

# Day Delegate Menus

## Package 1 Menu

### Fresh Cut Traditional Sandwiches

Roast chicken salad

Soft cheese with roasted peppers (V)

Sliced turkey salad

Atlantic prawn mayonnaise with mixed salad leaves

Free range egg mayonnaise (V)

Smoked ham with wholegrain mustard

### Buffet Selection

Marinated piri piri chicken skewers with spiced yogurt

Roast red onion & spinach tart with goat's cheese (V)

Charred sweet pepper hummus & cherry tomato  
crostini (V)

Smoked salmon with crème fraiche on an oatcake

Bowl of whole seasonal fruits

## Package 2 Menu

### Bowl Food Selection

30-59 Delegates - choose 2 options | 60-89 Delegates - choose 3 options | 90 + Delegates - choose 4 options

#### Hot Bowls

Creamy chicken satay with ginger & chilli  
& saffron rice (gf) (df) (wf)

Beef and vegetables in a rich beer jus,  
dauphinoise potato

Haggis neeps and tatties (veg option available)

Sea bass fillet & oriental vegetable soba noodle

Gnocchi in an arrabiatta sauce with  
Italian vegetables (v)

Roasted butternut squash casserole &  
coriander with lemon cous cous

Saag aloo with Indian pilau rice (v) (vg) (gf) (df) (wf)

#### Cold Bowls

Borlotti beans, chargrilled marrows, beet &  
courgette spaghetti, herb dressing  
(v) (vg) (gf) (df) (wf)

Thai-marinated Scottish salmon on a bed of rice,  
coriander & mint dressing (gf) (df) (wf)

Italian pasta, sun blushed tomatoes, olives  
& mozzarella with a basil and oil dressing (v)

Chicken & prawns with celery and apples bound in  
a crème fraiche dressing (gf) (wf)

#### Salad Bowls

Classic chicken Caesar salad, spiced potato  
& cous cous (df)

Goat's cheese, pickled walnut & pear salad (gf) (wf)

Scottish smoked salmon, new potatoes &  
Arran mustard seed salad (gf) (df) (wf)

Mediterranean tomato, cucumber and watermelon  
salad with yogurt & mint dressing (v)

#### Dessert Bowls

Raspberry and Drambuie Brulee (v)

Chilled ginger and rhubarb with vanilla custard (v)

Chocolate profiteroles, Chantilly cream &  
Baileys chocolate sauce (v)

Butterscotch panna cotta (v)

Apple and sultana crumble topped with  
oatmeal & cinnamon (v)



# Day Delegate Menus

## Package 3 Menu

### Scottish Working Lunch

Warm Scottish blue cheese and leek tartlet

Smoked salmon

Roast ham with Arran mustard

Warm Scottish potatoes

Selection of Scottish salads

Scottish cheeseboard selection with chutney and oatcakes

Mini cranachan dessert

Fresh cut fruit platter

**OR**

### Hot Fork Buffet

Choose 2 x main courses

#### Hot Beef Dishes

Steak & ale pie with puff pastry top

Slow braised beef daube, onions, dauphinoise potatoes, red wine jus

Scottish sausages, mustard mash, red wine jus & crispy onions

Traditional beef lasagne with garlic bread

#### Hot Pork Dishes

Korean pork & red pepper stew

Southern style BBQ pulled pork, brioche bun, fennel & red cabbage slaw

#### Hot Chicken Dishes

Vietnamese chicken, coconut rice & fresh herb salad

Thai chicken green curry, coriander rice & sesame tuile

Lemon & thyme roasted chicken supreme, smoked paprika potatoes, chicken gravy, pea shoots

#### Hot Fish Dishes

Cod loin baked with chorizo & red peppers, new potatoes & parsley

Moroccan spiced salmon with harissa dusted potatoes

#### Hot Vegetarian Dishes

Sweet potato, apricot and chickpea tagine with spinach and lemon cous cous (V)

Wild mushroom and spinach filo parcel with mustard leeks and fondant potato (V)

Asparagus, broad bean and roasted garlic risotto (V)

