



### Hot options

These are served with rice or potatoes and seasonal vegetables, or choose some salads to compliment your choice from below.

### Vegetarian

- Halloumi with courgette, tomato sauce, tzaziki and zatar
- Pumpkin and red lentil kofta with smokey tomato sauce
- Cauliflower and split pea Dhal with paneer
- Lasagne (mushroom, spinach and basil)
- Macaroni cheese with broccoli and sun-blushed tomatoes
- Black bean and aubergine chilli with lime sour cream
- Sweet potato, chickpea and spinach curry
- Vegetarian moussaka
- Root vegetable and cheddar galette
- Fennel, artichoke, white bean and parmesan gratin
- Moroccan spiced artichoke and white bean pie

### Meat

- Slow roast duck with plum and ginger sauce
- Duck massaman
- Pork shoulder with fennel and apple
- Pork cheek stroganoff
- Spiced pork and bean chilli
- Sticky spicy pork belly
- Wild boar sausage hot pot with pumpkin and sage
- Chicken, chorizo and red pepper cassoulet
- Chicken and ham pie
- Chicken tikka masala
- Chicken, tarragon and sour cherry
- 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
- Stalkers pie
- Beef shin stew with Guinness and wild mushrooms
- Berbere beef stew (Ethiopian spice blend)
- Lasagne

### Fish

- Fish pie with hot smoked salmon and sweet potato mash
- Smoked haddock gratin with leeks, cheddar and chives
- Spanish style fish stew



## **Cold options**

### **Meat**

- Rare roast beef salad with rocket, parmesan and horseradish dressing
- Mixed roast meat platter with condiments (beef sirloin, peppered pork fillet and spiced chicken)
- Puddledub ham with our seasonal homemade relishes (delicious ham from a Fife farm)
- Sticky Bombay chicken with mango and coriander salad
- Harissa chicken with roasted cauliflower and yogurt dressing
- Mixed charcuterie

### **Fish**

- Maple cured and roasted salmon with avocado
- Hot smoked salmon with horseradish crème fraiche
- Smoked salmon and fennel tart
- Moroccan fish cakes with a fragrant cucumber salad

### **Vegetarian**

- Tomato and Harissa tart
- Roast vegetable and basil pithivier
- Spinach and feta filo pie
- Polenta pastry tart with red pepper and goats cheese

### **Salads**

#### **The Greens**

- Broccoli, spinach, artichoke and capers with parmesan shavings
- Seared gem lettuce, peas, mint and baked lemon ricotta
- Courgetti salad with rocket pesto, pinenuts and mozzarella
- Seasonal garden green salad with lemon and baked ricotta

### **Slaws**

- Jaipur slaw (a pink Indian flavoured slaw, made with red cabbage)
- Celeriac and apple remoulade
- Fennel, sweet heart cabbage and carrot slaw
- Beetroot and apple slaw with yogurt and toasted seeds
- Asian slaw with with a soy and ginger dressing and toasted nuts



### **Choose your favourite potato ..**

- Golden miso potato salad with flaked almonds
- Russian potato salad (peas, pickles, ham, mayo and chopped egg)
- New potato salad with asparagus, edamame and a mint dressing (season depending)
- Potato salad with crème fraiche, cornichons and chives
- Harissa roasted potato salad
- Greek potato salad with feta and dill

### **Roots**

- Sprouted mung beans with beetroot and carrot carpaccio and a tahini dressing with candied nuts
- Roasted carrots with crowdie, almonds and sherry caramel
- Roast mixed roots with thyme and pickled red onion
- Spiced parsnip and crispy kale

### **Grainy**

- Spelt, pear, blue cheese and radicchio with honey thyme dressing
- Charred broccoli and cauliflower with quinoa and green chilli salsa
- Jewelled wild rice salad
- Tomato with roast lemon and faro
- Roast aubergine with puy lentil, whipped feta and mint

### **Veg out..**

- Avocado and charred corn salad with popped black beans and coriander salsa
- Caramelised pumpkin, corn and lentil with almond dressing
- Courgette, fennel, broccoli, feta and mint with basil dressing
- Sweet potato, red pepper, golden beetroot with maple and smoked paprika almonds

### **The Outlanders**

- Moroccan spiced butterbean, roast cherry tomato, olive and a saffron dressing
- Thai rice noodle salad with ginger pickles and cashews
- Gujarati carrot (julienned carrot with, popped mustard seeds and lemon)
- Giant couscous with cucumber, herbs, sumac and pomegranate
- Lebanese minted cucumber and yogurt salad



### **Classics**

- Caesar (optional chicken/bacon)
- Waldorf salad
- Tomato salad (cherry, beef, and sundried) dressed with an aged balsamic
- Greek salad
- Panzanella (roast vegetable bread salad)
- Vegetarian Nicoise

### **Sweet options**

#### **Chocolate**

- Chocolate, coffee and fudge eclairs (mixed)
- Chocolate brownie
- Chocolate honeycomb tart
- Chocolate roulade

#### **Cheesecakes**

- Baked honey Cheese Cake
- Raspberry and white chocolate
- Crowdie and vanilla with ginger nut crust

#### **Fruity**

- Apricot and white chocolate frangipane
- Upside down pear and ginger cake
- Salted caramel and brambly apple crumble slice
- Raspberry friands
- Clementine and polenta cake (GF)
- Lemon curd roulade with raspberries
- Pavlova and seasonal fruit
- Spiced caramel oranges
- Seasonal fruit salad

#### **Mousses**

- Chocolate caramel mousse
- Milk chocolate and lemongrass mousse
- Chocolate chilli
- Classic dark chocolate

Served with whipped cream or creme fraiche

PINKERTON'S





### **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.

They can be adapted to any allergies if we have advance notice.

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

PINKERTONS

