**Prestige Catering**

**Weddings and Events**

**Passed canapes – from £8 per person**

* Parmesan and Parma ham
* Asparagus frittata, red pepper houmous
* Haggis bon-bon and whisky mayonnaise
* Smoked salmon and sour cream blinis
* Devils on horseback
* Baby potato skins with creamy smoked haddock
* Smoked mackerel pate, mini oatcakes
* Duck liver pate éclair, caramelised red onions
* Pea and mozzarella arancini
* Falafel and grilled pepper skewer
* Apricot, Stilton and walnut

**3 course plated menus**

**Menus 1 / 2 / 3 from £35 per person**

**Menu 1**

**Starters**

* Chicken liver parfait, toasted brioche, dressed salad, onion chutney
* Cullen skink with smoked haddock, cheddar cheese, crispy potatoes straws
* Avocado, cashew and chilli pâté, potato salad (V)

**Main courses**

* Poached chicken breast, crispy haggis, fondant potato, seasonal vegetables, mustard cream sauce
* Scottish seafood fish pie, flaky puff pastry, mashed potato, seasonal vegetables
* Spicy sweet potato hasselback, fondant potato, seasonal vegetables, sauce Choron (V)

**Desserts**

* Warm sticky toffee pudding, butterscotch sauce, caramel ice cream
* Pear and almond tart, vanilla crème anglaise, white chocolate cream

**Menu 2**

**Starters**

* Smoked mackerel pate, grilled flatbread, dressed salad, gooseberry conserve
* Salad of duck, orange, chorizo and hazelnuts
* Avocado, cashew and chilli pâté, potato salad (V)

**Main courses**

* Braised ox cheek, kale colcannon, roast root vegetables, rich red wine gravy
* Poached Scottish salmon, herb crushed potatoes, steamed vegetables, hollandaise sauce
* Spicy sweet potato hasselback, fondant potato, seasonal vegetables, sauce Choron (V)

**Desserts**

* Chocolate mousse, cherry compote, highlander shortbread
* Chilled whisky brioche pudding, marmalade ice cream, raspberry compote

**Menu 3**

**Starters**

* Cocktail of whisky cured salmon, cream cheese and pickled cucumber, potato salad
* Rillettes of pork and venison, cream cheese and spiced pear, potato salad
* Avocado, cashew and chilli pâté, potato salad (V)

**Main courses**

* Roast guinea fowl, wild mushroom fricassee, dauphinoise potatoes, steamed vegetables, truffle jus
* Scottish seafood ‘en papilotte’, baby new potatoes, steamed vegetables, herb cream sauce
* Spicy sweet potato hasselback, fondant potato, seasonal vegetables, sauce Choron (V)

**Desserts**

* Coconut panna cotta, glazed pineapple, basil sorbet
* Chocolate cremeux tart, berry compote, raspberry ripple ice cream

**Family service**

**Menus 1 / 2 / 3 from £30 per person**

**Menu 1**

**Starters – family service**

* New potato, lemon and mustard cress salad
* Pasta salad with pesto and sweetcorn
* Seafood platter – Smoked mackerel pate, frittata, prawn Marie Rose
* Charcuterie platter – Mini pork pie, mixed cured meats, pickles

**Mains – family service**

* Roast pork and crackling, vegetarian wellington
* Selection of potatoes, vegetables, sauces, roast gravy and condiments

Or

* Paellas – Chicken and chorizo, vegetable
* Selection of hot tapas – Patatas bravas, tortilla, spicy meatballs

Or

* Fish pie, cottage pie, vegetarian stew
* Selection of potatoes, vegetables, sauces and condiments

**Desserts – family service**

* Mississippi mud pie

OR

* Fresh fruit meringues

**Menu 2**

**Starters – family service**

* New potato, lemon and mustard cress salad
* Caprese salad with mozzarella, vine tomatoes and basil
* Seafood platter – Poached Scottish salmon, frittata, prawn Marie Rose
* Charcuterie platter – Game pate, mixed cured meats, pickles

**Mains – Plated**

* Poached chicken breast, crispy haggis, fondant potato, seasonal vegetables, mustard cream sauce
* Scottish seafood fish pie, flaky puff pastry, mashed potato, seasonal vegetables

