

Drinks Reception Packages

Bronze Package

(allowing 2 glasses per person)

Merlot, Las Condes

An attractive nose with ripe red and stone fruits overlaid with a herbal quality

Sauvignon Blanc, Las Condes

Intensely floral with elderflower notes and a grassy quality. Dry white with a medium body.

Still and sparkling mineral water

Fresh orange juice

Silver Package

(allowing 2 glasses per person)

Cava Castell Llord Brut NV Nature Reserve

A clean and fresh bubbly that is sophisticated enough for any occasion.

Sparkling elderflower

Still and sparkling mineral water

Gold Package

(allowing 2 glasses per person)

Prosecco Spumante, Barocco NV

This wonderful Prosecco is perfect for any special occasion. It shows a peachy fruit character and a gentle mouth feel.

Sparkling elderflower and fresh orange juice

Still and sparkling mineral water

Please note that additional drinks can be provided, and charged on a consumption basis

Prefer to select your own wines? Please ask for our wine list.

Wow your guests with a selection of hot or cold canapés or finger food. Please find our sample menus overleaf. Please note that for events with less than 30 covers, a small staff charge may be applicable.



HOUSE WINE	
Bin	White
1	Trebbiano, Monte di Cello <i>Of straw yellow colour with a golden tint. Intense and pleasant. Excellent with all meat dishes.</i>
2	Sauvignon Blanc, Las Condes <i>Intensely floral with elderflower notes and a grassy quality. Dry white with a medium body.</i>
Red	
3	Sangiovese, Monte de Cello <i>Of deep ruby colour; on the nose a display of a fresh floral bouquet. Goes well with roasts, game and cheeses.</i>
4	Merlot, Las Condes <i>An attractive nose with ripe red and stone fruits overlaid with a herbal quality.</i>
Rose	
5	Rosato IGT Salento, Azienda Vinicola Arche <i>Wonderfully fresh nose of ripe red fruits. Dry, full elegant finishing with a fruity aftertaste which lingers in the mouth.</i>
6	Cabernet Rose, Las Condes <i>Vibrant pink in colour with amazing floral aromas and a distinct freshness.</i>
WHITE WINE	
9	Sauvignon Blanc, La Doutelle Lovely, dry, crisp with fresh green aromas, and mouth watering acidity.
10	Chablis, Gerard Tremblay <i>A most elegant style of Chablis - very mineral and clean. An old fashioned and worthy style.</i>
14	Macon Uchizy, Domaine Talmard <i>Great white Burgundy with no oak, just fresh green apple and nut flavour.</i>
16	Pouilly Fume, Patrice Moreux <i>Wonderful concentration of gooseberry and cut grass backed by an elegant and long finish.</i>
24	Pinot Grigio, Col di Sotto <i>A delicious, silky white, with pear, apple and notes of honey and almond. Easy drinking!</i>
25	Viura/Verdejo Blanco, Quintana <i>A light straw yellow colour. Good lemon and lime fruits on the nose. Crisp and balanced.</i>
29	Chenin Blanc, Veldt Range <i>A really well balanced wine: aromas of melon and honey with soft tropical fruit flavours. Elegant and refreshing.</i>
32	Gewurztraminer, Los Gansos <i>Aromatic and floral and fabulously fruity. Expressive and fresh - a must with Oriental, Asian and spicy food.</i>
37	Sauvignon Blanc, Francesca Bay <i>Rich aromatics and flavours displaying gooseberries, grapefruits, lemons and limes. Lush, plump and pure ...superb.</i>

This is a sample from our extensive wine list; please ask for more details.

