

## John Anderson Campus Order Process

### How to order

Get in touch with your booking requirements either by:

Calling – **0141 548 3503**

Emailing - [cateringbookings@strath.ac.uk](mailto:cateringbookings@strath.ac.uk)

Once your order has been confirmed you will be sent a copy of the booking confirmation, please check that all the information on here is correct.

Customers will then be asked to raise a purchase order number and an invoice will be issued.

We do ask that when booking you give us as much notice as possible, preferably five working days, but we understand that occasionally bookings need to be made at the last minute. We will endeavour to deliver at short notice but this may affect the items you are able to order,

### Changes to your booking

If you need to amend an order prior to your event please contact us on 0141 548 3503 or email [cateringbookings@strath.ac.uk](mailto:cateringbookings@strath.ac.uk) quoting your booking reference number to let us know. Your booking will be amended where possible to reflect the changes and you will be sent a revised booking confirmation.

### Cancellations

Cancellations must be confirmed by e-mail and charges for food bookings are as follows:

More than 72 hours – **No Charge**

Between 24 & 72 hours – **50% Charge**

Less than 24 hours – **100% Charge**

**Cancellation charges to tea and coffee bookings won't be applied providing a minimum of 2 hours notice is given.**

### Final Numbers

We ask customers to confirm final numbers two working days before the event. However, we understand that things can change and will try to accommodate where possible. Reductions in final number may incur a charge.

### Special Dietary Requirements

We can cater for most dietary requirements just let us know what they are at the time of booking and our team will go through the alternatives available.

### Delivery on Campus

Please book your order to arrive 30 minutes before it is required and make sure there is access to the room and a table provided for it to be set up on.

There is a transport charge of £5.00 per delivery and a minimum order value of £15.00. This price includes all: disposable items, crockery, glassware, cutlery & related products.

For deliveries you require staffed, the following charges will apply;-

Staffed tea and coffee bookings – minimum 2 hour charge per staff member - £25

Staffed buffet and lunch bookings – minimum 3 hour charge per staff member - £37.50

For all other bookings that you require to be served out with our core operating hours, which are Monday to Friday 9am – 5pm, please contact our team who will be happy to supply you with a cost.

### VAT

All prices quoted exclude VAT. VAT at the current rate will be added to invoices for all customers other than The University of Strathclyde.

## Starters

### Hot Choice

#### ROAST PLUM TOMATO & BASIL SOUP (V)

Garnished with herb croutons

#### CARROT & CORIANDER SOUP (V)

With olive crostinis

#### WILD MUSHROOM & TARRAGON SOUP (V)

A velouté of oyster, button and Paris brown mushrooms, flavoured with white wine & tarragon

#### CREAM OF VEGETABLE SOUP (V)

Garnished with little herb sippets

#### POTATO & LEEK SOUP (V)

Flavoured with a dry cider & julienne of leeks

#### SOUP DU JOUR (V)

Chef's choice, made fresh every day

**ALL SOUPS ARE SERVED WITH CRUSTY ROLLS**

#### WARM ROASTED VEGETABLE TART (V)

Served with rocket salad & parmesan cheese  
Dressed with aged balsamic and olive oil.

#### THAI FISH CAKE

Served on a lemon grass & vegetable salad dressed with sweet chilli dressing.

### Cold Choice

**£2.85 SMOKED DUCK SALAD £7.20**

On a red onion and orange confit with herb salad.

**£2.85 TARTLET OF SMOKED SALMON £5.70**

With fresh asparagus, lemon cream and mustard dressing.

**£3.90 PRAWN COCKTAIL £5.70**

Tiger prawns bound in a cocktail sauce with a chiffonade of lettuce and melba toast.

**£2.85 TOMATO AND BUFFALO MOZZARELLA SALAD £4.65**

With seasonal leaf salad and basil oil.

**£3.10 ROQUEFORT, PEAR AND ROCKET SALAD (V) £4.50**

Dressed with a Rosemary and Thyme oil

**£2.85 TIAN OF MELON (V) £4.15**

And prawns with a lemon and ginger dressing.

**BAKED GOATS CHEESE ON BRUSCHETTA (V) £4.15**

With red pepper, garlic and olives.

**SLICED OGEN MELON (V) £3.95**

With a compote of seasonal fruits peach and raspberry coulis.

**£3.90 CHICKEN LIVER PARFAIT £3.40**

With red onion confit and seasonal salad dressed with walnut oil

**£4.25 GRILLED VEGETABLE SALAD (V) £3.15**

Seasonal grilled vegetables served with a dressing of white balsamic and tomato.

