

Prestige Catering



Menus and Prices

Breakfast	£15 / £10 / £5 per person
Packed lunch	£7 per person
Soup & Sandwich lunch	£14 per person
Any time hot / cold buffet	£15 / £20 per person (Minimum 50 covers apply)
Sourdough Pizza station	From £15 per person
Lunch, Cold Buffet	£28 per person
Plated lunch	£28 (2 courses) / £32 (3 courses) pp
Family service	£34 per person
Passed canapes	£8 per person (4 canapes)
Plated dinner	£43 per person
Children under 14	50% reduction
Staffing may be required	
Per staff member	£75

Breakfast option 1 - £15 per person

Cold buffet

- Croissants / toast / butter / jams
- Fresh Fruit
- Cereal, granola, yogurt
- Fresh juices, tea, coffee
- Assorted continental

Hot Buffet

- Porridge, honey, cream
- Full Scottish – Bacon, sausage, haggis, tomatoes, mushrooms, beans, eggs
- Eggs benedict / Florentine - Poached eggs, toasted muffin, ham / spinach, hollandaise sauce

Breakfast option 2 - £10 per person

Cold buffet

- Toast / butter / jams
- Fresh Fruit
- Cereal, milk
- Fresh juices, tea, coffee

Hot Buffet

- Bacon, sausage, egg
- Buttered rolls

Breakfast option 3 (Take away rolls) - £5 per person

- Fruit juices, Tea, Coffee
- Bacon, sausage, scrambled egg
- Buttered rolls
- Take away bags & cups

Packed lunch - £7 per person

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

Soup & Sandwich lunch - £14 per person

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

Any time hot / cold buffets (Minimum 50 covers)

Choose 1 hot option plus 2 sweet treats - £15 pp

Choose 2 hot option plus 2 sweet treats - £20 pp

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

Sweet treats served in bowls or Plates (Pick 2)

- Brownies
- Mini muffins
- Flapjacks
- Millionaires’ shortbread

Sourdough Pizza station, from £15 per person

Stone baked in our gas fired pizza oven

12" Sourdough pizza base, pomodoro sauce made with fresh basil and olive oil, mozzarella

- **8" bamboo plates**
- **Disposable napkins**

Accompaniments

- **Garlic Aioli**
- **Sriracha**
- **Cracked black pepper**
- **Rocket and shallot salad**
- **Parmesan**

Toppings

- **Roast butternut squash, pine nuts and Manchego (V)**
- **Ham hock, jalapenos, courgette and balsamic glaze**
- **Caramelised red onion, goats' cheese and garlic oil (V)**
- **Huevos rancheros with spicy ground beef, red peppers and egg**
- **BBQ chicken, blue cheese and spinach**

Cold Buffet with 1 hot choice - £28 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 (choice of 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 (choice of 2)

- Chocolate profiteroles
- Tiramisu
- Apple crumble tart
- Sticky toffee pudding
- Baked New York cheesecake

All served with – Chantilly cream and crème anglaise

Plated lunch

Choice of 2 starters / 2 mains / 2 desserts for your group

£28 (2 courses) / £32 (3 courses) per person

Starters

- Chicken liver pate, toasted brioche, red onion chutney
- Caesar Salad, vine tomatoes, sour dough crouton (V)
- Prawn cocktail, crispy baby gem lettuce, Marie rose sauce
- Smoked mackerel pate, melba toast, dressed salad
- Pea mint and watercress soup, crème fraiche, Sour dough croutons (V)

Mains

- East Neuk Seafood pie, cheesy mashed potato topping, seasonal vegetables
- Steak and mushroom pie, flaky puff pastry, creamy mashed potatoes, roast root vegetables
- Baked salmon, buttered new potatoes, seasonal vegetables, herb cream sauce
- Nut, Fig and lentil Roast, fondant potato, buttered vegetables, hollandaise (V)
- Twice baked cheese soufflé, potato and sweetcorn chowder (V)
- Chicken Balmoral, creamy mashed potatoes, seasonal vegetables, whisky and mustard sauce
- Roast pork, baked apples, honey roast carrots and parsnips, creamy mashed potatoes, mustard sauce
- Braised beef olives, crushed new potatoes, seasonal vegetables, onion gravy