RED WINE	
Bin	
42	Merlot, La Doutelle <i>Fruity yet earthy. Round and well-balanced with plum and berry flavours and a smooth finish.</i>
43	Chateau La Croix Saint Benoit, Bordeaux Superieur <i>Deep garnet/ruby colour, aromas of blackcurrant and spice. Powerful yet elegant palate. Truly outstanding!</i>
46	Pinot Noir Bourgogne, Vieilles Vignes, Albert Bichot <i>Of light and bright garnet colour with delicate cherry and plum aromas. Tender and soft, supplemented with a touch of spice without excessive tannin.</i>
55	Montepulciano, Paradiso <i>A fashionable medium weight juice red that is perfect to drink with tomato based dishes, poultry and grills.</i>
56	Tempranillo Tinto, Quintana <i>Soft chocolatey Tempranillo fruit rounded out and spiced up. Mellow and medium weight.</i>
57	Rioja Crianza, Vina Amate <i>Aged in oak barrels for 12 months, creating a soft and smooth Rioja with hints of vanilla and chocolate on the nose. A good match with a rich meat casserole.</i>
62	Pinot Noir, Los Gansos <i>Aromas of berries, black cherries and sweet fruit with hints of toasty oak followed by soft, sweet fruit flavours, fine tannins and a wonderful rich texture.</i>
63	Cabernet Reserva, Santa Ema <i>The depth of fruit and concentration are outstanding. This dark, brooding wine is thick with blackcurrants and vanilla, with a smooth velvety texture – very satisfying.</i>
66	Malbec, Trivento <i>A touch of the farmyard in the bouquet gives way to dry, full fruit flavours with a touch of bitter almond. Good balance.</i>
68	Shiraz/Cabernet, Penfolds 'Private Release' <i>Bright crimson red in colour with pepper, spice and red fruit aromas and finely textured tannins.</i>
ROSE WINE	
77	White Zinfandel Rose, Borrego Springs <i>A fresh, lively wine with a refreshing crisp finish of strawberries and melon.</i>
78	Les Ormes de Lagrange Rosé, Lagrange le Tour <i>Lovely deep pin, soft full blackcurrant fruit bursting out. A big Rose, but combined with elegance and restraint.</i>
SPARKLING AND CHAMPAGNE	
79	Cava Castell Llord Brut NV Nature Reserve <i>This is a clean and fresh bubbly that is sophisticated enough for just about any meal – as well as your next celebration.</i>
80	Prosecco Spumante, Barocco NV <i>This wonderful Prosecco is perfect for any special occasion. It shows a peachy fruit character and a gentle mouth feel.</i>
83	Cava Rosé, Jaime Serra NV <i>Salmon pink in colour with appetising aromas of ripe red fruits. Refreshing, full flavoured and dry.</i>
85	Champagne Poilvert Jacques NV <i>20% Chardonnay, 30% Pinot Noir, 50% Pinot Meunier. A subtle and elegant wine with floral aromas and on the palate</i>

Canapés

Allowing 1 of each item per person.

Canapés option one: choose any three items (recommended prior to dinner)

Canapés option two: choose any five items

Canapés option three: choose any seven items



Hot canapés

- Haggis bon bon with a wholegrain Arran mustard dip (vegetarian haggis available)
- Seared tiger prawns served with parsley, chill butter (gluten free)
- Strips of chicken marinated in olive oil, garlic and rosemary - skewered and flash roasted (gluten free)
- Pork, apple and cider sausages glazed with heather honey and sesame seeds (gluten free)
- Mini duck parcels, served with a hoi sin dip
- Tender fillet of Scotch lamb seared and served on a bread crouton topped with mint crème fraiche
- Eggs Benedict- Mini bilini with spinach and quail egg, finished with a hollandaise dressing (v)
- Eggs Florentine- Mini bilini with spinach and Parma ham with quail egg and finished with a hollandaise dressing
- Mini haggis, neeps and tatties
- Mini Scotch beef wellington
- Mini Scotch spiced lamb kofta, with a yoghurt dip
- Parma ham croquette with gruyere cheese
- Quails egg wrapped in black pudding, coated in panko breadcrumbs (up to 50 covers)
- Tender shredded duck with apple and thyme compote, on toasted brioche
- Hoisin confit duck with raspberries and an orange syrup
- Mini savoury choux (beignets) with wild mushrooms (v)
- Red pepper and potato frittata (v)
- Mini polenta rounds with rocket and sun-blushed tomato (v)
- Courgette and parmesan fingers with garlic and tomato dip (v)
- Arancini- Risotto balls with pecorino cheese and chives (v)
- King prawn wrapped in Parma ham with lemon and black pepper drizzle
- Sun dried tomato, brie and rosemary palmiers (v)
- Savoury choux with wild mushroom (v)
- Seared medallion of finest Scottish beef fillet with a béarnaise sauce
- Pan sealed hand dived scallops with cucumber and lime salsa, smoked pancetta crumb

Cold canapés

- Mini Yorkshire pudding with shredded Scotch beef and horseradish
- Beetroot and goats cheese ravioli with toasted pine kernels and a port reduction
- Savoury shortbread with tomato and feta cheese (v)
- Vodka and beetroot home cured Scottish salmon, tiny bilini and herbed cream cheese
- Parmesan and rosemary shortbread with sun blushed tomato and feta cheese (v)
- Barquette of scallop and prawn with a light lemon mayonnaise topped with a medallion of lobster
- Carpaccio of venison with rocket and pear chutney
- Skewers of baby mozzarella and cherry tomatoes with a basil oil dressing (v-gluten free)
- Salmon farce on a cucumber with garlic, chives and confit lemon
- Smoked salmon and cream cheese roulade en croute
- Crab cocktail with tomato chutney, served in a Chinese spoon
- Crab with mango, chilli and keta caviar with coriander cress, served in a Chinese spoon
- Apple, elderflower and cucumber jelly shot (v)
- Parmesan shortbread with dolcelatte and apple jelly (v)
- Thai style cured salmon with mango salsa
- Duck liver pate with red onion marmalade on a toasted crostini
- Shredded smoked ham hock with piccalilli on soda bread croutons
- Smoked haddock brandade on rye bread
- Soft-boiled quails egg with white truffle mayo and black pepper caramel, served in a Chinese spoon (v)
- Mini goat's cheese tart with a red pepper marmalade (v)

Sweet canapés

- Mini fruit skewer



- Dainty lemon tart
- Dainty fruit tart
- Dainty chocolate tart

Please ask for a list of additional sweet canapés that we offer.

