



Conference Menu

Breakfast options

Seasonal fresh fruit box (serves 10)	£15.00
Breakfast rolls to include Bacon, Lorne & Scrambled egg (1pp) served with tea & coffee	£7.25
Warm mini Danish pastries served with tea & coffee	£4.25

Coffee breaks

Freshly brewed tea, coffee, fruit and herbal teas	£2.50
Tea, coffee and shortbread	£3.00
Tea, coffee and traybakes	£4.00
Tea, coffee and fruit scone served with cream and local raspberry jam	£4.25
Fresh Orange Juice (1 litre)	£4.80
Still and sparkling Mineral water (1 litre)	£3.60

Lunch Options (all menus include tea and coffee)

Chef's soup of the day with a selection of sandwiches	£13.25
Finger buffets (see back page)	£16.25 - £17.50
Baked potatoes with choice of fillings, salad and fruit	£14.50
2 course boxed lunches (see back page)	£17.00
2 course hot buffet lunches (see back page)	£24.00



Finger buffets

All buffets include tea and coffee

Finger buffet Menu 1 £17.50

Selection of filled mini rolls including egg mayo, savoury cheese, ham & tomato

Mini steak and pepper pies

Oriental crab cake

Feta and beetroot turnover

Sweet chilli chicken bon bon

Handmade traybake selection

Menu 2 £17.50

Selection of filled mini rolls including egg mayo, savoury cheese, ham & tomato

Chicken and chorizo skewer

Handmade spiced lamb koftas with mint yogurt dip

Scotch egg with sweet mustard mayo

Chef's selection of pizza bites

Handmade carrot cake

Menu 3 £16.25

Mini Buccleuch burgers served with relish

Onion bhajis with cucumber dip

Chicken goujons with a sweet chilli dip

Roast vegetable cous cous, toasted almond, sultanas and baby coriander salad pot

Sausage roll

Handmade traybake selection

Baked Potato Fillings

Choose 2 fillings for baked potatoes

Creamy coleslaw

Savoury cheese and spring onion

Tuna mayonnaise

Coronation chicken

Egg mayonnaise and cress

All served with dressed mixed salad leaves

Fresh fruit bowls



Hot Buffet £24.00

Choose 2 mains and 1 dessert. Minimum 50 people

Mains

Braised beef in Stewarts Edinburgh ale, puff pastry topping, mashed potatoes and roast vegetables
Sticky BBQ Bulgogi beef with steamed rice, spring onions and kimchee
Lamb marinated with fenugreek and cumin, warm saag and chick pea salad
Creamy chicken tikka with lightly spiced jasmine rice, mini naan bread and mango chutney
Roast chicken stuffed with haggis, served with clapshot, seasonal greens and peppercorn sauce
Rich beef lasagne with layers of creamy béchamel and cheddar cheese, green salad and garlic bread
Red pepper and goats cheese linguini with fresh basil and garlic, roasted red pepper and olive oil
Wild mushroom gnocchi bound in thyme mascarpone topped with shaved parmesan and wild rocket

Desserts

Lemon and lime cheesecake and citrus coulis
Red berry pavlova with raspberry coulis and topped with toasted oats and raspberry crumble
Dark chocolate brownie, black cherries and vanilla Chantilly
Sticky stem ginger slice with clotted cream
Homemade lemon posset with lemon jelly and mini shortbread rounds
Crème brulee topped with burnt caramel and orange zest

2 course boxed menu £17.00

(Minimum 50 people)

Hot Boxes

Pork meatballs, tomato and basil sauce with penne pasta and shaved parmesan
Braised chicken in red wine with caramelised shallots, smoked Ayrshire bacon and roast herb potatoes
Lamb tagine made with slow cooked shoulder in a rich tomato sauce, jewelled giant couscous, apricots and coriander
Pulled beef with soy, ginger and chilli dressed rice noodles, crunchy oriental vegetables and pickled ginger
Traditional Scotch beef, onion and potato stovies served with sliced beetroot and crispy baguette on the side

Cold Boxes

Pulled ham with piccalilli, Mull cheddar, potato and spinach salad
Soy and sesame roasted Shetland salmon with chilli noodle salad and toasted peanuts
Smoked chicken, dressed baby gem leaves, toasted herb croutons, shaved parmesan and creamy Caesar dressing
Grilled halloumi, beetroot and quinoa salad, peppery salad of watercress and a light herb dressing
Harissa roasted chicken, cauliflower and lime couscous, tender stem broccoli, baby tomato and mint dressing

Dessert

Choose from the desserts above