Desserts

- Sticky toffee pudding, vanilla ice cream, butterscotch sauce
- Lemon posset, chocolate mousse, highlander shortbread
- Apple and blackberry crumble, vanilla ice cream and custard
- Vanilla crème brulee, berry compote, highlander shortbread
- Milk chocolate parfait, orange compote, white chocolate ice cream

Family service - £34 per person

Starters – Family service on the dining table

- Assorted artisan breads, butter
- Jersey royal, lemon and mustard cress salad
- Caprese salad with mozzarella, vine tomatoes and basil
- **Mixed cold fish and seafood platter** – ‘Hot smoked’ Scottish salmon, seafood frittata, prawn Marie Rose
- **Mixed cold charcuterie platter** – Game pate, pork pie, mixed cured meats, pickles

Mains – Service from Chaffing dishes

- Roast silverside of beef, Yorkshire puddings
- Honey roast ham
- Selection of potatoes, vegetables, sauces, roast gravy and condiments

Or

- Paellas – Chicken, chorizo and mixed seafood, 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 on the dining table (Choice of 2)

- Vanilla Crème Brulee
- Sticky toffee pudding
- Double chocolate Brownie
- Fresh Fruit Meringues
- Tiramisu

All served with – Chantilly cream, crème anglaise and shortbread

Passed canapes - £8 (4 canapes)

- Parmesan and Parma ham
- Asparagus frittata, red pepper houmous
- Haggis bon-bon and whisky cream shot
- 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

Plated dinner service

£43 per person (including bread, tea/coffee)

Choice of 2 starters / 2 mains / 2 desserts for your group

Starters

- Seared scallops, Whisky cured salmon, charred sweetcorn, roast vine tomatoes, sweetcorn puree, chive oil
- Venison rilette, spiced venison carpaccio, green olive puree, potato scone, forest fruits dressing, raw honey, hazelnuts
- Twice baked isle of Mull cheddar souffle, sweet potato, smoked haddock and prawn chowder (make it V)
- Hot smoked Salmon, crispy tandoori broccoli, raita, pickled cucumber, lime, poppadum crumb
- Hand rolled Rigatoni, aged parmesan, truffle cream
- Pigeon and bacon pie, mushroom puree, watercress, redcurrant and gin jus
- East Neuk crab custard, tempura prawns, grilled and pickled watermelon
- Carageen set coconut and butternut squash panna cotta, squash velouté, Crispy Parsnips, split hazelnut dressing (V)

Mains

- Roast leg of lamb, apple and mint stuffing, slow cooked spiced lamb belly, potato fondant, feta, crispy onions
- East Neuk seafood 'en papillote', baby potatoes, classic vegetables, white wine and herb cream
- Braised blade of beef, steamed steak and kidney pudding, dauphinoise potatoes, roast root veg, beef gravy
- Steamed sole with mushroom arancini, seasonal vegetables, buttered baby potatoes, vermouth, braised endive
- Pan fried duck, confit duck leg, pancetta potato cake, braised red cabbage, carrot puree, orange reduction
- Chicken, Parma ham and haggis, clapshot tatties, roast vegetables, whisky sauce
- Butter poached cod, baby chorizo, crushed potatoes, curried cauliflower, cauliflower pakora
- Harissa hassleback sweet potato, barbeque broccoli, moroccan spiced hummus, roast vine tomatoes, pumpkin seeds (v)

Desserts

- Rhubarb crumble souffle, rhubarb and ginger compote, custard ice cream (20 ppl or less)
- Pear and almond tart, vanilla ice cream, spiced pears, raspberry coulis

- Spiced sticky toffee pudding, saffron ice cream, orange caramel sauce
- Classic lemon tart, rice pudding ice cream, granola, raspberry jam
- Dark chocolate and pistachio cremeux, cherry compote, raspberry sorbet
- Coconut panna cotta, mango, glazed pineapple, basil sorbet
- Chilled whisky, raisin and brioche pudding, orange marmalade ice cream, pumpkin compote
- Rum baba, cherries and kirsch, vanilla ice cream

