



## Bowl & Slider Food Menu

For a buffet with a difference why not try our bowl food & slider menus selection. Our bowl food is served as an individual portion and is designed to fit neatly in your hand.

While our slider food is finger licking and moreish!

Our recommendations are as detailed below – all we ask is that you please remember to choose a meat, fish, vegetarian option, or for pure indulgence add a sweet treat.

3 bowls & 1 slider      4 bowls & 1 slider  
5 bowls & 2 sliders      6 bowls & 2 sliders

Please call for all prices

<b>Hot Options</b>	<b>Cold Options</b>	
<p>Venison braised in red wine herb and root vegetables Haggis, neeps and tatties Scottish bangers with creamy mash &amp; red onion gravy Szechuan stir fired Chicken with garlic, chilli, ginger &amp; noodles Aubergine &amp; sweet potato Tagine (vegan) Chicken stroganoff with wild rice Thai coconut chicken with jasmine rice Seafood Paella Stir fry noodles with coriander Bok choi and prawns Beef and mushroom casserole with herb dumpling Beef Carbonade with spiced vegetables Navarin of lamb (lamb, tomatoes, root vegetables and herbs) Lentil &amp; Bean Chilli with herb rice (vegan) Luxury fish pie with prawns &amp; cheesy mash topping Mixed Vegetable Satay (v) Wild Mushroom Risotto (v) Potato Gnocchi &amp; Dunsyre Blue cheese (v) Penne Pasta with sun blush tomato and black olive salad (vegan) Aubergine &amp; Butterbean Biryani &amp; curry sauce (vegan) Oven roast peppers &amp; chick pea curry served with spiced couscous (vegan) Fennel, Flageolet &amp; Mushroom Goulash (vegan)</p>	<p>Smoked Duck Salad, with Coriander, Cucumber &amp; Bean Sprouts Roasted butternut squash &amp; red pepper with goat's cheese, rocket &amp; balsamic (v) Crispy Ayrshire Bacon and boiled Egg salad with ranch dressing Lime Poached Salmon Salad Sweet Chilli Chicken salad Prawn and hot smoked salmon cocktail Pad Thai Noodle salad (vegan) Sun blush Tomato, feta and olive salad (v) Classic Caesar salad (v) Grilled Grapefruit and Zucchini Salad (Vegan) Roast garlic marinated mushrooms &amp; pepper salad with ciabatta bread (vegan)</p>	
	<th style="text-align: center;"><b>Sweet Options</b></th>	<b>Sweet Options</b>
	<p>Auld Alliance Brulee Eton Mess Topsy Laird Trifle Seasonal berry &amp; apple crumble Raspberry Cranachan Sticky toffee pudding with butterscotch sauce Tropical Fruit salad with lemongrass syrup (vegan) Chocolate &amp; Cointreau Mousse Apricot bread &amp; butter pudding Banana Cake with compote of fresh seasonal berries (vegan) Seared Pineapple with Rum Glaze (vegan)</p>	

# Slider Menu

## Sliders

*All served in a mini toasted bun on one of the "special" House slates*

Scottish Beef with Cheddar & a Spicy Tomato Sauce  
Chicken Teriyaki with Lettuce & Ranch  
Grilled Chicken with Lettuce, Tomato & Mayo  
Halloumi Cheese with Red Pepper Dressing (v)  
Tuna Steak with Mango Salsa  
Sage & Gorgonzola (v)  
Gammon Steak with Tomato, Lettuce & Mayonnaise  
Curried Lentil Pattie with Sliced Tomato (v)

Cone of Fish Goujons & Tartare Dip  
Cone of Chicken Goujons & Spicy Salsa Dip

*All served in mini bowls*

Cajun Spiced Potato Wedges  
Cheesy Mashed Potato  
Classic Caesar Salad  
Vegetable stir fry rice  
Plain chow main  
Chef's salad with balsamic dressing

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## Add some drinks

[Based on a 2 hour drinks reception]

### Option One

3 glasses of house Sauvignon Blanc or house merlot [rose also available or 3 bottled beers – a selection of soft drinks will also be provided

### Option Two

2 glasses of Prosecco or sparkling grape juice & fruit juice

### Option Three

3 glasses of non – alcoholic Bucks Fizz or fruit juices and mineral waters

