

## Starters

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Please select one starter, main and pudding for your entire party plus a vegetarian alternative where necessary

### Soups

Butternut Squash and Feta Soup (v)

Tuscan White bean Soup with Herbed Croutons (v)

Roast Tomato Soup with a Basil Puree (v)

Summer Green Pea and Mint Soup (v)

Carrot and Lentil Soup (v)

Sweet Potato and Orange Soup (V)

Butternut Squash and Ginger Soup (v)

Honey Roast Parsnip Soup (v)

Leek, Potato and Bacon Soup

Spiced Squash and Coconut Soup (v)

Roast Pepper and Garlic Soup (v)

### Fish and Shellfish

Organic Smoked Shetland Salmon Salad with a Ginger and Lime Dressing

Shetland Crab Cakes with Mango Salsa

Chilli and Ginger Infused Prawns with Lemon and Coriander Mayo

Potted Smoked Mackerel Pate with Beetroot Chutney

Shetland Smoked Haddock and Chive Tartlet

Smoked Salmon and Asparagus Tart

Smoked Shetland Salmon, Horseradish and Cress Toasts

Seared Shetland Scallops with Basil Pesto (max 50)

Crispy Squid Salad with Sweet Dipping Sauce

### Meats

Chicken Liver Pate with Toasted Ciabatta

Ham Hock and Mustard Terrine

Haggis Tartlet with Red Onion Marmalade

Gallia Melon, Prosciutto, Wild Rocket and Pecorino Salad

Black Pudding Scotch Egg with Beetroot Relish

Pork, Bacon and Pistachio Terrine with Apple Chutney

### Vegetarian

Sunblush Tomato and Mozzarella Bruscheta

Orange, Melon and Blueberry Salad with Honey, Lime and Mint

Feta, Tomato and Pesto Tartlet

Aubergine and Mozzarella Salad with Toasted Pine Nuts

Wild Mushroom and Thyme Crostini with Wild Rocket

Courgette, Mint and Feta Tart

Olive and Feta Filo Tartlet with Dressed Leaves and Balsamic Dressing

Asparagus and Crème Fraiche Tart

Grilled Watermelon and Feta Salad with Balsamic

### Sharing Boards

*These boards can either be served at your guest's tables or buffet style.*

#### **Italian Board**

A Selection of Italian Meats, Cheese, Olive and SunBlush Tomatoes.

#### **Great British Board**

Hampshire Roast Ham, Pate with Red Onion Marmalade and a selection of Scottish and English Cheeses

#### **Seafood Board**

Marinated Prawns with Chilli and Ginger, Crispy Squid and Smoked Shetland Salmon with Mayo and Hot Smoked Salmon

*All boards are served with crust bread and our own chutney*

## Mains

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### Chicken and Duck

Roast Chicken with a Lemon and Herb Aioli with Thyme Roasted Potatoes

Chicken and Lemon Tagine

Butter Baked Chicken Breast Stuffed with herby Mozzarella Wrapped in Smoked Bacon on Buttered Mash

Black Pudding and Apple Stuffed Chicken

Herby Roast Chicken with Corn Salsa

Pan Fried Breast of Chicken with Apple and Orange Braised Red Cabbage

Garlic Roast Chicken with Rosemary and Pancetta Potatoes

Balsamic and Honey Roast Duck served with Potatoes and Greens Beans

Lemon Stuffed Chicken with Sundried Tomatoes on Buttered Mash

Chicken Coq Au Vin Blanc with Buttered Mash

Confit Duck with Braised Onion on Celeriac Mash

Pan Fried Chicken with Chorizo and Rocket Salad

Crispy Thyme Chicken with Herb Butter

Lemon Roast Poussin on Parsnip Mash

Pesto Buttermilk Roast Chicken on Buttered Mash

### Fish

Lemon and Spring Onion Stuffed Haddock with Bread Sauce and Buttered New Potatoes

Seared Cod on Braised Lentils and Prosciutto

Organic Shetland Salmon Fillet with a Pine Nut Crust on Lemon and Dill crushed potatoes

Herb Crusted Fillet of Cod on Crushed potatoes served with Leafy Salad and Roasted Pine Nuts

Poached Shetland Salmon with Herb and Champagne Sauce

Haddock with Fennel and Lemon

### Beef and Lamb

Lamb Tagine with Apricots and Cinnamon served with Cous Cous

Griddled Rump Steak with Herb Butter

Roast Rib of Beef with Horseradish Cream with Potatoes

Braised Beef with Honey and Soy on Buttered Mash

Rosemary and Garlic Roast Lamb Cutlets with Mustard Cream Sauce and Potatoes

Slow Braised Beef in Beer with Buttered Mash

Port and Orange Braised Lamb Shank on Buttered Mash

Beef and Ale Crown Pie

Rich Beef Casserole with Porcini Mushrooms and Port Wine

Seared Beef Fillet with Mushrooms and Balsamic

Braised Beef with Ginger

### Pork

Roast Tenderloin of Pork with Mustard and Crème Fraiche

Pork Roast Loin of Pork with Rosemary and Cider

Bacon Wrapped Pork Tenderloin with Apple Chutney

### Vegetarian

Roast Vegetable and Feta Strudel

Roast Vine Tomato and Brie Tart

Vegetable and Chick Pea Casserole

Spiced Butternut Squash

Aubergine and Mozzarella Stack

Spinach, Pine Nut and Feta Pastries

Asparagus and Gruyere Tart

## Puddings

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Little Salted Caramel Pots

Mini Pavlova with Summer Berries

Strawberry and Ricotta Cheesecake

Orange and Ginger Mousse

Blueberry and Almond Tart

Fresh Shetland Cream Profiteroles with White and Dark Chocolate Sauce with Popping Candy

