



PINKERTON'S

Buffet menus

Hot options

Vegetarian

- Halloumi with courgette, tomato sauce, tzaziki and zaatar
- Pumpkin and red lentil kofta with smokey tomato sauce
- Cauliflower and split pea Dhal with paneer
- Mushroom, spinach and basil lasagne
- Creamy cheese and roasted vegetable gratin
- Macaroni cheese with broccoli and sun-blushed tomatoes
- Black bean and aubergine chilli with lime sour cream
- Sweet potato, chickpea and spinach curry
- Aubergine parmigiana
- Roasted vegetable gratin

Meat

- Roast duck with plum and ginger sauce
- Venison and haggis hot pot
- Pork cheek and black pudding casserole
- Pork cheek stroganoff
- Spiced pork and bean chilli
- Sticky spicy pork belly
- Pork and apple sausage casserole
- Chicken, chorizo and red pepper cassoulet
- Chicken and ham pie
- Chicken tikka masala
- Lamb Pasticco (lamb with creamy feta topping)
- Slow cooked shoulder of lamb with roast lemons, rosemary and garlic
- Nordic game meatballs with redcurrant and red onion relish
- Shepherds pie or cottage pie
- Irish stew
- Beef shin stew with Guinness and wild mushrooms
- Lasagne

Fish

- Fish pie with hot smoked salmon and sweet potato mash
- Spanish style fish stew
- Pinks fish curry
- Salmon with a herby lemon and mustard crust



Sides - select 2

Potatoes

Rice

House breads

Garlic bread

Seasonal vegetables

Salad (from options below)

Cold options

Meat

- Rare roast beef salad with rocket, parmesan and horseradish dressing
- Mixed roast meat platter with condiments
- Puddledub ham with our seasonal homemade relishes
- Sticky Bombay chicken with mango and coriander salad
- Harissa chicken with roasted cauliflower and yogurt dressing
- Charcuterie board
 - Selection of East Coast Cured charcuterie
 - Pinks' mezze style dips
 - Olives, pickles and nuts
 - Breadsticks and bread
 - Whipped butter

Fish

- Maple cured and roasted salmon with pickled cucumber
- Hot smoked salmon with horseradish crème fraiche
- Smoked salmon and fennel tart
- Fish platter
 - Selection of cured and smoked fish
 - Belhaven smoked trout pate
 - Olives, cucumber and crispy capers
 - Lemon aioli and Pinks tartare sauce
 - Breads and rye crackers



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- Roast red pepper and harissa tart
- Roast vegetable and basil pithivier
- Spinach and feta filo pie
- Frittata with seasonal vegetables
- Cheese board
 - Selection of Scottish and French cheeses
 - Homemade Pinks' chutney
 - Olives, pickles and fruit
 - Oatcakes
 - Breads

Salads

Classics

- Caesar (optional chicken/bacon)
- Waldorf salad
- Tomato salad dressed with an aged balsamic
- Greek salad
- Pink's slaw
- Vegetarian Nicoise

Something a bit different

- Broccoli, spinach, artichoke and capers with parmesan shavings
- Courgette salad with rocket pesto, pine nuts and bocconcini
- Seasonal garden green salad with lemon and ricotta
- Jaipur slaw (a pink Indian flavoured slaw, made with red cabbage)
- Asian slaw with with a soy and ginger dressing and toasted nuts
- New potato salad with a herby vinaigrette
- Potato salad with crème fraiche, cornichons and chives
- Spelt, pear, blue cheese and radicchio with honey thyme dressing
- Jewelled rice salad
- Thai rice noodle salad with ginger pickles and cashews
- Gujerati carrot (julienned carrot with, popped mustard seeds and lemon)
- Tabbouleh
- Roast mixed root vegetables with thyme and pickled red onion
- Sweet potato, red pepper, golden beetroot with maple and smoked paprika almonds



Sweet options

Classics

- Seasonal fruit crumble
- Tiramisu
- Sticky toffee pudding with butterscotch sauce

Chocolate

- Chocolate honeycomb tart
- Dark chocolate mousse
- Chocolate brownie
- Lemon posset with seasonal berries
- Panacotta with seasonal berries

Cheesecakes

- Baked honey cheesecake
- Austrian cheesecake with ginger biscuit base
- Blackcurrant cheesecake

Fruity

All served with cream or creme fraiche

- Apricot and white chocolate frangipane
- Upside down pear and ginger cake
- Salted caramel and bramley apple crumble slice
- Orange and polenta cake (GF)
- Eton mess with seasonal fruit
- Spiced plum cake
- Seasonal fruit salad

Optional extras

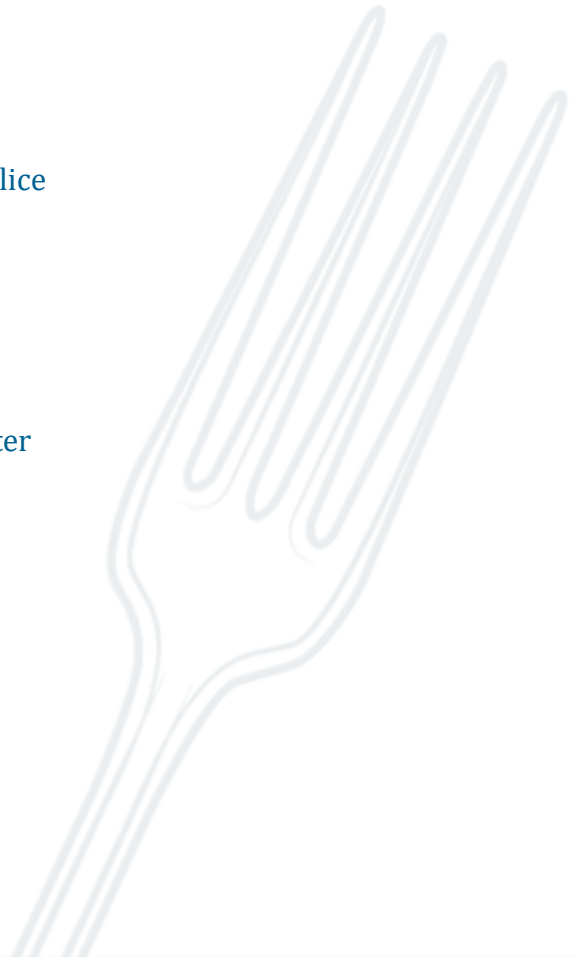
A selection of our home made breads and butter

Homemade cordial

Ask to see our wine list

Tea and coffee

Tablet or petit fours





Costs

Item	Price per person/ item
Hot Buffet – 2 mains, 2 sides and 1 pudding	From £26.40 per person
Hot Buffet – 3 mains, 2 sides and 2 pudding	From £28.60 per person
Cold Buffet – 2 mains, 3 salads, and 1 pudding	From £19.90 per person
Cold Buffet – 3 mains, 3 salads, and 1 pudding	From £22.95 per person
Extra salad	£2.10 per person, per salad
Extra pudding	£2.20 per person, per pudding
Additional bread	£1.90 per person
Teas and coffee	£2.10 per person
Homemade tablet	£1.10 per person
Homemade cordials	£6.50 per litre
Staff and equipment	From £11.20 per person
All prices exclude VAT @20%	