



## Hot Fork Buffet

Minimum 15 People

Please choose two items from the list on the following page which will be offered to ALL your guests.

Then

choose three salads from the list to accompany the hot dishes

Hot Fork Buffets are designed to be eaten standing up using a Fork only.

Buffet clips are available to hold glasses



## Hot Fork Buffet Selector

Thai Chicken Lemon Grass Curry with Coconut Rice

Moroccan Breast of Chicken with Pine nuts and Sherry

Chicken with Smoked Bacon served in a White Wine and Creamy Mushroom Sauce

Stir Fried Breast of Chicken with Bamboo shoots and Black Bean Sauce

Sweet Tagine of Lamb with Apricots and Almonds

Diced Lamb with Fresh Ginger and Spring Onions

Steak, Mushroom and Belhaven Ale Pie

Thai Style Beef Curry with Sambals

Traditional Scottish Stovies with Steamed Cabbage

Traditional Italian Lasagne

Yorkshire Puddings with Pork and Leek Sausages and Onion Gravy

Fillet of Salmon with Peppercorn Crust and Lemon and Herb Hollandaise

Steamed Fillet of Salmon with a Light Fennel Scented Sauce

Sweet and Sour Seafood with Brown Rice and Spinach

Stir Fried Fresh Vegetables with Tofu and Hoisin Sauce

Chick Pea, Aubergine and Mushroom Tagine

Mozzarella and Tomato Tortellini with Cherry Tomatoes, Rocket and Crème Fraiche

Mixed Pepper and Courgette Paella

Vegetable Tikka Marsala with Mini Poppadums

Vegetarian Haggis

Ricotta Filled Tortellini served with Roast Pepper sauce

The above are served with Rice, Cous Cous or New Potatoes as appropriate and baskets of Sliced French Bread



## Salads

**Please choose three salads from the list to accompany the hot dishes**

Salad of Pasta Quills, Olive Oil and Pine Nuts

Tomato, Basil and Red Onion Salad

French Beans with Pine nuts in Vinaigrette Dressing

Lentil and Vegetable Salad with Goat's cheese

Sweet and Sour Beetroot Salad

Mixed Leaf Salad

Mediterranean Salad

Sun Dried Tomatoes with Olive Oil and Pasta shells

New Potato Salad with Grain Mustard Dressing

Sweet Chilli Coleslaw

Rice with Wild Mushrooms and a Grainy Mustard Dressing

Pear Cucumber and Walnut Salad

Sweet and Sour Aubergine Salad

Spinach and Chick Peas with Black Olives

Black Eye Pea and Rice Salad

Button Mushrooms with Cherry Tomatoes and Thyme

Plum Tomato Feta, Olives and Basil Salad



## Cold Fork Buffet

Minimum 15 People

Please choose two items from the list below which will be offered to ALL your guests.

Then

Choose three salads from the list to accompany the cold dishes

Smoked Mackerel Fillet with Lime Chutney

Fillet of Poached Salmon with Tarragon Mayonnaise

Fillet of Smoked Loch Fyne Trout

Thinly sliced Medium Rare Roast Scotch Sirloin of Beef with Horseradish Cream

Roast Pork sliced and served with an Apple and Ginger dressing

Lothian Turkey rolls with Cranberries

Succulent pieces of Chicken served in a light Curry and Mayonnaise Sauce

Roasted Vegetable Terrine

Spinach and Feta Cheese Filo Pastry parcels

Wild Mushroom Quiche

Pine Nuts and Quorn in a light curry sauce

The above are served with Cous Cous or New Potatoes as appropriate and baskets of Sliced French Bread

T.D Nov 08