

## Canapés

Salt Cod and chilli fritters

Poached Chicken mousse and Béarnaise sauce

Warm Smoked Salmon tarts with pickled fennel

Smoked Chicken Roulade on savoury shortbread, peach chutney

Savoury Cheese straws

Olive oil shell filled with creamed leeks and Goat's cheese

Mini Thai Chicken and crab cakes flavoured with lemon grass and sweet basil

Warm Smoked Haddock, leek, mature cheddar and potato tartlet

Ragout Pastry filled with petit Ratatouille, parmesan glaze

Tortilla Shell filled with Marinated Tiger Prawns on Charred pineapple and sweet corn salsa

Filo pastry shell filled with roasted scallops, cauliflower and truffle puree

Maple and Thyme roasted Barbary Duck Breast on a ginger and Parsnip Puree

Tartlet of Garden peas with Hot Smoked Scottish Salmon

Smoked Cheddar, Arran Mustard and Spring Onion Beignet

Crisp Oatcake cup filled with Chicken liver Parfait and red wine and orange conserve

Parmesan crisp with goat's cheese mousse

Warm haggis savouries

Confit Duck, Black pudding and apple "sausage rolls"

## **Canapés (continued)**

Tiger Prawns with avocado, vine tomato and lime salsa

Creamed Wild Mushrooms with Potato Gnocchi

Caramelised Red Onion and Goats Cheese tartlet

Vine tomato fondue and basil flamiche

## **Sweet Canapés**

Mini choux bun filled with praline cream

Dark Chocolate and raspberry tartlet

Marinated strawberries in lemon, vanilla and black pepper

Dark Chocolate Crème Brulee with Griottine cherries

White Chocolate and Passion Fruit Crème Brulee

Mini banoffee pies

Citrus Meringue tart

Orange and Rosemary Crème Brulee Tartlet

# smart cuisine

## Starters

Warm Sea Trout Mousseline in a Cullen Skink style broth and savoury Tuille

Smooth Parfait of Chicken livers, wrapped in Parma ham with redcurrant, thyme and orange essence and toasted brioche

Roasted Scallops with cauliflower puree, spiced caramel, cumin cream and apple salad

Chilled wedges of Ogen melon with Truffled Ham, buffalo mozzarella and aged balsamic vinegar

Roasted butternut squash, fennel, vine tomato and rocket salad with ricotta and cheese gnocchi

Terrine of Smoked Chicken and Confit Duck with celeriac remoulade

Pumpkin and Amoretti ravioli with sage butter and Parmesan shavings

Warm salad of Confit Duck Leg and roasted figs in sweet sherry and rosemary dressing

Gratinee tartlet of Vine tomatoes and Parmesan Cheese

Tea Smoked Duck Breast with Sweet and sour pineapple relish

Crab, Carrot and Celeriac Tian with avocado cream and Gazpachio dressing

Ravioli of Goats Cheese on sweet pickled shallots with vine tomato fondue, basil and mascarpone cream

Cepe Risotto with potato wafers, truffle essence

Home Hot Smoked Shetland Salmon with pickled vegetables, potato Blinis, caper berries and beetroot Crème Fraiche

Baked Goats cheese Crostin with caramelised pears, Hazelnut dressed salad

Grilled Smoked haddock on Black Pudding Risotto, Pea and Chive coulis

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## Soups

Cream of Smoked Haddock with Puy lentils and Bacon and whisky

Roast Butternut Squash with sage, Nut Brown Butter and Crème Fraiche

Mussel and Sweet potato chowder flavoured with kaffir lime leaf and coriander

Smoked Ham, root vegetable and Red Lentil broth

Cream of Leek and potato, chive cream

Cream of Cauliflower with truffle butter tortellini

Moroccan spiced Yellow split pea soup with preserved lemon cream

Mussel and prawn chowder

Tuscan style Bean and vegetable broth, garlic and cheese crouton

Wild mushroom, Madeira and lemon thyme

Veloute of Garden Pea and Asparagus with coconut foam

Traditional French Onion Soup with crisp cheese sable

Cream of Watercress and nutmeg with a soft poached egg

Cream of Roasted Chicken and Sorrel

Vine Tomato soup, basil and mascarpone froth

Plum Tomato Consommé with Goats cheese and Proscuitto Tortellini

Artichoke Veloute with seared Scallops

Tomato and Cannellini Bean with seared Red Mullet Fillet, basil oil

Carrot and Ginger, with stem ginger crème fraiche

## Main Courses

Braised Belly of spiced of Pork on Colconnon mash, fondant root vegetables

Roast Chump of Lamb rolled in herbs with petit ratatouille, gratin potatoes

Pot-roasted Breast of Grampian chicken with wild mushrooms, Madeira and Puy lentils

