



Ocean Kitchen Buffet & Canapé Menu

Morning receptions

Pastries/tea/coffee: £8.00 per head

Bacon roll/tea/coffee/pastries: £12.00 per head

Bacon roll/tea/coffee/pastries/fruit juice/water: £15.00 per head

Buffet options

£10 buffet option: minimum 20 guests

Vegetables samosa & minted yoghurt

Sausage rolls

Haggis vol au vent

Soy and ginger chicken drummer

Egg and cress mayonnaise sandwiches

Vegetable sticks and hummus

Chilli prawn skewers

Mini stone baked pizza

£15 buffet option: minimum 20 guests

Vegetables samosa & minted yoghurt

Sausage rolls

Haggis vol au vent

Soy and ginger chicken drummer

Egg and cress mayonnaise sandwiches

Chicken mayonnaise sandwiches

Spicy prawns balls, sweet chilli dipping sauce

Teriyaki chicken skewers

Cherry tomato foccacia

Mini gateau opera "dessert"

£22.50 buffet option: minimum 20 guests

Vegetables samosa & minted yoghurt

Bacon wrapped sausage & Cumberland dip

Haggis vol au vent

Soy and ginger chicken drummers

Sesame salmon bites, chilli soy dip

Teriyaki chicken skewers

Cherry tomato foccacia

Cold meat platter:

(Honey roast ham & hand cut roast sirloin)

Selection of seasonal salads:

(Potato, black grape waldorf, pasta italienne, green bean & cherry tomato, seasonal leaves)

Mini gateau opera "dessert"



Canapes

£1.40 selection

Gazpacho shot
Pigs in blankets
Haggis bouche
Chicken & avocado cup
Chicken liver parfait & onion chutney, bread croute
Spiced prawn balls, soy dipping sauce
Vegetable spring rolls & sweet chilli dipping sauce
Smoked mackerel pate choux bun
Baby mozzarella balls coated in crushed pink pepper corns
Chorizo puffs

£1.80 selection

Tomato & basil shots
Green thai prawns & coriander salsa shot
Smoked salmon & dill cream cheese blinis
Goats cheese fritters & red pepper sauce
Moroccan lamb meatballs & harissa dip
Sesame salmon bites & chilli soy dip
Mini stone baked pizza
Prawn & pork dumpling "shui mai" & soy dipping sauce
Haggis balls & tomato chutney
Pastry boat filled with mushroom & thyme duxelle

£2.00 selection

Butternut & chilli shots
Thai beef salad on Chinese spoons
Duck spring roll & plum dipping sauce
Mini bagels with smoked salmon & cream cheese
Brie & cranberry wantons
Goats cheese & sun blushed tomato filo tart
Teriyaki chicken
Red pepper & spinach bhajis
Sesame prawn toast
Artichoke, black olive & basil salad in a tomato canapé cup

£2.50 selection

Cullen skink shots
Beer battered haddock & chips
Sesame & wasabi crusted tuna, fresh mango salsa
Crab & tarragon filo tart
Chicken & mango "sausage roll"
Mini monkfish & sweet cure bacon skewer
Minted pea puree, queen scallop served on a Chinese spoon
Beef fillet & salsa verde bruschetta
Sticky lamb kebab with minted yoghurt dip
Thai chicken & peanut cakes, sweet chilli sauce



Ocean Kitchen bar & grill

Dessert canapés £2.50

Mini gateau opera

Mini chocolate brownies

Mini scones, with raspberry jam & cream

Tropical fruit kebabs

Raspberry & framboise fruit soup

Strawberry shortcake (Summer time only)

Mini lemon tart

Chocolate mousse in chocolate cup

White chocolate mousse in chocolate cup

Bailey's bavarois in chocolate cup

Events dinner menu planner

Please choose a starter, a main course and a dessert.

The price for your three courses is indicated by the main course price

Starters:

Chicken liver and wild mushroom pate, Cumberland sauce & oatcakes

Smoked salmon, cucumber, red onion & tomato, dill oil

Goats cheese, sundried tomato & basil filo tart

Smoked haddock & crab filo tart

Asparagus, cherry tomato & baby mozzarella salad, sweet basil & chilli dressing

Main course:

Vegetarian option: Asparagus risotto, red pepper oil, sautéed oyster mushrooms & parmesan shavings: £18.00

Roast Scottish salmon fillet, olive & parmesan polenta, roasted cherry tomatoes & salsa Verde: £18.00

Chicken stuffed with haggis, neep mashed potato, green beans wrapped in bacon & whisky mustard sauce: £22.00

Roast Halibut fillet, pea puree, fondant potatoes & lobster sauce: £27.00

Aberdeen Angus Beef fillet with truffle mashed potato, caramelized red onion compote, asparagus & red wine sauce: £35.00

Venison fillet wrapped in bacon, chateau potatoes, braised chicory & blackcurrant sauce: £38.00

Dessert:

Chocolate & hazelnut truffle, white chocolate sauce

White chocolate & amaretto mousse, dark chocolate sauce

Mascarpone cheesecake with fresh fruit salsa & strawberry sauce

Blueberry & almond tart, blueberry compote & vanilla ice cream

Chocolate tart, white chocolate ice cream & raspberry sauce