**(V) Indicates suitability for vegetarians**

## Main Courses

### Beef Dishes

**MEDALLIONS OF BEEF FILLET** £24.00  
Served in a light herb pastry shell with a red onion confit, fondant potatoes and a Cognac and forest mushroom sauce.

**BEEF WELLINGTON** £24.00  
Scotch beef fillet baked in a light puff pastry Served with chateau potatoes and turned garden vegetables.

**FILLET OF SCOTCH BEEF** £22.80  
On Anna potatoes with a dark wine jus Garnished with roasted garden vegetables.

**BEEF STROGANOFF** £19.90  
Strips of scotch beef fillet sautéed with shallots, mushrooms and flavoured with paprika and brandy cream served with boiled rice.

**GRILLED SIRLOIN STEAK** £11.20  
Served with sauté potatoes roast root vegetables & Café de Paris butter.

### Chicken Dishes

**MAIZE FED BREAST OF CHICKEN** £14.00  
Filled with a sun blush tomato and basil farce and served with vegetable Dauphine and an herb and tomato sauce.

**PAN SEARED CHICKEN** £10.65  
Wrapped in Parma ham, garlic and sage and served on a sun dried tomato mash, basil & red wine sauce.

**CHAR GRILLED CHICKEN SUPREME** £10.30  
On spring onion mash served with a light red wine jus.

**BREAST OF CHICKEN** £9.55  
Stuffed with parfait of ham and wild mushrooms Creamed potato cake with asparagus veloute.

**OVEN ROASTED CHICKEN** £8.95  
Filled with haggis roast root vegetables flavoured with thyme, fondant potato and forest mushroom sauce.

### Game Dishes

**ROAST BREAST OF DUCK** £15.65  
Served with clapshot mash, roast vegetables and claret sauce.

**PAN SEARED DUCK BREAST** £15.05  
On crushed olive potatoes, wild berry and rosemary sauce.

**VENISON SADDLE** £10.60  
With a wild game farce crepinette and served with Fondant potato and seasonal vegetables Juniper and cognac sauce.

### Lamb Dishes

**ROAST STUFFED SADDLE OF LAMB** £14.55  
Saddle of lamb stuffed with a herb farce, served on Anna potato with roast baby vegetables and a herb jus.

**ROAST RACK OF LAMB** £14.00  
With fondant potato, seasonal vegetables and a Thyme and redcurrant sauce.

**BRAISED LAMB SHANK** £11.20  
Served on garlic mash and lardons of bacon and garnished with parsnip crisps.

**ROAST LEG OF LAMB** £10.10  
Studded with rosemary and served with roast baby potatoes and a rosemary and red wine sauce.

## Pork Dishes

### ESCALOPE OF PORK FILLET

Served with a forest mushroom sauce and thyme roasted vegetables.

£9.55

### ROAST LOIN OF PORK

Served on roast red cabbage with chateau potato and a glazed apple, calvados & sage sauce

£8.99

## Fish Dishes

### SEARED SCOTTISH SALMON

Served on crushed olive potatoes with grilled vegetables and a fennel cream sauce.

£9.55

### POACHED SCOTTISH SALMON

With a chargrilled vegetable salad, sauté new potatoes and a confit of lime.

£9.75

### GRILLED RED SNAPPER

On pineapple salsa with a rocket salad dressed with tomato oil

P.O.A.

### OVEN ROASTED SEABASS

On basil and pecorino cheese risotto, and topped with a fennel salad.

P.O.A

### MONKFISH & PARMA HAM

Monkfish loin wrapped in Parma ham and served on a saffron mash glazed vegetables and garnished with crisp leeks.

P.O.A.

## Vegetarian Dishes

### MEDITERRANEAN VEGETABLES

#### EN CROUTE

French style puff pastry with roasted vegetables and a sun-dried tomato coulis.

£6.50

### FILO PASTRY BASKETS

Filo pastry baskets filled with assorted seasonal vegetables in a classic stroganoff sauce.

£6.50

### THAI VEGETABLE STIR FRY

#### AND RICE

Vegetables and oriental spices combined to give a tantalising taste of the Orient.

£8.65

### STUFFED VEGETABLES

Seasonal vegetables filled with a complimentary stuffing and served with a sweet chilli and coriander sauce.

