



# CHEF 4 CELEBRATIONS

I AM ONLY LIMITED BY YOUR IMAGINATION

## Buffet Menu

MINIMUM ORDER 15 PEOPLE

Sandwiches

Sausage Rolls (hot/cold)

Quiche (hot/cold)

Chicken Drumsticks (hot/cold)

Mixed Salad

£5.00 Per Head

## Extras

25p Per Item

Per Person

Chips  
Vol Au Vents  
Cocktail Sausages  
Potato Salad  
Rice Salad  
Coleslaw  
Pasta Salad

50p Per Item

Per Person

Pork Pies  
Chicken Nuggets  
Crispy Wontons  
Satay Sticks

£1 Per Item

Per Person

Seafood Platter  
Fresh Meat Platter  
Smoked Salmon  
Eastern Platter

£1.50 Per Item

Per Person

Baked Potatoes  
& 2 Fillings  
Stew & Potatoes  
Mince & Clapshot  
Curry & Rice



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## Corporate Functions

11am

Tea / Coffee

Home-made shortbread

### Buffet Luncheon

12.30

Sandwiches

Sausage Rolls (hot/cold)

Quiche (hot/cold)

Chicken Drumsticks (hot/cold)

Mixed Salad

### High Tea

3pm

Tea / Coffee

Scones and Jam

£10 per Person



# CHEF 4 CELEBRATIONS

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## Dinner Menu

### Starters

Homemade soup

Fantail of Melon with Wild Berry Compote

### Mains

Pork Loin braised with apples and cider  
and thickened with fresh cream

Chicken Breast Pieces slowly cooked with onions,  
coriander, red peppers, garlic, ginger and eastern spices

Wild local mushrooms baked in the oven  
with lashings of fresh cream, and garlic.

### Desserts

Cheesecake

Apple Pie With Custard

£12 per Head



# CHEF 4 CELEBRATIONS

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## Dinner Menu

### Starters

Homemade soup

Fantail of Melon with Wild Berry Compote

Hot Peppered Mackerel served with a Horse radish sauce

### Mains

Chicken Breast encasing a Haggis and Black Pudding  
Stuffing accompanied by a coarse grain mustard crème

Steam baked salmon Steak in a sea of Dill  
and White Wine Cream reduction

Mushroom Stroganoff on a bed of saffron rice

### Desserts

Sticky Toffee Pudding

Toblerone Cheesecake

Cheese Board

£15 per Head



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## Dinner Menu

### Starters

Homemade soup

Smoked salmon paté

Tian of glazed goat's cheese with pine kernels

### Mains

Chicken Breast stuffed with hot smoked salmon  
moated by local smoked cheese sauce

Baked pork loin topped with an apple crumble  
then set in a pool of cider gravy

Fresh homemade pasta smothered with a wild mushroom  
cream sauce topped with parmesan shavings

### Desserts

Tipsy laird

Tree picked bramley apples sultana and cinnamon stick pie  
with a vanilla pod anglaise

Hot date sultana sponge pudding set  
in a pool of butter scotch sauce

£17.50 per Head



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## Dinner Menu

### Starters

Homemade soup  
Fresh Green fruit salad  
Scallops in a Scallop roe sauce

### Mains

Symphony of North Coast seafood pan baked,  
accompanied with a Veronique sauce  
Beef fillet encased by wild mushroom duxelle,  
and enveloped by a light filo paste,  
then coated by a beef stock reduction  
Choice cuts of Caithness game tenderised  
in a tajine with red wine  
Fresh homemade pasta smothered with a wild mushroom  
cream sauce topped with parmesan shavings

### Desserts

Cranachan  
Strawberry crème Brulee  
Array of fine Scottish cheeses and oatcakes

£25 per Head