

FINGER BUFFETS AND WORKING LUNCHES

TABLE TOP LUNCH MENU 1

Minimum order of 6

A Selection of
Freshly Filled Sandwiches
(1½ rounds per person)

Tortilla Chips with dip

Fruit Bowl

Strawberry Tarts

Fruit Juice & Mineral Water

£6.85 per person

TABLE TOP LUNCH MENU 2

Minimum order of 6

A Selection of Freshly Filled
Half Baguettes (2pp)

Tandoori Chicken Skewers
(2pp)

Carrot Cake

Fruit Bowl

Fruit Juice & Mineral Water

£8.00 per person

TABLE TOP LUNCH MENU 3

Minimum order of 6

A Selection of Vegetarian
Bridge Rolls (2pp)

Vegetable Brochette with
Basil Oil

Tempura Battered
Vegetables with Sweet Chilli
Sauce

Fruit Bowl

Caramel Shortcake

Fruit Juice & Mineral Water

£7.50 per person

BREAKFAST MEETING MENU

Assorted Filled Bagels
Fruit Yoghurt
Individual Tropical Fruit Bowl
Danish Pastry
Fresh Orange Juice
Tea & Coffee

£7.55 per person

GLUTEN FREE MENU

Satay Chicken Skewer
Vegetable Crudities with
Humous Dip
Individual Salad Bowl of
Olives, cherry tomatoes and
Mozzarella
Rice Crackers
Mixed Grapes
Cheddar & Brie
Mineral Water

£6.55 per person

DAIRY FREE MENU

Mixed Leaf Salad
with flaked tuna, French
beans, cherry tomatoes,
mixed olives and lemon
dressing.
Rice Crackers
Vegetable Crudities & Dip
Tropical Fruit Salad
Mineral Water

£6.55 per person

VEGAN MENU

Mexican Bean Salad with
corn chips
Salsa Dressing
Skewered Roast Vegetables
with pesto
Vegetable Spring Rolls
Sweet Chilli Sauce
Tropical Fruit Salad
Mineral Water

£6.55

AND SOMETHING EXTRA !!

Why not indulge in some extra finger buffet items from the following

FRESH FRUIT & CHOCOLATE PLATTER

Fresh fruit Platter and Chocolate dipping Sauce contains:

Fresh Diced Pineapple
Sliced Fresh Oranges
Fresh Kiwi Slices
Fresh Strawberries
Diced Fresh Melon
Dark Chocolate Sauce for Dipping

£2.15 per person.

Minimum order 6 persons

A variety of Hot Drinks and Cakes can be added at an extra charge.
Please see our separate list for our choice and prices

HOT FORK BUFFETS

Please note these hot menus are only available in the Court Senate Suite, Lord Todd or in Chesters Restaurant.

HOT FORK BUFFET 1

Braised Beef in Ale flavoured with thyme

Roast vegetable Risotto

Seasonal vegetables and potatoes

Cassis Mousse with Blackcurrant Coulis

Tea and Coffee

£20.10 per person

HOT FORK BUFFET 3

Sweet & Sour Pork with fried rice

Vegetable Chow Mein with toasted sesame seeds

Tropical Fruit Salad

Tea and Coffee

£20.10 per person

HOT FORK BUFFET 5

Authentic Italian Lasagne served with Garlic Bread

Vegetarian Lasagne gratinated with Mozzarella

Tossed Salad with Oregano Dressing
Red Onion Coleslaw

Dark Chocolate truffle cake with white chocolate sauce

Tea and Coffee

£17.00 per person

HOT FORK BUFFET 2

Chicken Korma garnished with toasted almonds and pilau rice

Thai Vegetable Stir Fry with egg noodles

Orange & Cointreau Delice

Tea and Coffee

£20.10 per person

HOT FORK BUFFET 4

Navarin of Lamb with minted dumplings

Wild Mushroom Tarts with rocket and porcini oil

Mixed leaf salad

Potato and grain mustard salad

French Apple Tart with Chantilly cream

Tea and Coffee

£22.35 per person

HOT FORK BUFFET 6

Roast Supreme of Chicken Flavoured with Rosemary & Sea Salt

Grilled Vegetables and sauté new potatoes

Penne pasta bound with a roast plum tomato, basil and cream sauce

Four leaf salad

Cucumber and red onion salad

Lemon and plum tart

With macerated fruits and crème fraiche

Tea and Coffee

£22.40

COLD FORK BUFFETS

COLD FORK BUFFET 1

Mini Vegetable Spring Rolls with sweet chilli dipping sauce x 2pp (v)
Carrot & Coriander Goujons x 2pp (v)
Sandwich Selection
Skewered Ginger & Lemon Chicken x 1pp
Cocktail Sausage Rolls x 2pp
Tossed Salad
Roast Vegetable Salad
Coleslaw
Mini Muffin
Fruit Juice & Mineral Water

£15.70 per person

COLD FORK BUFFET 3

Sliced Tomato & Buffalo Mozzarella Salad with baby caper dressing
Italian Provencal Tart with Rocket (v)
Home baked Vegetable Quiche
Selection of Continental cured meats with pickled vegetables & pesto
Sandwich selection
Tossed Salad
Caesar Salad
Pasta, Oregano & Tomato Salad
Fruit Juice & Mineral Water

£15.70 per person

COLD FORK BUFFET 5

Wild Mushroom Tart
with rocket & white truffle oil
Home tea smoked salmon with chive cream
Goats cheese & onion tart
Cajun chicken & salsa wrap
Selection of filled rolls & flavoured bread
Tossed Salad
New Potato Salad with Rosemary Oil
Sun Blush tomato, Olives & Feta cheese salad
Fresh Fruit Salad
Drambuie & peach gateau
Fruit Juice & Mineral Water

