



Event Catering Menu

Breakfast Menu Selector

Breakfast Items

Savoury filled croissant Ham & cheese / Smoked salmon & cream cheese / Caprese (v)	£3.50
Savoury pastry puff Cheese (v), Cheese & ham, Cheese & Tomato (v), Mushroom (vg)	£2.95
Mini Danish pastries	£1.95
Pain au chocolate / Pain au raisin	£2.95
Raspberry filled croissant (vg)	£2.95
Breakfast muffin (v) Lemon & poppyseed / Blueberry	£2.50
Granola pot (v)	£2.95
Stoats oat bar	£2.25
Fresh fruit platter	£3.50
Hot breakfast roll with 1 filling* (additional filling +£1) Bacon, Link/Square sausage, Veggie/Vegan sausage, Potato scone <i>*Hot breakfast rolls available in select venues</i>	£3.50

Breakfast Package A

£8.50pp

Tea, coffee & orange juice
Mini Danish pastries
Fresh fruit platter

Breakfast Package B

£10pp

Tea, coffee & orange juice
Breakfast roll
Fresh fruit platter

Beverages

Freshly brewed tea & coffee Organic coffee, Decaffeinated coffee, Fairtrade breakfast tea & A selection of herbal teas	£2.50
Orange / Apple juice (1L)	£3.25
Still / Sparkling mineral water (750ml)	£2.50
Carton of water (500ml)	£1.50

All prices are exclusive of VAT





Event Catering Menu

Lunch Menu Selector

Sandwiches & Wraps

Selection of classic sandwiches

£4.75

Selection of premium sandwiches and wraps

£6.00

Finger Buffet

£3.75 per item

Meat

- o Pork & black pudding sausage roll
- o Chef's chicken skewer
- o Yorkshire pudding with beef & horseradish creme
- o Quiche Lorraine

Fish

- o Pickled garlic and ginger salmon skewer (gf)
- o Mini thai fishcake with sweet chilli sauce
- o Smoked mackerel on oatcake with caperberry
- o Mini prawn cocktail

Vegetarian

- o Caramelised onion and goat's cheese tartlet (v)
- o Mozzarella, cherry tomato & olive skewer (v)(gf)
- o Sweet potato, ricotta & cheddar cheese frittata (v)(gf)
- o Vegetarian toad in the hole (v)

Vegan

- o Watermelon and vegan feta cheese (vg)(gf)
- o Mini mexican spicy bean roll (vg)
- o Mini spiced cauliflower and lentil pie (vg)
- o Butternut squash & vegan feta pithivier (vg)

Salad Bowls

£20.00 per bowl

(1 bowl serves 10)

- Caesar leaf bowl (v)
- Asian slaw (vg) (gf)
- Deli style lemony potato salad (vg)
- Super green salad (vg)(gf)
- Fattoush salad (vg)
- Spinach, baby pear & beetroot salad (vg)(gf)
- Butternut squash salad with pomegranates & greens (vg)(gf)
- Mixed micro leaf salad with heritage tomatoes, basil & spring onion (vg)(gf)

All prices are exclusive of VAT





Event Catering Menu

Grazing Platters

Italian Antipasto Platter

£125

Includes a selection of cured meats, cheeses, cherry tomatoes, caprese salad, sun blush tomatoes, roasted peppers, mixed olives & Italian breads

Greek Platter

£100

Includes lamb koftas, honey feta cheese, marinated olives, creamy chickpea hummus, red pepper hummus, Greek salad, tzatziki, cherry tomatoes, cut crudites, cos lettuce & pita bread

Vegan Greek Platter

£90

Includes sweet potato falafel, vegan koftas, vegan feta cheese, marinated olives, creamy chickpea hummus, greek salad, vegan beetroot tzatziki, cherry tomatoes, cut crudites & pita bread

Seafood Platter

£150

Includes hot mackerel, smoked salmon, Norwegian gravadlax, prawn Marie Rose, salad of the day, caperberries, lemon wedges, artisan bread & butter

Scottish Cheese Platter

£100

Includes a selection of Scottish cheeses, Scottish oatcakes, artisan cheese biscuits, red and white grapes and Arran chutney

Each platter serves 10 people

All prices are exclusive of VAT





Event Catering Menu

Refreshments

Beverages

Freshly brewed tea & coffee	£2.50
Organic coffee, Decaffeinated coffee, Fairtrade breakfast tea & A selection of herbal teas	
Orange / Apple juice (1L)	£3.25
Still / Sparkling mineral water (750ml)	£2.50
Carton of water (500ml)	£1.50

Cakes & Biscuits

Cake selection (v)	£3.75
Carrot, Chocolate, Victoria sponge, Salted caramel, Mocha (vg), Red velvet (vg), Lemon drizzle (gf)	
Traybake selection (gf)	£1.95
Chocolate brownie slice, Caramel heaven slice, Raspberry & almond slice	
Mixed scones with jam & butter	£3.50
Cupcakes	£3.50
Mrs Crimble macaroon (vg)(gf)	£1.95
Cadbury & Oreo treat assortment	£1.00
Tunnocks assortment	£1.50
Perkier protein bar	£2.25
Portion of crisps	£1.50

Fruit

Seasonal fresh fruit platter	£3.50
Individual piece of fruit	£1.25

All prices are exclusive of VAT





Event Catering Menu

Conference Package Suggestions

Package A £15.70pp

Morning

Mini Danish pastries

Tea & Coffee

Lunch

Classic Sandwich Selection

Tunnocks assortment

Tea & Coffee

Afternoon

Tea & Coffee

Package B £24.20pp

Morning

Mini Danish pastries

Piece of fruit

Tea & Coffee

Lunch

Selection of premium sandwiches & wraps

Chef's buffet selection
(2 items pp)

Tea & Coffee

Afternoon

Tea & Coffee

Package C £30.50pp

Morning

Breakfast muffin

Piece of fruit

Tea & Coffee

Lunch

Selection of premium sandwiches & wraps

Chef's buffet selection
(2 items pp)

Chef's salad selection

Tea & Coffee

Afternoon

Cake selection

Tea & Coffee

When any of the packages above are selected water will be provided at each break

All prices are exclusive of VAT