**Desserts – family service**

* Mississippi mud pie
* Fresh fruit meringues

**Menu 3**

**Starters – family service**

* New potato, lemon and mustard cress salad
* Caprese salad with mozzarella, vine tomatoes and basil
* Seafood platter – ‘Hot smoked’ Scottish salmon, seafood frittata, prawn Marie Rose
* Charcuterie platter – Game pate, pork pie, mixed cured meats, pickles
* Avocado, cashew and chilli pâté, potato salad (V)

**Mains – Plated**

* Braised ox cheek, bubble and squeak, roast root vegetables, rich red wine gravy
* Poached Scottish salmon, herb crushed potatoes, steamed vegetables, Hollandaise sauce

**Desserts – family service**

* Mississippi mud pie
* Fresh fruit meringues

**Street food**

* **All guests receive the same dishes, all dishes are vegetarian unless stated.**
* **Add chicken, pork or beef to any vegetarian main course**
* **Start with a bowl of soup, noodles or nachos.**
* **Choose a selection of 3, 4 or more street food dishes, delivered to your table for your main course.**
* **Finish with 2, 3 or more desserts from around the world, either plated or delivered to your table.**

**Starter plus 3 mains from £30 per person**

**Starters**

* Sweetcorn noodle soup
* Mulligatawny with diced apple
* Cullen skink
* Mexican cheese nachos with jalapenos

**Mains**

**Served at your table in authentic street food boxes for you to help yourself - Add chicken, pork or beef**

**Noodles**

* Singapore street noodles with char siu cauliflower and sesame oil

**Curry**

* Himalayan paneer curry, braised basmati rice, nan bread

**Seafood shack**

* Cod fishcakes with seafood sauce and brown bread

**Paella**

* Saffron, red pepper, butternut squash and asparagus paella

**Kebabs**

* Turkish flatbread, spiced pulled vegetables, red cabbage, hot chilli sauce

**Tex Mex**

* Cajun spiced mac’n’cheese, refried black beans, salsa and deep-fried flour tortilla

**Scottish**

* Haggis, neeps and tatties, whisky cream

**Desserts**

**Served at your table in authentic street food boxes for you to help yourself OR plated and served to each guest**

* Coconut rice pudding with mango
* Kulfi with cardamom, saffron, pistachios and rose petals
* Butterscotch sundae with raspberry drizzle
* Lemon madeleines with crème brulee ice cream
* Mississippi mud pie

**Buffets**

**Full buffet from £30 per person**

**Cold buffet (All included)**

Assorted artisan breads, butter

Caprese salad – Mozzarella, Tomato, Pesto

Charlotte potato salad, with mayonnaise, red onions and mustard

Mixed marinated olives, assorted hummus, assorted falafel (V)

Blinis with whipped goats’ cheese, honey and beetroot (V)

**Mixed cold fish and seafood platter** – Smoked mackerel pate, seafood frittata, prawn Marie Rose

**Mixed cold charcuterie platter –** Pork pie, mixed cured meats, pickles

**Hot buffet (choose 1)**

Mini scotch pies, brown sauce

Chilli con Carne, Braised Rice, accompaniments

Lasagne al Forno, garlic bread

Thai green chicken curry, Coconut rice, prawn crackers

**Dessert buffet (choose 2)**

Chocolate profiteroles

Tiramisu

Apple crumble tart

Sticky toffee pudding

Baked New York cheesecake

All served with – Chantilly cream and crème anglaise

**Packed lunch – from £7 per person**

* Choice of sandwich, wrap, pasta salad
* Fruit
* Crisps
* Assorted breakfast bar
* Bottle juice

**Soup & Sandwich lunch – from £14 per person**

* Freshly made soup with artisan bread
* Assorted sandwiches and wraps
* Brownies, muffins and flapjacks

**Evening buffet (Minimum 50 covers) from £14 per person**

**Choose 1 hot option**

1. Stovies – Meat and vegetarian, oatcakes, crusty bread, brown and red sauce
2. Chilli – Beef and vegetarian, rice, sour cream, sriracha sauce
3. Lasagne – Meat/chicken and vegetarian, garlic bread, salad
4. Thai red curry ‘or’ Spicy tomato bhuna - Chicken and vegetarian, rice, prawn crackers ‘or’ mini nan breads
5. Paella – Chicken and Vegetarian, crusty bread, Spanish salads
6. Bacon rolls, square sausage rolls, Scotch pies, brown and red sauce
7. Assorted wraps and open bloomer sandwiches

**Choose 2 sweet treats**

1. Brownies
2. Mini muffins
3. Flapjacks
4. Millionaires’ shortbread