

Edinburgh Napier University Function Menus 2011

Canapé Selection

Select any four canapés from the selection below

Savoury Selection:

- Japanese Breaded Prawns with Sweet Chilli Dip (2)
- Smoked Salmon Blini (2)
- Thai Chicken Vol au Vent (2)
- Mini Sweet n Sour Chicken Spring Rolls (2)
- Brie and Garlic Mushroom in a Pastry Cup (2)
- Mini Naan with Coronation Chicken (2)
- Smoked Salmon and Dill Mayonnaise on Rye Bread (2)
- Mini Frittata with Sunblush Tomatoes & Olives (2)
- Haggis and Clapshot in an Oatcake Cup (2)
- Mini Sausages with Spicy BBQ Glaze (3)

Sweet Selection:

- Assorted Cut Fruits
- Mini Assorted Fruit Tartlets (2)
- Mini Chocolate Brownie (2)
- Strawberry Shortcake (2)
- Selection of Cut Cheeses

Four Canapés £7.50 per person
Additional Canapés £1.75 each per person

Two Course Hot Fork Buffet

Our Buffet Menus are served with a soup or dessert, followed by three main courses of your choice from the selection below

Served from our buffet station with hot baby potatoes, Chef's choice salads and vegetable accompaniments

Soups:

Parsnip and Ginger
Cream of Broccoli and Stilton
Carrot and Coriander
Roast Tomato and Basil
Cream of Mushroom and Tarragon
Spiced Thai Sweet Potato and Coconut

All soups are suitable for vegetarians and served with a roll and butter

Main Courses:

Chicken Tagine with Red Peppers and Chickpeas
Platter of Breaded Seafood with Homemade Tartare Sauce
Steak and Guinness Pie
Poached Salmon Pieces on a bed of Rocket Salad with a Citrus Mayonnaise
Roast Lothian Turkey with Apricot Stuffing
Minced Beef Lasagne
Hot Honey Roast Gammon with Fresh Pineapple
Haggis and Clapshot
Thai Red Vegetable Curry with Rice (v)
Spinach and Ricotta Cannelloni (v)
Butternut Squash and Stilton Risotto (v)

Desserts:

Strawberries and Cream Cheesecake
Pannacotta with Berry Compote
Sticky Toffee Pudding with Caramel Sauce and Cream
Banana and Rum Crème Brulee
Chocolate Truffle Torte with White Chocolate Sauce
Warm Apple Pie
Platter of Cheese and Cut Fresh Fruits

Freshly Brewed Fairtrade Filter Coffee and Speciality Teas with mints

£23.50 per person

Chef's Set Dinner Menus

Four Course Set Menu (SM1)

Smoked Chicken and Orange Salad with Pine Nuts

Tomato and Basil Soup with a Focaccia Roll

Herb Crusted Salmon Fillet with Grilled Asparagus and a light Lemon and Lime Hollandaise

Served with Chef's Selection of Seasonal Vegetables

White Chocolate and Raspberry Brulee

Freshly Brewed Fairtrade Filter Coffee and Speciality Teas with Mints

£33.95 per person

Three Course Set Menu (SM2)

Timbale of Hot Smoked Scottish Salmon with a Caper Dressing and Oatcakes

Grilled Fillet Steak served with a Whisky Sauce and Haggis Confit Tomato

Served with Chef's Choice of Seasonal Vegetables

Cranachan with Fresh Raspberries, Honey and Toasted Oats

Freshly Brewed Fairtrade Filter Coffee and Speciality Teas with Homemade Tablet

£37.95 per person

MENU SELECTOR

Personalise your own set Dinner Menu by choosing any soup or starter, main course and dessert from the selection below.

SOUPS & STARTERS

Roast Tomato and Basil with Herb Croutons (v)
Carrot and Coriander (v)
Leek and Potato (v)
Lentil and Smoked Bacon
Minestrone with Parmesan (v)

Prawn Platter with Marie Rose sauce
Tomato and Mozzarella Salad with Basil and a Balsamic Reduction
Crispy Camembert with Baby Leaves and Bramble Jelly
Chicken Liver Pate with Oatcakes and Chutney
Goats Cheese and Cherry tomato Tartlet

MAIN COURSES

Breast of Chicken with Red Pepper and Basil Mousse with a
Smoked Bacon Sauce
Roast Leg of Lamb with Garlic, Rosemary and Red Wine Sauce
Corn Fed Chicken Breast with Black Pudding and White Wine Jus
Baked Fillet of Salmon with Asparagus and Citrus Hollandaise
Braised Scottish Beef Ale and Root Vegetable Casserole with Buttered Wholegrain Mustard Mash
Herb Crusted Cod on Crushed Potatoes with Chive and White Wine Butter Sauce
Roast Sirloin of Beef with Diane Sauce and Rosemary Roast Potatoes

VEGETARIAN OPTIONS

Stuffed Red Pepper with Spiced pea Risotto
Butternut Squash and Cashew Nut Roast with a Redcurrant and Orange Sauce
Brie and Beetroot Filo Tartlet with Apple and Red Onion Relish
Wild Mushroom, Spinach and White Wine Crepe

DESSERTS

Brandy Snap Basket with Summer Berries and Glayva Cream
Pannacotta with Berry Compote
Sticky Toffee Pudding with Caramel Sauce and Cream
Banana and Rum Crème Brulee
Chocolate Truffle Torte with White Chocolate Sauce
Apple and Cinnamon Crumble with Vanilla Custard
Raspberry Cranachan

Freshly Brewed Fairtrade Filter Coffee and Speciality Teas with Mints

£29.50 per person
Refreshment Options

Beverages

| | |
|---|-------|
| Speciality Tea, Filter Coffee and Biscuits/Shortbread | £2.35 |
| Speciality Tea, Filter Coffee and Mini Danish | £2.75 |
| Speciality Tea, Filter Coffee and Mini Muffins | £2.75 |
| Speciality Tea, Filter Coffee and Tray Bake Selection | £2.75 |

Soft Drinks

| | |
|---|-------|
| Orange Juice per litre | £2.95 |
| Cranberry Juice per litre | £2.95 |
| Mineral Water 1.5 litre Still and Sparkling | £4.50 |
| Shloer, Red or White Grape | £4.50 |