



Event Catering Menu

BREAKFAST

Mini Danish Pastries (v) Maple pecan plaits / Raspberry crowns / Vanilla crowns / Cinnamon swirls / Apple coronets	£2.45
Pain au chocolate / Pain au raisin (v)	£3.95
Croissant (v) Raspberry (vg) / Lotus Biscoff	£3.95
Mini Gluten Free Croissants (v & gf) served with butter & jam	£3.95
Breakfast muffin (v) Blueberry / Raspberry & White Chocolate / Dark Chocolate	£3.45
Gluten Free Breakfast Muffin (v & gf) Chocolate	£3.65
Breakfast Bar (v & gf) Almond & Apricot with a Yoghurt Coating / Protein with Peanuts & Chocolate / Coffee & Chocolate with Peanuts / Almond, Date & Walnut with Pumpkin Seeds	£2.25
Flavoured Yoghurt Pot (v & gf) Peach, Strawberry	£2.95
Granola pot (v & gf) Honey, Forest Fruits, Strawberry (Vegan available)	£2.95
Freshly prepared fruit platter (vg & gf)	£3.95
Breakfast bagel (v, vg & gfo) Chef's selection of freshly made bagels with meat & vegetarian fillings	£4.95
Hot breakfast roll with 1 filling* (additional filling +£1) Bacon / Link or Square sausage / Veggie or Vegan sausage / Potato scone	£3.50

***Hot breakfast rolls available in select venues**

All prices are valid until the end of 2026.

All prices are exclusive of VAT which will be charged at the standard rate when applicable.

All dietary requirements can be catered for. (v) - Vegetarian; (vg) - Vegan; (gf) - Gluten free; (gfo) - Gluten free option available; (df) - Dairy free





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BEVERAGES

Freshly brewed tea & coffee Organic coffee, Decaffeinated coffee, Fairtrade breakfast tea & a selection of herbal teas	£2.60
Orange / Apple juice (1L)	£3.25
Carton of water (500ml)	£1.60
Still / Sparkling mineral water (750ml)	£2.50
Lightly sparkling drink (250ml) Apple & Rhubarb / Apple & Strawberry / Sweet & Sour Apple	£2.75
Fizzy drink can (330ml)	£2.00
Cold-pressed juice (1L) Apple / Orange	£5.50
Cold-pressed juice (250ml) Apple / Orange	£2.95

FRUIT

Seasonal fresh fruit platter (vg & gf)	£3.95
Individual piece of fruit (vg & gf)	£1.25

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BISCUITS, CAKES & SNACKS

Biscuit selection (v) Viennese whirls / Shortbread rings / Butterscotch crunch / Divinely chocolatey cookies / Crunchy oat crumbles	£1.75
Shortbread fingers (v)	£1.50
Tunnocks selection (v)	£1.50
Chocolate macaroon (v & gf)	£1.95
Mini cake selection Carrot / Chocolate / Victoria sponge (vg) / Mocha (vg) / Red velvet (vg) / Lemon drizzle (gf) / Brownie (gf)	£3.75
Caramel shortcake (v) Milk chocolate / White chocolate	£3.95
Empire biscuit (v)	£2.95
Traybake selection Chocolate brownie slice (gf) / Caramel heaven slice (gf) / Raspberry & almond slice / Vegan flapjack (vg)	£3.50
Lazy day cake selection (vg & gf) Fruit cake / Shortbread / Millionaire's shortbread / Rocky road / Chocolate tiffin / Chocolate orange	£3.50
Mini cake bar selection (v) Carrot cake / Fruit cake / Brownie	£1.95
Scottish tablet (v & gf)	£1.50
Pack of crisps (40g) (v) Sea salt / Mature Cheddar & onion / Salt & vinegar	£1.60
Pack of veggie chips (40g) (vg & gf) Lentil with chilli & lemon / Hummus with tomato & basil	£2.50
Pack of popcorn (20g) (vg & gf) Lightly salted / Sweet & salted	£1.75

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FINGER BUFFET

Selection of classic sandwiches and wraps	£4.95
Mini sausage roll / Mini vegan sausage roll (vg)	£1.95

Buffet Items

£3.95
per item

Meat

- Pork & black pudding sausage roll
- Chef's choice of chicken skewer (gf)
- Lamb koftas with mint yoghurt
- Quiche Lorraine

Fish

- Chef's choice of salmon skewer (gf)
- Smoked salmon and dill fishcake with tartare sauce (gf)
- Mini smoked mackerel pâté tartlet
- Mini prawn cocktail (gf)

Vegetarian

- Caramelised onion and goat's cheese tartlet (v)
- Mozzarella, cherry tomato & olive skewer (v & gf)
- Chef's choice of vegetarian quiche (v)
- Vegetable pakora (v)

Vegan

- Watermelon, vegan feta cheese & mint (vg & gf)
- Mini Mexican spicy bean roll (vg)
- Chickpea & cauliflower croquette with Indian sweet chilli sauce (vg)
- Beetroot falafel bite (vg & gf)

Salad Bowls

£20.00
per bowl
(1 bowl serves 15)

- Asian slaw (vg & gf)
- Deli style lemony potato salad (vg & gf)
- Super green salad (vg & gf)
- Fattoush salad (vg)
- Butternut squash with pomegranate & greens (vg & gf)
- Mixed leaves with heritage tomatoes, basil & spring onion (vg & gf)
- Mixed leaves with avocado, azuki beans, black rice, tomatoes & chimichurri dressing (vg & gf)

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GRAZING PLATTERS

Italian Antipasto Platter (gfo) £125

Includes a selection of cured meats, cheeses, cherry tomato caprese salad, sun blush tomatoes, roasted peppers, saporì mistoliva olives & Italian artisan breads

Scottish Antipasto (gfo) £125

Includes a selection of Scottish cured meats & pates, Scottish buffalo mozzarella caprese salad, sun blush tomatoes, roasted peppers & artisan breads

Vegan Greek Platter (vg & gfo) £95

Includes sweet potato falafel, vegan koftas, vegan feta cheese, marinated olives, creamy chickpea hummus, greek salad, vegan beetroot tzatziki, cherry tomatoes, cut crudites & pita bread

Seafood Platter (gfo) £155

Includes hot mackerel, smoked salmon, Norwegian gravadlax, prawn Marie Rose, salad of the day, caperberries, lemon wedges, artisan bread & butter

Scottish Cheese Platter £115

Includes a selection of Scottish cheeses, Scottish oatcakes, artisan biscuits, red and white grapes and Arran chutney

Each platter serves 10 people

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DAY CATERING PACKAGES

PACKAGE A £16.70pp

Morning

Mini Danish pastries
Tea, coffee & water

Lunch

Selection of sandwiches & wraps
Tunnocks assortment
Tea, coffee & water

Afternoon

Tea, coffee & water

PACKAGE B £24.35pp

Morning

Mini Danish pastries
Piece of fruit
Tea, coffee & water

Lunch

Selection of sandwiches & wraps
Chef's buffet selection
(2 items pp)
Tea, coffee & water

Afternoon

Tea, coffee & water

PACKAGE C £31.05pp

Morning

Breakfast muffin
Piece of fruit
Tea, coffee & water

Lunch

Selection of sandwiches & wraps
Chef's buffet selection
(2 items pp)
Mini sausage roll
Tea, coffee & water

Afternoon

Mini cake selection
Tea, coffee & water

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