£6.25

### VEGETABLE LASAGNE

Market fresh vegetables cooked between layers of pasta, béchamel sauce and parmesan.

£6.25

### MUSHROOM STROGANOFF AND

#### WILD RICE

Button mushrooms, gently sautéd with cream, white wine and a dash of paprika.

£6.20

### CHEF'S SELECTION OF SEASONAL VEGETARIAN DISHES

P.O.A.

A selection of dishes freshly prepared by our chefs using a variety of seasonal vegetables.

## Dessert Selection

|   |              |
|---|--------------|
| <b>ORANGE &amp; COINTREAU DELICE</b>  | <b>£5.40</b> |
| A light orange mousse laced with cointreau liquor and served with sauce Anglaise. |              |
| <b>PEAR FRANGIPANE</b>  | <b>£5.40</b> |
| Pear tart filled with almond pastry topped with cinnamon cream.                   |              |
| <b>BAILEYS PARFAIT</b>  | <b>£5.40</b> |
| A light baileys liquor mousse served with vanilla cream                           |              |
| <b>SAMBUCCA &amp; COFFEE GATEAU</b>   | <b>£4.99</b> |
| Sambucca liquor and coffee gateau garnished with caramel sauce.                   |              |
| <b>DARK CHOCOLATE TRUFFLE CAKE</b>  | <b>£4.95</b> |
| Served with a white chocolate sauce   |              |
| <b>MOUSSE CASSIS</b>  | <b>£4.95</b> |
| served with a blackcurrant coulis   |              |
| <b>FRENCH APPLE TART</b>  | <b>£4.75</b> |
| With cinnamon cream & English custard sauce.                                      |              |
| <b>LEMON CHEESECAKE</b>   | <b>£4.55</b> |
| With a Seville orange syrup   |              |
| <b>SUMMER FRUIT PUDDING</b>   | <b>£4.55</b> |
| Served with a wild berry cream  |              |
| <b>FRESH FRUIT SALAD</b>  | <b>£2.85</b> |
| A selection of seasonal fruits soaked in stock syrup                              |              |
| <b>FRESH FRUIT PLATTER</b> per person   | <b>£4.95</b> |
| <b>FRESH FRUIT BOWLS (10 pieces)</b>  | <b>£8.55</b> |
| <b>CONTINENTAL CHEESE SELECTION SERVED WITH SAVOURY BISCUITS</b>                  | <b>£5.40</b> |
| <b>SCOTTISH CHEESE SELECTION SERVED WITH SAVOURY BISCUITS</b>                     | <b>£5.40</b> |

## Hot Drinks

|   |              |
|---|--------------|
| <b>TEA &amp; COFFEE (DISPOSABLE CUPS)</b>             | <b>£1.55</b> |
| <b>TEA &amp; COFFEE (CROCKERY)</b>                    | <b>£1.75</b> |
| <b>TEA, COFFEE &amp; BISCUITS (DISPOSABLE CUPS)</b>   | <b>£1.85</b> |
| <b>TEA, COFFEE &amp; BISCUITS (CROCKERY)</b>          | <b>£2.10</b> |
| <b>TEA, COFFEE &amp; MINTS</b>                        | <b>£2.00</b> |
| <b>TEA, COFFEE &amp; FUDGE</b>                        | <b>£2.75</b> |
| <b>TEA, COFFEE &amp; TABLET</b>                       | <b>£2.40</b> |
| <b>TEA, COFFEE &amp; SHORTBREAD</b>                   | <b>£2.30</b> |
| <b>TEA, COFFEE &amp; SCONES WITH BUTTER &amp; JAM</b> | <b>£3.15</b> |
| <b>TEA, COFFEE &amp; PETIT FOURS</b>                  | <b>£3.05</b> |

## **Sandwich Selection**

Our chefs will freshly prepare your sandwiches from the following selection of fillings and will include a vegetarian option.

Our sandwiches can be complimented with additional items such as fresh fruit and cakes, as well as hot and cold drinks.

