



PINKERTON'S Buffet Menu

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Cold buffet *select 5 items*

These menus are suited for both sit down and standing occasions.

Classic sandwiches *all served cold*

- Egg mayo and cress
- Cheddar and tomato
- Camembert with Pink's chutney
- BLT
- Honey roast ham and mustard mayo
- Pastrami and Emmental with cornichons
- Parma ham with cream cheese and rocket

Wraps *all served cold*

- Hummus with roast vegetables (vegan)
- Coronation cauliflower with mango chutney (vegan)
- Goats cheese and red pepper
- Smoked salmon with lemon cream cheese
- Chicken Caesar
- Chicken with roast red pepper and pesto

Salads *all served cold*

- Waldorf salad
- Tomato salad dressed with an aged balsamic
- Greek salad
- Roast mixed root vegetables with thyme and pickled red onion
- Pink's slaw
- Vegetarian Nicoise
- Mixed bean salad
- Fennel and orange with a herby dressing
- Sunshine salad with yellow pepper and sweetcorn
- Broccoli, spinach, artichoke and capers with parmesan shavings
- Courgette and bean salad with pickled radish
- Rocket, beetroot with goat's cheese
- Grilled vegetables with spiced halloumi
- Seasonal garden green salad with lemon and ricotta
- Asian slaw with with a soy and ginger dressing and toasted seeds
- New potato salad with a herby vinaigrette
- Potato salad with creme fraiche, cornichons and chives
- Gujerati carrot
- Sweet potato, red pepper, golden beetroot with maple and smoked paprika almonds

Client Favourites *all served cold*

- Scotch eggs and homemade chutney (meat or vegetarian)
- Corn, chilli and coriander fritter
- Courgette and pea fritter with caper aioli
- Seasonal vegetable frittata

Cold Finger food and pass around

Skewers

- Smokey fajita chicken skewer with chipotle mayo dip
- Halloumi and honey glazed vegetables skewer
- Harissa aubergine and tofu kebab
- Spiced paneer and roast vegetables skewer
- Chilli prawns skewer with baby corn

Open sandwiches *all served cold*

- Roast beef and rocket with horseradish
- Ricotta, milano salami and rocket
- Parma ham, pesto, mozzarella, cherry tomato with balsamic drizzle
- Mascarpone, chargrilled courgette and rocket
- Gravadlax, caper and lemon cream cheese
- Cheese and pickles with homemade Finnish mustard
- Roast beetroot, Pink's hummus and toasted seeds

Cold buffet and shared platters

Meats *all served cold*

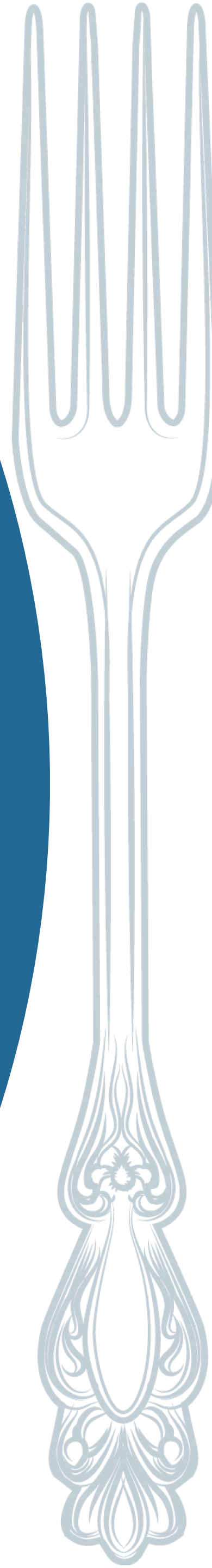
- Rare roast beef salad with rocket, parmesan and horseradish dressing
- Thai beef salad
- Classic chicken Caesar salad
- Sticky Bombay chicken with mango and coriander salad
- Roast meats platter with homemade sauces and relishes
- Honey glazed ham with Pink's chutney
- Selection of East Coast Cured charcuterie