Grilled fillets of North Sea Sole on wilted spinach with clams and fennel cream

Honey and grain mustard glazed Lamb Shank with parsnip mash and roasted root vegetables

Roast Rib eye of Prime Beef with glazed Shallots, Chateau Potato and Cabernet jus

Steamed Local fish with Asian greens, lemongrass and lime cream

Grilled fillet of Halibut with broccoli puree, olive oil creamed potato and chorizo cream

Roast Fillet of Grampian Pork on Confit Shallot and Thyme puree with gratin root vegetables

Mui Cuit of Scottish Salmon with Horseradish creamed potatoes, Savoy cabbage  
and beetroot cream

Roast Monkfish Tail wrapped in Parma Ham on a Savoy Cabbage ragout with red wine  
and shallot essence

Warm salad of pan seared Sea Bass with a warm salad of seasonal potatoes. Fine beans,  
Pancetta and a soft poached egg

Grilled Melange of local Seafood with bouillabaisse broth and charlotte potatoes  
[Or simply grilled with Pistachio and tarragon butter]

Roast Barbary Duck Breast and Confit leg with cocotte potatoes and Puy lentils

Baked Breast of Lemon and Saffron Marinated Chicken on fondant sweet potato with  
Cumin roasted Parsnips

## **Main Courses (continued)**

Best End of Scottish Lamb, flageolet bean puree, wilted spinach, tomato thyme and balsamic dressing

Fillet of Prime Aberdeen Angus Beef on a potato and rosemary cake, wilted wild mushrooms, Madeira jus, foie- gras butter

Charred maize fed Chicken, Celeriac Puree, tender stem broccoli sauté potatoes, bordelaise jus

## Desserts

Rhubarb and Champagne Crème Brulee with crisp ginger short bread

Mango Tart Tatin with Crème Fraiche ice cream and cognac sauce

Warm Dark chocolate Tart with Coconut sorbet, apricot puree

Caramel dipped Profiteroles filled with passion fruit crème, Dark Chocolate Sauce

Vanilla and lemongrass Pannacotta with tropical fruits in ginger and star anise syrup,

Coconut Tuille,

Pineapple sorbet

Selection of fine Scottish and continental cheeses with seasonal fruit, homemade chutney

Classic Lemon Tart with Berries and scented Mascarpone

Sticky Toffee pudding with hot fudge sauce, nut tuille and Banana ice cream

Warm Dark Chocolate Bouchon with Griottine cherries, Milk Sorbet

Crepe Suzette Soufflé, lemon grass ice cream

Caramelised Pastry filled with mango and lime leaf cream, spiced red wine syrup

Thin Apple and frangipane tart with clotted cream ice cream, cinnamon caramel

Tart Tatin of pears with Roquefort and walnut ice cream

Mille Feuille of Strawberries,

White chocolate ganache and Shortbread with balsamic vinegar ice cream

## **Desserts (continued)**

Red wine poached pear with pistachio Panna Cotta, brioche ice cream

Roasted Pineapple with lime and buttermilk sorbet, nut brittle

Rice Pudding with poached seasonal fruit and garnish

Citrus Soufflé with hot chocolate ice cream

Roasted Granny Smith apples in calvados butter sauce with apple crisps,  
sorbet and spiced pastry

## BBQ Suggestions

Breast of Corn Fed Chicken marinated in preserved lemons, saffron and cumin

Orange, Chilli, honey and thyme marinated Pork Belly

Spiced Pork Sausages with tomato salsa, and sesame buns (vegetarian option available)

Award winning local sausages from Tarves

Aberdeen Angus Burger with red onion jam and mature Orkney cheddar

Whole BBQ Rib eye joint marinated in spices and herb, then carved

Loin of Yellow Fin Tuna marinated in Thai spices and carved

Seafood brochettes marinated in rosemary and olive oil

## Salads

Salad of baby leaves and slowly roasted vegetables with Parmesan in balsamic vinaigrette