### **FINGER SANDWICHES £2.20 PER ROUND FROM THE FOLLOWING SELECTION OF FILLINGS**

Cheddar & Pickle (v)  
Egg Mayonnaise & Cress (v)  
Roast Beef & Horseradish  
Roast Ham & Tomato  
Rocket Tomato & Cucumber (v)  
Tuna and Red Onion  
Turkey & Cranberry

### **SMALL ROLLS**

#### **£2.65 PER ROUND (2PP) FROM THE FOLLOWING SELECTION OF FILLINGS**

Chicken with Herb Mayonnaise  
Roast Beef with Horseradish and Onion  
Brie, Bacon and Mixed Leaves  
Pastrami and Pickled Chutney  
Poached Salmon with lime mayonnaise  
Chargrilled Pepper and Sun Dried tomato Mayonnaise (v)  
Hummus with Roast Vegetables and Rocket Leaves (v)  
Egg Mayonnaise & Cress (v)

**(V) Indicates suitability for vegetarians**

## Finger Buffets

|   |       |  |       |
|---|-------|--|-------|
| JALAPOES x 1 (V)                                      | £1.00 | LEMON CHICKEN SKEWER WITH BASIL X1                     | £0.96 |
| VEGETABLE DIMSUMS x 2 (V)                             | £1.65 | SALMON SKEWER WITH HONEY AND MUSTARD X1                | £1.50 |
| CHEESE, ONION & PEPPER ROLLS x 1 (V)                  | £0.80 | SMOKED CHEDDAR & RED ONION TARTLET X1                  | £1.28 |
| CARROT & CORIANDER GOUJONS x 1 (V)                    | £0.75 | BRIE & LEEK FLAN (V)                                   | £1.28 |
| SPINACH & FETA CHEESE GOUJONS x 1 (V)                 | £0.65 | MINI PEPPER STUFFED WITH CREAM CHEESE X1 (V)           | £0.62 |
| CHICKEN GOUJONS x 1                                   | £0.60 | CROSTINI WITH DUCK TERRINE                             | £1.41 |
| BUTTERFLY PRAWNS x 2                                  | £2.00 | ROASTED VEGETABLE SKEWER X1 (V)                        | £1.05 |
| COCKTAIL SAUSAGES x 2                                 | £0.45 | TANDOORI CHICKEN WITH RIATA                            | £1.10 |
| COCKTAIL SAUSAGE ROLLS x 1                            | £0.60 | SMOKED SALMON ON RYE BREAD                             | £1.80 |
| ROAST VEGETABLE FILO TARTS X 1 (V)                    | £1.05 | TORTILLA WITH BLACK EYE PEAS, CHEDDAR AND TOMATO SALSA | £1.00 |
| SELECTION OF RUSTIC CANAPES WITH VARIOUS FILLINGS X 2 | £1.10 | MINI FRUIT KEBABS x 1 (V)                              | £0.85 |
| VOL AU VENTS FILLED WITH MIXED ROAST VEGETABLES X 2   | £1.15 |  |       |
| MINI QUICHE x 1                                       | £0.70 |  |       |

(V) Indicates suitability for vegetarians.

## Fork Buffets

### Hot Choice

|  |               |  |              |
|--|---------------|--|--------------|
| <b>BEEF STROGANOFF</b><br>Served with rice   | <b>£11.85</b> | <b>CHICKEN KORMA</b><br>Served with rice & poppadoms                     | <b>£8.25</b> |
| <b>BEEF BOURGUIGNONNE</b><br>Served with rice  | <b>£10.50</b> | <b>LAMB ROGAN JOSH</b><br>Served with rice and poppadoms                 | <b>£8.40</b> |
| <b>BRAISED BEEF IN ALE</b><br>With thyme roasted potatoes and vegetable compote                              | <b>£8.99</b>  | <b>ROAST VEGETABLE TARTS (V)</b><br>With rocket salad and parmesan       | <b>£7.45</b> |
| <b>SWEET &amp; SOUR PORK</b><br>Served with rice   | <b>£7.60</b>  | <b>VEGETARIAN LASAGNE (V)</b><br>Served with garlic bread & tossed salad | <b>£6.25</b> |
| <b>LASAGNE</b><br>Served with garlic bread & tossed salad  | <b>£8.40</b>  | <b>MUSHROOM STROGANOFF (V)</b><br>Served with wild rice                  | <b>£5.90</b> |
| <b>SUPRÊME OF CHICKEN</b><br>On a grain mustard mash with a light Rosemary Jus and Roast Vegetables          | <b>£8.70</b>  | <b>THAI VEGETABLE STIR FRY (V)</b><br>Served with rice                   | <b>£6.50</b> |
| <b>CHICKEN PIRI PIRI</b><br>With lemon & ginger rice   | <b>£8.25</b>  | <b>JACKET POTATOES</b>   | <b>£1.50</b> |
| <b>ROAST SUPRÊME OF CHICKEN</b><br>Flavoured with rosemary and sea salt, with a char grilled vegetable salad | <b>£8.80</b>  | <b>POTATO WEDGES – 4oz.</b>  | <b>£1.05</b> |
| <b>SUPRÊME OF CHICKEN</b><br>Served with a mango and ginger sauce & rice                                     | <b>£7.85</b>  |  |              |
| <b>NAVARIN OF LAMB JARDINIÈRE</b><br>Braised Lamb stew with garden vegetables                                | <b>£8.80</b>  |  |              |

