



Catering Price Lists and Sample Menus



Breakfast

Continental Breakfast

Full Cooked Breakfast

Lunch

Moor Tour 3 course picnic in a private bothy on the Moor beginning with meeting Rory and Sheena (highland coos) then an off roading experience in land rovers, hiking and finishing with a private tour of Glenkyllachy Gardens (11am – 3.30pm)

Ems Eats Boards can be ordered to have at the house: g

Charcuterie board for 4- 6 people

Ploughmans lunch board for 6-10 people

Charcuterie board for 6-10 people

Dinner

Family style two course dinner (see Menu 1 for examples of dishes)

Canapes or a starter and two more courses (see Menu 2 for examples of dishes)

Special Occasion three course menu with canapes and cheese board

(See Menu 3 for examples of dishes, live seafood also available)

Catering Deals for longer stays (4 days or more)

Chef labour, cooking, serving and clearing

(Ingredients bill is on top of labour price in discussion with guests regarding menu choices)



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Breakfast Menu - Continental

Fresh Fruit, Homemade Granola & Greek Yoghurt

Toast, butter & Jams

Cereals & Porridge

Warm Mini Pastries

Breakfast Menu – Cooked

Full Scottish Breakfast

Filled Rolls (Bacon, Sausages & Eggs)

Haggis Stack

Smoked Salmon & Scrambled Egg Stack

Turkish Eggs

Shakshuka Eggs

Baked eggs with black pudding and bacon

Canapes

Salami Cups (gf, nf)

Bacon, Brie & Cranberry Turnovers

Brie & Cranberry Turnovers (v, gf*)

Sticky Honey & Mustard Sausages with Spring Onions (gf, df, nf)

Poppy Seed & Cheeseboard Melt Biscuits (nf, v)

Pear, Brie, Rocket and Balsamic Sticks (gf, v)

Spinach and Cream Cheese Stuffed Garlic Mushrooms (v, gf, nf, vg*)

Crispy Prosciutto Cream Cheese Rolls with Hot Honey & Walnuts (gf)

Menu 1 - Starters

Broccoli & Stilton Soup (gf, nf, v, vg* df*)

Prosciutto & Melon (df, nf, gf)

Spicy Butternut Squash Soup (vg, v, nf, df, gf)

Pesto & Sundried Tomato Tartlet with rocket & balsamic (v, nf*, df* gf*)

Whipped Feta & Slow Roasted Tomato Bruschetta (v, nf)

Menu 1 - Main Course

Venison Madras served with Rice, Riata & Greek Yoghurt Nann Breads



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Venison Lasagne served with Salad &/or Garlic Bread

Venison Ragu Pappardelle served with Salad &/or Garlic Bread

Venison Chilli served with Rice, Guacamole, Sour Crème & Tortilla Chips

BBQ Pulled Pork Burgers, Rainbow Slaw, Salad & Potato Wedges (v*)

Butter Chicken with Rice, Riata & Greek Yoghurt Nann Breads (v*)

Partridge Tagine with Apricots Cabbage & Cous Cous & Pistachios (v*)

Tuscan Chicken with Roasted Baby Potatoes & Greens

Honey, Soy Salmon & Broccoli Bake with Jasmine Rice

Mushroom Bourguignon with Mashed Potato & Green Beans (v, vg , df , gf , nf)

Butternut Squash & Spinach Lasagne (vg, v, df gf*)

Menu 1 - Dessert

Apple & Blackberry Crumble with Scottish Ice Cream (nf)

White Chocolate & Peppermint Mousse (gf, nf)

Terrys Chocolate Orange Mousse (gf, nf)

Fruit Salad (v, vg, df, ng, gf)

Menu 2 - Canapes

Mushroom & Gruyere Tartlet

Roasted Tomato & Whipped Feta Bruschetta

Polenta Crusted Haloumi bites with sweet chili sauce

Feta & Hot Honey Crostini with Walnuts

Menu 2 - Starters

Avocado, Smoked Salmon & Bread

Crispy Hot Honey Halloumi Sticks with Rocket

Garlic Prawns & Chorizo

Prawn Cocktail

Smoked Mackerel Pate with Oatcakes and Salad Leaves

Harissa Carrots, Crispy Chickpeas & Whipped Tofu (v, vg*, df, gf, nf)

Fried Courgettes with Ricotta Dip (v, vg*, df, gf, nf)

Menu 2 - Main Course

Fish Pie topped with Cheesy Crusted Mash and Tender stem Broccoli

Slow Cooked Beef/Venison Stew with Mashed Potatoes, Cabbage & Pastry Round



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Partridge & Leek Pie with Mash

Pesto Chicken with Roasted Baby Potatoes, Slow Roasted Tomatoes & Green Beans

White Pudding Stuff Chicken/ Pheasant wrapped in Bacon, Roast Potatoes, Roasted Root Vegetables & Chicken gravy.

Sundried Tomato & Spinach Orzo topped with Prosciutto Wrapped Chicken & Rocket

Halloumi, Lemon & Caramelized Onion Tartlet with Salad (v, vg*, df*)

Roasted Tomato & Red Pepper Risotto (v, vg*, df*)

Mushroom & Leek Pie (vg)

Moroccan Chicken Pea Stew with Cous Cous & Pomegranate

Menu 2 - Dessert

Mulled Wine Poached Pears & Ice Cream (gf, vg* nf)

Eton Mess

Lemon Posset with Raspberries & Shortbread Fingers

Vegan Biscoff Cheesecake with Raspberries (vg,nf)

Menu 3 - Canapes

Prawn Cocktail Vol-au-Vent

Smoked Salmon Bellini

Pear & Gorgonzola Crostini

Vegan Whipped Feta & Tomato Vol-au-Vent

Sticky Pork Belly Bites

Menu 3 – Starters

Scallops, Pea & Mint Puree Black Pudding & Bacon Crumb (+ £ 5pp sup)

Smoked Salmon Roulade, Oatcakes & Rocket

Chicken Liver Pate

Cullen Skink

Tomato Arancini (vg)

Chili, Feta & Spinach Filo Turnovers

Menu 3 - Main Course

Venison Loin, Parsnip Puree, Roasted Potatoes, Savoy Cabbage, Parsnip Crisps & Cherry Jus

Venison Wellington, Creamy Mashed Potatoes, Green Beans & Red Wine Jus

Venison Loin, Dauphinoise Potatoes, Roasted Asparagus & Peppercorn Sauce



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Pheasant/Chicken Balmoral, Creamy Mashed Potatoes, Tenderstem Broccoli & Whiskey Sauce
Roast Beef, Roast Potatoes, Roasted Vegetables, Yorkshire Pudding, Horseradish Cream & Gravy
Salmon En Crute, Crushed New Potatoes & Roasted Asparagus
Mushroom Wellington, Creamy Mashed Potatoes, Green Beans & Mushroom Jus (vg)
Hasselback Butternut Squash with Herby Feta Salsa & Cous Cous (vg)
Miso Glazed Aubergine , Herby rice & Pomegranate Seeds

Menu 3 - Dessert

Lime & Coconut Cheesecake
Chocolate Torte with Crème Fraiche
Cranachan
Profiteroles with Warm Chocolate Ganache
Vegan Olive Oil Chocolate Mousse