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

Bowl Food

Looking for something different? Our bowl food is a stylish and substantial alternative to canapés. Small but perfectly formed, bowl food dishes are ideal for your drinks reception. Bowl food is designed to be eaten standing up.

Please select one choice plus one vegetarian (recommended split 90%/10%):

- Traditional breaded fish and chips with mushy peas
- Mini chilli bowl with rice, tortilla chips & sour cream
- Chicken and leek hot pot
- Traditional haggis, neeps and tatties (vegetarian haggis available)
- Teriyaki salmon
- Chicken Caesar salad with parmesan shavings & garlic croutons
- Pork and leek sausage with caramelised onion mash & gravy
- Mini chicken fillets with pesto cream sauce & creamed potatoes
- Minted Scotch lamb kofta with mint riata
- Three bean chilli with rice and tortilla chips (v)
- Mushroom stroganoff with boiled rice (v)
- Portobello mushroom and red pepper fricassee (v)

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 allergens involved in the production of food for events, if you are at all unsure of the makeup of any of our dishes please, do not hesitate to contact us. All our menu items are made up using the freshest local produce.

Finger Buffet Selector

Unless otherwise stated allowing 1 of each item per person.



Sandwiches (1 item equals 1 round per person)

Please select one from the following bread items:

Bloomer bread soft deli rolls wraps focaccia croissant sandwich loaf mini seeded rolls

Then any five freshly prepared wholesome fillings from the following:

Chicken mayonnaise with salad	Chicken breast with honey and mustard dressing and mixed leaves
Chicken Caesar salad	Cajun chicken
Chicken salsa	Chicken and bacon with cracked black pepper mayo
Chicken tikka with toasted almonds and coconut	Classic BLT
Roast Scotch beef, horseradish and caramelised onion	Topside of Scotch beef with tomato and horseradish
Roast Scotch beef salad	Turkey and cucumber
Honey roast ham with seasonal leaves	Honey ham salad
Honey roast ham and tomato	Mexican barbeque 5 bean (v)
Tuna in low fat mayo with sweetcorn and spring onion	Tuna and red onion
Tuna mayonnaise	Wild salmon and cucumber
Traditional smoked salmon	Prawns in low fat mayo with shredded lettuce
Cheddar cheese with tomato chutney (v)	Cheddar cheese with coleslaw (v)
Mull cheddar with red onion marmalade (v)	Egg mayonnaise (v)
Two cheese savoury (v)	Cheese ploughman's (v)
Brie, grape and cranberry (v)	Goats cheese, rocket and guacamole (v)
Egg Mayo with cracked black pepper (v)	Light cream cheese, chive and cucumber (v)
Hummus, black olives and basil (v)	

All sandwiches are made using low fat spread and bread is baked by our in house bakery 'Saltire Patisserie'.

Hot Finger Food

- Spicy chicken goujons coated in Cajun spices (allowing 2 pp)
- Thai vegetable money bags (v- allowing 2 per pp)
- Mini chicken and ham pie
- Haggis bon bon with an Arran mustard dip
- Mini vegetable pie (v)
- Minted Scotch Lamb koftas
- Crispy brie wedges with a cranberry dip (v)
- Breaded mozzarella sticks with a spicy tomato dip (v)
- Onion bhajis with a mint yoghurt (v- allowing 2 pp)
- Vegetarian pizza bite selection (v)
- Breaded mushrooms with a garlic dip (v- allowing 2 per pp)
- Selection of pakoras with a salsa dip (v)
- Mini vegetable spring rolls (v- allowing 2 pp)
- Chicken tikka skewers
- Salmon teriyaki
- Salmon and asparagus tartlet
- Mini Peking duck pancakes with a hoi-sin sauce
- House mini steak pies
- Chipolata sausages with honey and sesame (allowing 3 pp)
- Prawns wrapped in filo pastry with a sweet chilli dip (allowing 2pp)

Cold finger food

- Thai chicken split stick
- Skewers of fresh melon and prosciutto
- Tartlet of asparagus and cherry tomato (v)
- Bagels filled with roasted red onions, goats cheese & chive (v- ½ pp)
- Mini bagel filled with pastrami and cream cheese (½ pp)
- Tartlet of cherry tomato and red pesto (v)
- Bilinis topped with prawns marinated in lemon and green onion
- Smoked salmon roulade with chive oil
- Cocktail sticks with cherry tomato, olives, mozzarella cheese, drizzled with basil oil (v)
- Mini bagels with smoked salmon, cream cheese & chive (½ pp)
- Tandoori chicken skewers
- Yorkshire pudding with creamed horseradish and roast Scotch beef
- Yorkshire pudding with cream cheese and chives (v)

Sweets

- Mini lemon tart
- Fresh fruit platter
- Mini muffins
- Mini fruit tarts
- Mini Tia Maria profiteroles
- Mini Belgian waffle

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