## Fork Buffets

### Cold Choice

|                                 |       |  |       |
|---------------------------------|-------|--|-------|
| TEA SMOKED SALMON               | £5.85 | SALMON TERRINE                                   | £6.05 |
| SMOKED CHICKEN                  | £5.05 | VEGETABLE TERRINE (V)                            | £5.25 |
| CHICKEN DRUMSTICKS X 2          | £3.20 | WILD MUSHROOM TART (V)                           | £3.20 |
| ROAST SIRLOIN OF BEEF           | £3.20 | VEGETARIAN QUICHE (V)                            | £2.65 |
| ROAST TURKEY BREAST             | £2.45 |  |       |
| HONEY ROAST HAM AND PINEAPPLE   | £1.50 | SALAD SELECTION per person –<br>(SELECTION OF 4) | £4.80 |
| THAI FISH CAKES WITH CHILLI DIP | £2.40 |  |       |
|                                 |       | GARLIC BREAD SLICES x 2                          | £1.35 |
|                                 |       | CRUSTY BREAD x 2                                 | £1.10 |

## **Cake Selection**

|                                 |       |
|---------------------------------|-------|
| STRAWBERRY TARTS                | £1.20 |
| FRUIT TARTS                     | £1.10 |
| COCKTAIL DANISH PASTRIES        | £0.80 |
| MINI PAIN AU CHOCOLATE          | £0.80 |
| CROISSANT, BUTTER & JAM         | £2.10 |
| MINI PAIN AUX RAISIN            | £1.00 |
| MINI CHOCOLATE MINI MUFINS      | £1.35 |
| CHOCOLATE BROWNIES              | £1.35 |
| CARAMEL CAKE                    | £1.40 |
| CARROT CAKE                     | £1.75 |
| FRUIT SCONE, BUTTER & JAM       | £1.55 |
| PLAIN SCONE, JAM & CREAM        | £1.55 |
| CHOCOLATE BISCUIT SELECTION x 1 | £0.70 |
| SHORTBREAD FINGERS x 2          | £0.80 |

## 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**

Smoked Chicken and grain mustard tart  
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  
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**

Vegetable Dimsums / Tempura Vegetables with  
dipping Sauce (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

£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

£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

£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

£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

£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

£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

£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

£27.05

Wines for every occasion will be found in the following list.

We stock a selection that should satisfy the busiest reception as well as the discerning connoisseur.

Contact our office directly if you wish to specify the vintage for your guests.

Wine Prices are correct at the time of printing but are subject to fluctuation in **VAT** currently @ 20% confirmed at the time of booking.

### **DRINKS RECEPTIONS**

Please note that our wine list can be complimented by a range of beers and soft drinks. Glass hire is included as part of our drinks package and for your convenience all cold drinks can be ordered on a sale or return basis.

## **CHAMPAGNE & SPARKLING WINE**

### **BERRI ESTATES, CUVÉE BRUT, AUSTRALIA** **£13.15**

A deliciously soft and refreshing sparkling wine with a foamy fizz and all the liveliness of sherbet in the mouth. Superb for receptions and light canapés.

### **CORDONÙ PINOT NOIR CAVA BRUT N.V.** **£19.65**

The vibrant pink colour in the glass hints at the strawberries and cream flavours that quickly burst out. Soft and easy to enjoy this is a striking great fun sparkling wine.

### **DUVAL-LEROY, FLEUR DE CHAMPAGNE, BRUT, NV** **£31.65**

A fruity style of Champagne with all the biscuity flavour you'd expect and a real depth of character. Widely regarded as the best value Champagne house in the region.

## **HOUSE WINE**

### **HOUSE RED – CABERNET –MERLOT, RIDDLE S. E. AUSTRALIA** **£10.25**

Juicy and soft at first. Spicy and rich afterwards, this is a real triumph of modern Australian style winemaking.

