

Prestige Catering Weddings and Events



Menu and Prices

Passed canapes **£8 per person (4 canapes)**

3 course plated menus
Menus 1 / 2 / 3 **£35 / £40 / £45 per person**

Family service menus
Menus 1 / 2 / 3 **£30 / £35 / £40 per person**

BBQ / Street food menus **Priced**

Buffets **£26 per person**
Packed lunch **£5 per person**
Soup/Sandwich **£12 per person**
Evening buffets **£10 / £14 per person**

Children under 14 **25% reduction**

Passed canapes - £8 per person (choice of 4 canapes)

- Parmesan and Parma ham
- Asparagus frittata, red pepper houmous
- Caesar salad with marinated anchovies
- 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

£35 / £40 / £45 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 papillote', 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

£30 / £35 / £40 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	£30 per person
Starter, 3 mains, 2 desserts	£35 per person
Additional main	£5 per person
Additional dessert	£4 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

£2 per person extra

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

£26 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

Assorted wraps and open bloomer sandwiches

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 - £5 per person

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

Soup & Sandwich lunch - £12 per person

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

Evening buffet (Minimum 50 covers)

Choose 1 hot option plus 2 sweet treats - £12 pp

Choose 1 hot option plus 2 sweet treats - £16 pp

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