

# DINING IN

The New Eating Out

## COLD FORK BUFFETS

**The one with meat ..... £10.50**

Quiche Lorraine (smoked ham).  
Mixed meat platter.  
Baby potatoes with mayonnaise.  
Mixed bean salad.  
Coleslaw with Arran Dunlop and Arran Apple chutney.  
George's focaccia.  
New York style cheesecake with seasonal berries and cream.

**The one with fish ..... £12.00**

Seafood tart (smoked haddock, salmon & cod).  
Salmon & smoked salmon platter.  
Baby potatoes with mayonnaise.  
Mixed bean salad.  
Coleslaw with Arran Dunlop and Arran Apple chutney.  
George's focaccia.  
New York style cheesecake with seasonal berries and cream.

**The veggie one ..... £12.50**

Roasted pepper & sun-dried tomato tart.  
Mixed vegetable antipasto platter.  
Baby potatoes with mayonnaise.  
Mixed bean salad,  
Coleslaw with Arran Dunlop and Arran Apple chutney.  
George's focaccia.  
New York style cheesecake with seasonal berries and cream.

**The one with everything ..... £19.50**

Quiche Lorraine (smoked Ham).  
Seafood tart (smoked haddock, salmon & cod).  
Mixed meat platter.  
Salmon & smoked salmon platter.  
Baby potatoes with lemon, chives & Arran grain mustard.  
Couscous with roasted vegetables.  
Mixed bean salad.  
Traditional coleslaw.  
George's focaccia.  
New York style cheesecake with seasonal berries and cream.  
Arran Gold & coffee mousse.

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## Additional items.

**Buy these at the checkout to add extra choice, more to eat and wow factor.**

### **Dressed whole salmon (serves 18-24) ..... £130.00**

Poached whole, boneless salmon, hand dressed with chaud-froid. Watercress salad & tomato roses.

### **Chicken, ham and apricot terrine. (serves 10-12) ..... £28.00**

A fragrant chicken terrine sparkled with jewels of ham and bright apricots.

### **Salmon and Prawn terrine (serves 10-12) ..... £32.00**

Atlantic prawns in salmon & Crowdie mousse with chives, wrapped in smoked salmon slices. Garnished with prawns and asparagus tips.

### **Raised pie with chutney (serves 12-16) ..... £37.50**

A 9" hand-raised crust filled with chunks of prime Scottish pork, baked and topped with Arran chutney.

### **Coubillac (serves 12-16) ..... £65.00**

Salmon fillets stuffed with herbed rice and egg, wrapped in puff pastry. Served with piquant tomato sauce.

### **Piedmont Peppers (serves 10-12) ..... £24.00**

Roasted red pepper halves stuffed with cherry tomato, anchovy, garlic and olives

### **Mixed Antipasto Platter (serves 10-12) ..... £28.50**

Vegetable antipasto selection; olives, stuffed peppers, artichoke hearts and asparagus plus continental cooked & cured meats and Parmesan chunks.

You can order for any number from 12 to 108.

If you like the style and simply want more food please order for more than the number of guests you're expecting\*.

A discount of 10% applies when you book and order online at least ten days before your event. We accept bookings on a first-come-first-served basis. We get very busy at certain time of year and suggest you don't leave it that late to order if your date is important. Someone else may have got there first.

There may be a nominal charge to offset the cost of delivery, which is calculated at the checkout.

\* **We never want your guests to go short of food. Our buffets are priced for each person and your choice should reflect the number of guests you expect. We accept no responsibility for a shortage of food if more people arrive at your event than the number for whom you've ordered.**