### **HOUSE WHITE – CHARDONNAY – SEMILLON, RIDDLE S.E. AUSTRALIA** **£10.25**

Soft Tropical fruit with a lick of limey freshness makes this a gorgeously easy drinking wine. A touch of oak gives it sweetness and complements the ripe heart of the wine.

## WHITE WINE

### DRY, INTENSE WHITES WITH CRISP, ELEGANT FLAVOURS

**SAUVIGNON BLANC, KLEINE ZALZE, STELLENBOSCH** £12.65

South Africa is the World's most exciting wine region, producing food loving, zesty wines like this in a perfect climate.

**VERDELHO, HOUGHTON, WESTERN AUSTRALIA** £13.65

Let your imagination run riot as you pick out the tropical, grapey aromas of this phenomenal grape. A flavour explosion.

**SAUVIGNON BLANC, VERAMONTE, CASABLANCA VALLEY, CHILE** £15.15

There are prizes galore for this ripe, sweetly scented discovery from Chile – packed with fruit and perfectly balanced.

**SAUVIGNON BLANC, NOBILO, MARLBOROUGH, NEW ZEALAND** £17.40

A wine with clear gooseberry aromas and a lovely grassy tingle on your tongue.

**SANCERRE LES COLLINETTES, JOSEPH MELLOTT, LOIRE** £20.15

Lean, dry and elegant, a wonderfully lingering Sancerre.

**CHABLIS, GLOIRE DE CHABLIS, MOREAU** £22.85

Everything a Chablis should be, with the full taste of minerals, a crisp and almost smoky flavour and mouth-watering acidity.

### FULLER-FLAVOURED AND ASSERTIVE DRY WHITES MOSTLY SCENTED WITH OAK

**CHARDONNAY, SHORT MILE BAY, SE AUSTRALIA** £11.55

The sort of wine that made Oz great, full of fruity flavour and a light touch of sweet oak to give your tongue a treat.

**PINOT GRIGIO TARENTINO CA MONTINI, L'ARISTOCRATICO, ITALY** £16.25

A fine example of Pinot Grigio made from fruit grown in the foothills of the Alps, ensures a wine with a superb flavour and weighty style.

**MACON-VILLAGES, DOMAINE DE LA GRANGE MAGNIEN, JADOT** £21.75

A real treat this, offering top flight Burgundy flavours at a remarkable price. Elegant, lingering, rich and enigmatic.

## RED WINE

### EXPRESSIVE, FRUIT-DRIVEN AND LIVELY REDS WITH CRUNCH AND ZEST

**SYRAH-MOURVEDRE, RÉSERVE VIGNOBLES, VdP d'Oc, FRANCE** £11.55

This is why Southern France is so exciting, making interesting spicy reds with lively balance and eager to please flavours.

£13.15

**VALPOLICELLA CLASSICO, BOLLA**

A great food wine from the Italian Lakes, this has ripe cherry flavours and a hint of almond bitterness.

£19.25

**DOMAINE DU SEUIL, MERLOT-CABERNET SAUVIGNON, BORDEAUX**

A wonderfully approachable, expressive Claret from the highly regarded Chateau du Soleil packed with plums and currants.

£19.65

**FLEURIE, DOMAINE DE PRION, LORON**

Always a favourite and why not with its cherry dominated flavours and a touch of earthiness thrown in.

### FIRMLY STRUCTURED REDS WITH RICHNESS AND DEPTH OF FLAVOUR

**MALBEC, FINCA FLICHMAN, MENDOZA, ARGENTINA** £12.65

Ideal with meat, it's big, dry flavours deserve it and will reward you.

**MERLOT, RESERVA, LUIS FELIPE EDWARDS, CHILE** £14.25

Great value, stunning aromas and persistent lengthy flavours.

**RIOJA CRIANZA TINTO, DON JACOBO, BODEGAS CORRAL, SPAIN** £15.35

This Rioja is a little known gem and one of the region's finest wines.

£17.45

**ZINFANDEL, RAVENSWOOD VINTNER'S BLEND, CALIFORNIA**

Brace yourselves; it's going to be an exciting ride, with big plum and damson skin flavours and ripsnorting spice.

**SHIRAZ, LEASINGHAM BIN 61, CLARE VALLEY** £21.65

Big, bold and brassy, this wine is full, rich and fantastic from the exciting Clare Valley.

£22.85

**PINOT NOIR, COUVENT DE JACOBINS, LOUIS JADOT**

And now something for the sensual drinker – a wine that's all about texture, velveteen, elegant and ripe.