£20.10 per person

COLD FORK BUFFET 2

Onion Bhajis with dipping sauce x 2pp (v)
Vegetable Samosas x 2pp (v)
Sandwich Selection
Tandoori Chicken x 1pp
Roast Teriyaki Salmon x 1pp
Tossed Salad
Potato & grain mustard Mayonnaise salad
Spiced Rice Salad
Fruit Juice & Mineral Water

£15.70 per person

COLD FORK BUFFET 4

Thai Fish Cakes with dipping sauce x 2pp
Honey Roast Chicken Drumsticks x1pp
Mediterranean Vegetable Tart topped with sundried tomato mayonnaise
Sirloin of Scottish Beef
with creamed horseradish
Sliced Roast Ham
Sliced Roast Turkey Breast
Sandwich Selection
Four leaf salad with herb croutons
Red onion Coleslaw
Tomato & Cucumber Salad
Fresh fruit Platter
Scottish & Continental cheeseboard
with crackers
Fruit Juice & Mineral Water

£20.10 per person

COLD FORK BUFFET 6

Chicken Pepperonata Terrine
with Pesto dressing
Selection of Continental cured meats with pickled vegetables & lime dressing
Sashimi Tuna with Wasabi dressing & sushi rice salad
Selection of filled rolls & flavoured breads
Malaysian crunchy peanut vegetable salad
Tossed Salad
Waldorf Salad
Dark Chocolate Tart with white chocolate sauce
Wine Roasted Pears with cinnamon cream
Fruit Juice & Mineral Water

£20.10 per person

SAMPLE LUNCH MENUS

SAMPLE LUNCH MENU A

Chicken Liver Parfait
Served with a red onion confit and seasonal
salad dressed with walnut oil

**

Poached Scottish Salmon
Served on crushed olive potatoes, with grilled
vegetables and fennel cream sauce

**

French Apple Tart
With cinnamon cream & sauce Anglaise

**

Coffee & Mints

Vegetarian suggested main course
Roast Mediterranean Vegetable Tian
Served with a roast tomato and sage sauce

£19.50

SAMPLE LUNCH MENU B

Roast Plum Tomato & Basil Soup
garnished with herb croutons

**

Char-Grilled Chicken Supreme
On a spring onion mash, served with seasonal
vegetables and a light red wine jus and seasonal
vegetables

**

Cassis Mousse
With Blackcurrant Coulis

**

Coffee & Mints

Vegetarian suggested main course
Wild Mushroom Risotto with Parmesan
Cracknel, and drizzled with white truffle oil.

£19.50

SAMPLE LUNCH MENU C

Avocado and Sweet Pepper Timbale
Served with seasonal leaves and pesto dressing

**

Roast Leg of Lamb
Studded with rosemary and served with roast
root vegetables and baby potatoes, with a
rosemary & red wine sauce

**

Orange & Cointreau Delice
A light orange mousse laced with Cointreau
liquor. Served with sauce Anglaise

**

Coffee & Mints

Vegetarian suggested main course
Stuffed Pepper
With ratatouille of vegetables and a light tomato
and basil sauce

£20.60

SAMPLE LUNCH MENU D

Wild Mushroom and Tarragon soup

**

Roast Loin of Pork
Served on roast red cabbage, with chateau
potato and glazed apples served with calvados
and sage cream

**

Lemon Cheesecake
With Seville orange syrup

**

Coffee & Mints

Vegetarian Suggested main course
Open lasagne of wild mushrooms and spring
onions topped with a light cheese sauce and
sautéed oyster mushrooms

£18.90

SAMPLE DINNER MENUS

SAMPLE DINNER MENU A

Roquefort Pear & Rocket Salad
Served with rosemary and thyme oil

**

Fillet of Scotch Beef
On Anna potatoes served with a dark wine jus,
garnished with roasted garden vegetables

**

Lemon & Plum Tart
With macerated fruits & crème fraiche

**

Coffee & Petit Fours

Vegetarian suggested main course

Wild mushroom tart with a
Porcini oil, shallot and balsamic dressing
and seasonal vegetables

£33.00

SAMPLE DINNER MENU B

Potato & Leek Soup
Flavoured with dry cider & julienne of leeks

**

Grilled Sirloin Steak
Served with sauté potatoes, roast root
vegetables & café de Paris butter

**

Baileys Parfait
A light liqueur mousse served with vanilla cream

**

Coffee & Mints

Vegetarian suggested main course

Pancake Timbale
served with a carrot and coriander sauce and
seasonal vegetables

£21.65

SAMPLE DINNER MENU C

Grilled Vegetable Salad
Seasonal grilled vegetables dressed with white
balsamic and tomato.

**

Roast Rack of Lamb
With fondant potato, seasonal vegetables,
thyme and redcurrant sauce

**

Sambucca & Coffee Gateau

**

Coffee & Petit Fours

Vegetarian suggested main course

Galette of oven roasted plum tomatoes
and chargrilled courgettes, with a red onion
relish

£23.85

SAMPLE DINNER MENU D

Tomato and Buffalo Mozzarella Salad
With seasonal leaves and basil dressing

**

Roast Breast of Duck
With clapshot mash, roast vegetables
and claret sauce

**

Pear Frangipane
Pear tart filled with an almond paste and topped
with cinnamon cream

**

Coffee & Petit Fours

Vegetarian suggested main course

Roast red pepper and sundried tomato risotto
With herb salad and tomato and basil sauce

£27.05