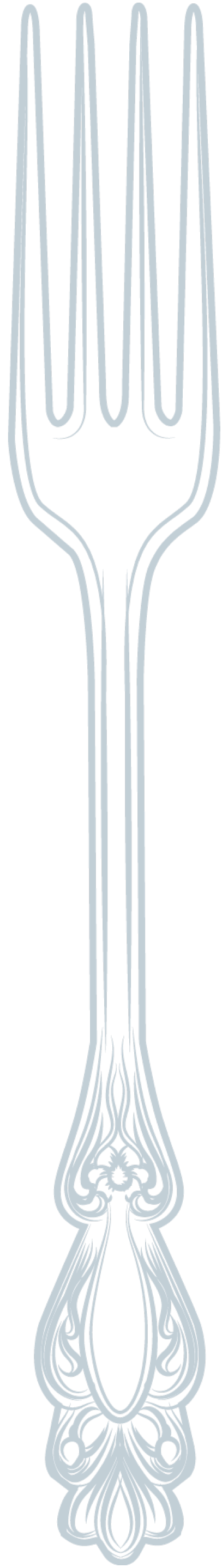
Fish *all served cold*

- Maple cured and roasted salmon with pickled cucumber
- Belhaven smoked trout with horseradish creme fraiche
- Cured and smoked fish platter
- Classic prawn cocktail with avocado

Vegetarian *all served cold*

- Harissa roasted cauliflower and yoghurt dressing
- Selection of Scottish and French cheeses
- Vegetarian mezze platter with falafel
- Orzo salad with pesto, cherry tomatoes and bocconcini
- Thai rice noodle salad with ginger pickles
- Jewelled rice salad
- Tabbouleh
- Spelt, pear, blue cheese and radicchio with honey thyme dressing





Warm Buffet *select 2 mains, 2 sides and 2 sweets*

Meat

- Chicken and leek pie
- Traditional cottage pie with a cheesy mash
- Lasagne
- Pork cheek stroganoff
- Sausage and bean casserole
- Beef shin stew with Guinness and wild mushrooms
- Slow cooked shoulder of lamb with roast lemons, rosemary and garlic
- Venison and haggis hot pot
- Pork cheek and black pudding casserole
- Spiced pork and bean chilli
- Chicken, chorizo and red pepper cassoulet
- Pulled chicken and black bean chilli
- Venison sausage and chestnut casserole
- Greek lamb pasta bake
- Venison chilli cottage pie
- Roast duck with plum and ginger sauce
- Duck massaman curry
- Pink's classic chicken curry

Fish

- Fish pie with hot smoked salmon
- Pink's fish curry
- Salmon with a herby lemon and mustard crust
- Smoked haddock and leek gratin
- Cod and olive tagine
- Mediterranean fish stew

Vegetarian

- Halloumi with courgette, tomato sauce and za'atar
- Pumpkin and red lentil kofta with smokey tomato sauce
- Split pea dhal with roasted cauliflower and paneer
- Mushroom, spinach and basil lasagne
- Creamy cheese and roasted vegetable gratin
- Macaroni cheese with broccoli and sun-blushed tomatoes
- Spinach and ricotta cannelloni with tomato sauce
- Spanakopita
- Black bean and aubergine chilli with lime sour cream
- Sweet potato, chickpea and spinach curry
- Aubergine parmigiana
- Portobello mushroom stroganoff

Warm shared plates

- Pink's fishcakes with homemade tartar sauce
- Falafel with harissa spiced pepper dip
- Spiced pakora and tamarind dip
- Lamb koftas with minty yoghurt dip
- Spiced chicken goujons with dip
- Spiced potato and pea cigars with zhoug
- Traditional pork pies with Pink's chutney
- Beef shin pie with pickled pearl onions
- Classic pork and apple sausage roll with Pink's chutney
- Chicken and haggis sausage roll
- Vegetarian haggis roll
- Beetroot, feta and rosemary tart
- Mushroom, blue cheese and walnut galette
- Morangie brie and caramelised onion tart
- Bacon and creamy leek tart
- Hot smoked salmon with dill tart
- Broccoli, smoked cheddar and thyme tart
- Seasonal roast vegetable galette with herby cream cheese

SIDES

- Roasted rosemary new potatoes
- Roast sweet potato wedges
- Rice
- Garlic bread
- Selection of house breads with butter
- Seasonal vegetables
- Herby giant cous cous
- Salad please see salad section for cold options

Sweet options *all served cold*

- Banoffee slice
- Chocolate brownie
- Lemon posset with seasonal fruit
- Salted caramel and bramley apple crumble slice
- Apricot and white chocolate frangipane
- Lemon crumble slice
- Orange marmalade cake

The details

We require final menus and number of guests for your event 10 working days in advance, as well as dietary requirements and timings of your event.

With advanced warning we can cater for most dietary requirements, additional charges may apply.

We can also tailor these menus to suit your preferences please let us know if you have any favourites or themes.

In case of lack of kitchen facilities, we may require to hire in kitchen equipment which may cause an increase in price.

