and sultana salad
- Water melon, red onion and olive salad

**Whatever your choice of courses is we will provide all crockery, cutlery, glasses, table linen and napkins (all white), set up the day before and serve on the day. All costs shown on our pricing table are also inclusive of VAT @ 20%.**