

**Edinburgh Napier University Wedding 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 & Dill Mayonnaise on Rye Bread (2)
- Mini Frittata with Sunblush Tomatoes & Olives (2)
- Haggis & 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

### **THE SCOTTISH MENU**

Orcadian Broth  
Seasonal Vegetables with Pulses & Pearl Barley

Festival Chicken  
Breast of Chicken Stuffed with Haggis with a Drambuie Cream Sauce served with  
Buttered Baby Boiled Potatoes and Seasonal Vegetables

Trio of Scottish Desserts  
Mini Cranachan, Strawberry Shortcake and Butterscotch Crème Brulee

Fresh Filter Fairtrade Coffee or Tea served with Tablet

£33.95 per person

### **THE CRAIGHOUSE MENU**

Spiced Lentil Soup with Coriander Cream

Hot Smoked Salmon Timbale with a Baby Herb Salad & Citrus Dressing

Roast Topside of Beef with Fondant Potato & a Caramelised Onion & Whisky Jus and  
Seasonal Vegetables

Belgian Chocolate and Raspberry Tart

Fresh Filter Fairtrade Coffee or Tea with Petit Fours

£37.95 per person

## MENU SELECTOR

Personalise your own set Wedding Menu by choosing any 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)  
Pea and Ham with Crème Fraiche (v)  
Minestrone with Parmesan (v)

Prawn Platter with Marie Rose Sauce  
Tomato and Mozzarella Salad with Basil and a Balsamic Reduction  
Crispy Camembert served with Baby Leaves and Redcurrant Jelly  
Chicken Liver Pate with Oatcakes & Chutney  
Goats Cheese and Cherry tomato Tartlet on a bed of Seasonal Leaves

### MAIN COURSES

Supreme 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 a 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 & Orange Sauce

Brie and Beetroot Filo Tartlet with Apple and Red Onion Relish

Wild Mushroom, Spinach and White Wine Crepe

### DESSERTS

Strawberries and Cream Cheesecake

Pannacotta with Berry Compote

Sticky Toffee Pudding with Caramel Sauce

Banana and Rum Crème Brulee

Chocolate Truffle Torte with White Chocolate Sauce

Apple and Blackberry Tart with Crème Anglaise

Raspberry Cranachan with Cinnamon Shortbread

Fresh Filter Fairtrade Coffee or Tea served with mints

£35.50 per person

## **BUFFET MENU**

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

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

### SOUPS and STARTERS

Roast Tomato and Basil with Herb Croutons (v)

Carrot and Coriander (v)

Leek and Potato (v)

Pea and Ham with Crème Fraiche (v)

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 Redcurrant Jelly

Chicken Liver Pate with Oatcakes and Chutney

Goats Cheese and Cherry tomato Tartlet on a bed of Seasonal Leaves

### MAIN COURSES

Chicken Tagine with Red Peppers and Chickpeas

Platter of Breaded Seafood with Homemade Tartare Sauce

Homemade 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 Green Vegetable Curry with Rice (v)

Spinach and Ricotta Cannelloni (v)

Butternut Squash and Stilton Risotto (v)

Fresh Filter Fairtrade Coffee or Tea with Mints

£29.95 per person

**Children's Menu (under 12 years)**

Soup of the Day with Crusty Bread

or

Melon Cocktail

Roast Chicken with Mashed Potatoes and Chunky Carrots

or

Macaroni Cheese

or

Cod Goujons with Chips or Potatoes and Baked Beans

Ice Cream and Jelly or Banana

£8.95 per person

## EVENING BUFFETS

### Menu A

Choose any four items from the selection below:

Half Round of Sandwiches per person  
Buffet Pork Pies (2pp)  
Selection of Vegetarian Quiche  
Hot Mini Indian Savouries (v) (3pp)  
Chicken Goujons with Dips (2pp)  
Vegetarian Bruschetta (2pp)  
Mini Filled Wraps (2pp)  
Mini Margherita Pizzas (2pp)

£8.95 per person

### Menu B

Hot Bacon or Sausage Rolls (1 per person, Vegetarian alternative available)  
Potato Wedges with Sour Cream Dip and Ketchup

£5.95 per person

### Menu C

Corned Beef Stovies or Lasagne with Garlic Bread or Haggis and Clapshot  
(Vegetarian alternatives available)

£8.95 per person

### Menu D

Scottish Cheddar, Brie & Stilton with Oatcakes  
Platter of Freshly Cut Fruits

£6.95 per person

Please note all prices quoted above are inclusive of VAT at 20%