Cranberry Tart with Almond Cream

Lemon Curd and Raspberry Pots

Warm Bakewell Tart

Lemon Syllabub with Handmade Shortbread

Apple and Cinnamon Tart

Chocolate Torte

Mini Pavlova with Autumn Berries

Little Italian Espresso Trifle

Apple and Frangipane Tart

Baked Almond Cheesecake

Ginger Wine Poached Pear with Caramel Sauce

Vanilla Tart with Blueberry Compote

White Chocolate Cheesecake with Raspberry Coulis

Classic Lemon Tart

Chocolate and Orange Mousse encased in a Chocolate Teardrop

Apple Crumble Tart

Ricotta Cheesecake with Stewarts Rum Soaked Sultanas

Berry Tart with Lemon Curd Mascarpone

Classic Sticky Toffee Pudding

White Chocolate Berry Cheesecake

Warm Almond and Pine Nut Tart

*All dessert served with fresh Shetland Cream or Ice Cream*

Cheeseboard with Shetland Oatcakes

### To finish

Coffee and Tea

Mints, Fudge or Biscotti Biscuits

## Buffet Suggestions

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### Meats and Fish

Assorted Cold Meat Platter

Shetland Smoked Salmon Platter

Roast Lemon and Honey Chicken Wings

Garlic Roast Chicken with Rosemary and Pancetta Potatoes

Antipasti Platter; olives, cured meats, roast peppers and homemade pesto

Garlic and Rosemary Roast Shetland Lamb

Baked Aromatic Chicken

Crab, Lime and Chilli Salad with Toasted Ciabatta Croutons

Roast Chicken with Honey and Orange

Smoked Haddock Kedgeree

Prawn and Smoked Salmon Salad

Seared Balsamic Chicken

Chargrilled Chicken Skewers

Seared Squid Salad with Ginger, Lemon and Coriander

Crab Noodle Salad

Sticky Chicken with Sherry, Almond and Dates

Lemon and Dill Meatballs

Baked Honey Mustard Chicken

Buttermilk Roast Chicken

Spanish Chicken and Chorizo

### Salads

Watermelon and Feta Salad

Lemon Chicken Salad

Avocado, Tomato and Olive Salad

Bean Salad with Garlic, Lemon and Toasted Pumpkin Seeds

Tomato and Feta Salad

Roast Tomatoes with Wild Garlic

Roasted Squash, Feta and Honey Salad

Pea, Mint and Feta Salad

Mozzarella and Sunblush Tomato Salad

Snow Pea, Apple and Pine Nut Salad

Mixed Bean and Feta Salad

Simple Green Salad

Mixed Leaf Salad

Tomato and Fennel Salad

Mixed Bean and Feta Salad

Squash and Barley Salad with Balsamic Vinaigrette

Aubergine and Mozzarella Salad

Griddled Figs with Prosciutto

Moroccan Carrot and Quinoa Salad

BLT Salad Bowl

### Tartlets

Courgette and Tomato Tart

Leek and Ricotta Tart

Tomato, Feta and Pesto Tartlet

### Potatoes and Pasta

Rosemary Roast Potatoes

Spicy Chorizo Pasta

Warm Potato Salad with Bacon

Linguine with Roasted Aubergines, Sunblush Tomatoes and Pine Nuts

Roast Vegetable Cous Cous

Potato and Dill Salad

Pesto Potato Salad

Penne Pasta with Tomato and Basil

## Canapé Suggestions

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### Meat Canapés

Roast Beef and Grainy Mustard Tartlet

Caesar Salad Tartlets

Coconut and Cardamom Chicken

Chicken, Black Olive and Pesto Tartlet

Chorizo Puffs

Chilli & Herb Chicken Skewers

Spiced Pork and Chilli Balls

Coriander Chicken Balls

Haggis, Neeps and Tatties Tartlet

### Soup/Shots

Butternut Squash Hot Shot

Cullen Sink Shot

Prawn Cocktail Shot

Carrot, Honey and Ginger Shot

Chilled Spiced Chickpea with Salsa

### Fish Canapés

Shetland Crab Fromage Frais Toasts

Oak Smoked Shetland Salmon with Ginger Butter on Blini

Prawns and Ginger Mayo Tartlet

Smoked Salmon Crostini

Hot Smoked Salmon Blini

Peppered Mackerel Blini

Crab, Ginger and Lime Tartlet

Tarragon and Mustard Crab Bouchees

Crab, Lemon and Chilli Crostini

Smoked Salmon, Cracked Pepper and Lime Filo Tartlet

### Vegetarian Canapés

Hummus and Garlic Toasts

Minted Feta and Pine Nut Filo Rolls

Cracked Marinated Olives

Lemon Buffalo Mozzarella Crostini

Tomato and Tapenade Galettes

Parsnip and Sage Filo Wraps

Herb Grissini (bread sticks)

Pesto and Feta Tartlet

Mushroom and Hollandaise Tartlet

Parmesan and Black Olive Short bread

Cherry Tomato and Pesto Crostini

Herbed Pitta Crisps

Feta, Olive and Rosemary Tartlet

Sundried Tomato Pesto Palmiers

Parmesan and Sweet Paprika Crisps

Wild Mushroom, Garlic and Thyme Bouchees

Mini Herbed Muffins