



**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 pastitsio (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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### Vegetarian

- 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

These are just some of our suggestions.

*With advance warning we can cater for most dietary requirements*

*We can also tailor a buffet to you, so let us know if you have a theme or any favourite dishes in mind.*

*Our staff and equipment cost varies depending on numbers, timings and venue*