



Sample Buffet Menus

Buffet Menu 1

Crudités & Dips

Rosemary Focaccia & Olive Oil

Lemon Herb Garlic Grilled Chicken

Apple Heather Honey Glazed Pork Belly

Herbed New Potato Salad

Mint, Parsley, Cucumber, Bulgur Wheat, Yoghurt

Heritage Tomatoes, Burrata, Basil

Spiced Roast Squash, Pickled onions, Coriander, Herb Dressing

Quinoa, Goat's Cheese, Walnut, Parsley, Grated Carrot

EÒLACH

Green Local Leaf Salad

...

Sticky Toffee Pudding & Clotted Cream

Apple Crumble

Buffet Menu 2

Rosemary Focaccia & Olive Oil

Venison Salami, Honey Glazed Figs, Hebridean Blue

Tender Stemmed Broccoli, Lemon, Parsley, Sunflower seeds

Marinated Roast Lamb Leg, Saffron Yoghurt

Crispy Confit Duck leg, Apple Slaw

Pearl Barley Summer Salad

Whole Spiced Roast Cauliflower, Herb Dressing

Crispy Garlic Herbed New Potatoes

Hitched

EÒLACH

Green Local Leaf Salad

Mint, Pea, Feta Salad

...

Chocolate Hazelnut Torte

Cranachan

Buffet Menu 3

Rosemary Focaccia & Olive oil

Charred Sugar Snap Peas, Ewe's Milk Cheese

Asparagus, Lemon, Hollandaise

Hot Smoked Mackerel Niçoise

Slow Braised Tomato Beef Brisket Pie

Marinated Roast Venison, Spiced Root Vegetables

Crispy Garlic Herbed New Potatoes

Hitched

EÒLACH

Beetroot, Honey, Cumin, Tarte Tatin

Grilled Apricot, Mascarpone, Rocket, Thyme

Green Local Leaf Salad

...

Strawberry, Elderflower Cheesecake

Chocolate Mousse, Caramel Salted almonds

Canapés

Haggis Bon Bons, Whisky Sauce

Orkney Smoked Trout, Dill Oatcakes

Fig, Goat's Cheese, Heather Honey, Toasts

Butterbean Hummus, Flatbread

Potato Rosti, Crème Fraîche

Courgette Herb Bruschetta

Hitched

EÒLACH

Crispy Chickpea Tofu, Sweet chili

Honey and Oat Soda Bread, Beetroot Cured Hake, Herb Cream Cheese

Langoustine, Lemon, Butter, Parsley

Oysters, Mignonette Sauce

Crab Croquettes, Chive

Highland Wagyu, Pickled Shallot, Rye

Hitched