

## Edinburgh Reception Menus

### BUFFET MENU

(Sample)

#### 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*

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#### 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 creme 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 the British Isles

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*Choose two main courses and two desserts*



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THE SCOTCH MALT  
WHISKY SOCIETY

**CANAPÉS MENU**  
(Sample)

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.***



**FINGER FOOD MENU**  
(Sample)

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.*



**SUPPER MENU**  
(Sample)

**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