Mature Cheddar Coleslaw

Asian Glass noodle salad

Potato, Pancetta and spring onion salad in dill and Dijon mustard Vinaigrette

Cous -Cous salad flavoured with preserved lemons and pine nuts

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## “Bowl Food”

*The concept behind the idea of “bowl food” is to provide an alternative to a finger buffet, which is more substantial and could be translated as a meal as opposed to nibbles. The way it works is that a waitress will circulate the room with ready made up bowls of food, which the diner will help him or herself to and eat whilst standing. The same applies to desserts.*

Japanese style noodle and vegetable salad with teriyaki Chicken Breast

Slow cooked breast of Chicken in a tomato and bean Cassoulette, truffled Parmesan mash

Stir-fried strips of Prime beef flavoured with lemongrass and Thai basil with greens and steamed Jasmine rice

Braised Chicken in Madeira with wild mushrooms, potato gnocchi

Traditional Italian Meatballs slowly cooked in a rich tomato sauce with penne pasta and Parmesan

Beef Bourguignon with celeriac and parsnip mash

Various styles of curries depending on your taste with accompaniments

Chilli con Carne with American rice with sour cream and mature cheddar

Seared fillet of Haddock on olive oil mash, Chorizo cream and broccoli puree

Salad of Prime beef marinated in Asian spices with lime and coriander dressing

Traditional Caesar salads with char grilled Chicken breast

## Desserts

White Chocolate and Orange Crème Brulee

Lemongrass Panna Cotta with macerated fruits in Malibu syrup

Lemon and passion fruit tartlet

Creamy Rice Pudding with stewed Rhubarb

Dark Chocolate tart with vanilla bean ice cream

Raspberry Mille Feuille

Sticky toffee pudding with hot fudge sauce

## Finger Food

Open sandwiches with various cured meats

Assorted sandwiches or wraps or both

Tomato and ricotta tart

Mini Aberdeen Angus burger on brushetta with caramelised red onion and gorgonzola

Sweet onion, Stilton and pear pizza (other toppings are available if required)

Breaded local fish with minted pea puree

Sate chicken skewers with dipping sauce

Goat's cheese and sweet red onion foccacia

Haggis beignets

Chilli Beef and Mature Cheddar Samosas

Vietnamese Confit Duck spring rolls

Mini Chicken and Crab cakes

Smoked Haddock, leek, dill and potato tartlet

Spiced Lamb Koftas with Raita

Brochette of Moroccan style Chicken thigh, (preserved lemon and garlic)

Spiced Belly of Pork with a chocolate glaze

Mini Braised Steak and Red wine pie

Prawn and Lemon grass balls

## **Finger Food (continued)**

Pork sausage meat, apple and rosemary en croute

Focaccia with tomatoes, chilli and mozzarella

Creole Chicken and Avocado burger

Salt Cod Beignet

Mini Croque Monsieur

Confit Duck, Black pudding and pear "sausage rolls"

Butternut squash, Mascarpone and goats cheese pizza

Chicken, crab and coriander cake with Avocado salsa

Gourmet Frankfurter, mature cheddar, Chilli Ketchup and sweet onion wrap

Marinated Chicken Brochette in Vietnamese spices and coconut milk

Vine tomato and Basil tartlet

## Fork Buffet selection

Slow cooked breast of Chicken in a tomato and bean Cassoulette, truffled Parmesan mash

Stir-fried strips of Prime beef flavoured with lemongrass and Thai basil  
With greens and steamed Jasmine rice

Braised Chicken in Madeira with wild mushrooms, new season potatoes

Traditional Italian Meatballs slowly cooked in a rich tomato sauce with penne  
pasta and Parmesan

Beef Bourguignon with celeriac and parsnip mash

Various styles of curries depending on your taste with accompaniments

Chilli con Carne with American rice, sour cream and mature cheddar and pita bread

Braised breast of Chicken with slow roasted vegetables flavoured with thyme and olive oil

Sauté strips of Prime Beef stroganoff with pilaff rice

Tagine of Lamb with Cous- Cous

Braised Shin of Prime Beef in red wine with root vegetables on horseradish mash

Chicken in a white wine, woodland mushroom and tarragon cream sauce with  
seasonal vegetables