

## SUMMER BUFFET MENU 2009

### POTATOES

New potato salad with spring onion parsley

Dauphinoise gratin with gruyere

'Patatas bravas', potatoes with paprika and sauté onions

Rosemary and thyme roast potatoes

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### SALADS

Cous cous salad with mint and pine-nuts

Chargrilled Mediterranean vegetables with pesto

Classic Greek salad with feta cheese and black olives

Pasta salad with artichokes, broad beans and lemon

Braised leeks with hazelnut dressing

Balsamic beetroot with Roquefort cheese

Caraway roasted carrot, chickpea and feta salad

Tomato, Mozzarella and basil salad with  
balsamic dressing

'Panzenella', Italian salad with beans, cherry  
tomatoes, capers and anchovies

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Choose one potato dish and two salad dishes to  
accompany your buffet selection



## SUMMER CANAPÉS MENU 2009

Mini samosas filled with curried vegetables

Tartlets with red pepper, chorizo and saffron

Goat's cheese mousse with apple and hazelnuts

Blinis with whisky cured salmon, crême fraiche and caviar

Ballotine of free-range chicken, pickled raisins

Smoked haddock, paprika and sweet onion croquettes

Carpaccio of monkfish with soy dressing and radish salad

Peppered venison skewers with prune and orange

Parmesan sablé biscuits with tomato salsa and pesto

Hoi-sin duck in crispy pastry

Sweet potato pancakes with beetroot relish

Wild mushroom and tarragon vol-au-vents

Fresh tuna nori rolls with pickled ginger

Cherry tomatoes stuffed with crab and avocado

Sardine patê on tomato tostada

Salt cod beignets with lemon confit

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**Each guest will receive five delicious canapés.**



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**THE SCOTCH MALT  
WHISKY SOCIETY**

## SUMMER FINGER FOOD MENU 2009

Smoked haddock, spring onion, grain mustard fishcakes

Samosas filled with curried vegetables

Quiche with sun blush tomatoes, pine nuts and parmesan

Moroccan spiced chicken kebabs with yoghurt dip

Tempura vegetables with soy and lime

Saffron risotto and goat's cheese arancini

Mini venison burgers with spicy tomato jam

Hot lamb stew with herb dumplings

Smoked mackerel patê with pickled cucumber and  
oatmeal bread

Tomato tostada with marinated mozzarella

Mini chicken Caesar salads in gem lettuce leaves

Tomato tartlets with black olive tapenade

Welsh rarebit

Hot sage and onion pork pies

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**Each guest will receive five delicious finger food items.**



## SUMMER BUFFET MENU 2009

### MAIN

Herb roast beef fresh horseradish craime fraiche  
Loin of pork with calvados apple and sage stuffing  
Moroccan style lamb tajine with preserved lemon and butternut squash  
Tandoori style chicken with mint and yoghurt raita  
Baked salmon with lemon and tarragon crust  
Leek, goat's cheese and pine-nut quiche  
Cold meat platter with antipasti vegetables and parmesan shavings  
Smoked fish platter with gazpacho salsa and lemon, chive craime fraiche  
Melanzane alla parmigiana, aubergine, tomato and parmesan bake

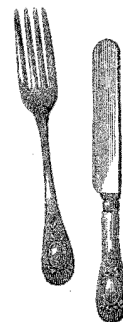
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### DESSERT

Glazed lemon tart with craime fraiche  
Layered chocolate terrine with raspberry sauce  
Pear and almond tart with vanilla crème anglais  
Seasonal fruit crumble with whipped cream  
Mango and lime pavlova  
Sherry and orange trifle  
Selection of cheeses from Iain Mellis

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**Standard buffet: Choose one main course and one pudding**  
**Premium buffet: Choose two main courses and two puddings**



## SUMMER SUPPER MENU 2009

### MAIN

Chicken, leek and bacon pie with cheddar cheese mash

Smoked haddock pilaff with saffron and soft boiled eggs

Braised lamb hotpot with buttered greens

Beef, mushroom and ale stew with mash and herb dumplings

Melanzane alla parmigiana, aubergine, tomato and parmesan bake  
(served with green salad and hot ciabatta)

Char-grilled rump steak sandwich with chips and  
mustard mayo

Venison burger with chips and tomato  
chilli relish

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### DESSERT

Available on request.

