

# CATER YOUR SPECIAL OCCASION WITH US...

"Let us help add to your experience, with catering by Kate's Bespoke Catering. Our menus are designed to impress. With each dish carefully created to wow your guests both with taste and visual appeal. Whether you are designing your menu from our tried and tested favourites or creating something bespoke let us guide you in creating the perfect meal."

Vole

KATE & TEAM



## CANAPES

TEMPURA PRAWNS, WASABI MAYO JERSEY ROYAL, SOUR CREAM, CHIVE MINI YORKSHIRE PUDDINGS SMOKED SALMON BLINIS, CREAM CHEESE MUSHROOM ARANCINI, TRUFFLE MAYO PEA, SPINACH, RICOTTA, ARANCINI GOATS CHEESE VOL AU VENT SMOKED MACKEREL, CUCUMBER HAGGIS BON BONS, WHISKY MAYO DUCK GYOZA, HOISIN SAUCE MINI STEAK PIES, RELISH BLACK PUDDING BON BONS, APPLE SAUCE CAULIFLOWER WINGS, HOT SAUCE

### STARTERS

CHICKEN & HERB TERRINE Chutney, Soft Herb Salad

SWEET POTATO, COCONUT & CHILLI SOUP with Crusty Bread

BREADED COD FISHCAKE Warm Tartar Sauce, Cress

MULL CHEDDAR & ONION TART Soft herb salad

WILD MUSHROOM & TRUFFLE VELOUTE

CLASSIC CULLEN SKINK
Peterhead Smoked Haddock

HAM HOCK AND PARSLEY TERRINE Picallili, herb salad

CHICKEN LIVER PARFAIT

Toasted brioche, chutney, soft herb salad

CLASSIC SMOKED SALMON
Horseradish mascarpone, dill, capers
(£3.95 Supplement)

MULL CHEDDAR & ONION TART Soft herb salad

CITRUS CURED SALMON

Japanese cucumber, lemon creme friache

KATE'S CRAYFISH COCKTAIL Marie rose, lettuce, lemon

WARM GOATS CHEESE
Puff pastry, red onion, thyme

ROAST ORKNEY SCALLOPS
Pea puree, dill, apple
(£5.95 Supplement)





### MAINS

FREE RANGE HIGHLAND CHICKEN Haggis, whisky sauce, cabbage

24 HOUR BRAISED INVERURIE BEEF Mustard mash potato, carrot

BALMORAL VENISON
Braised red cabbage, celeriac
(£7.50 Supplement)

ROAST PORK LOIN Colcannon, black pudding, Arran mustard sauce

PAN FRIED SEABREAM Roast med veg, warm new potatoes, wild garlic pesto

ROAST FILLET OF INVERURIE BEEF
Pomme anna, roast carrot, port sauce
(£8.50 Supplement)

SPICED ROAST GOURDON COD Cauliflower, peas

HARISSA CHICKEN BREAST Moroccan cous cous, mint, yoghurt

SLOW ROAST PORK BELLY Mash Potato, Buttered Cabbage, Mustard Sauce

ROAST CHICKEN SUPREME
Potato Gratin, Green Beans & Shallots, roast red
pepper sauce

BAKED FILLET OF SALMON Lemon & Herb Crumb, Hassleback Potato, Dill Sauce

ROAST CHICKEN
Celeriac, truffled potato, wild mushrooms

ROAST HAKE Arbroath smokie risotto, Montrose asparagus

> ROSSHIRE LAMB RUMP Braised gem lettuce, onion soubise

#### DESSERTS

ETON MESS PANNA COTTA
Raspberry, meringue, chambord

TREACLE TART

APPLE TART TATIN

Vanilla ice cream, salted caramel

SCOTTISH BERRY CREME BRULEE Berries, Shortbread

KATE'S STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

BAKED VANILLA CHEESECAKE Lemon curd, cookie crumb

LEMON TART
Chantilly cream, raspberry

CHOCOLATE DELICE

Popcorn, mascarpone, pistachio

SELECTION OF FRENCH & BRITISH CHEESES Grapes, oatcakes, chutney
(£6.50 Supplement)

CHOCOLATE TART WITH CHANTILLY CREAM

KATE'S CLASSIC SHERRY TRIFFLE

BREAD & BUTTER PUDDING

Creme Anglaise, poached prunes

BARRA BERRY CHEESECAKE
Champagne poached strawberries

TIRIMASU
Coffee, cream, cocoa

DARK CHOCOLATE FONDANT
Malteser Ice cream



## THE BAIRNS

#### THREE COURSE MENU

ONE OPTION FOR EACH COURSE IS TO BE CHOSEN.

A HALF PORTION OF THE ADULT MAIN IS ALSO AN OPTION FOR

YOUNGER GUESTS

MELON WEDGES

o r

TOMATO SOUP

KATE'S MAC 'N' CHEESE

o r

MARGHERITA PIZZA

MILKSHAKE & COOKIES

o r

CHOCOLATE BROWNIES

#### THE BAIRNS GRAZING BOXES

OUR MOST POPULAR OPTION FOR KIDS - THE GRAZING BOX IS SERVED AT THE SAME TIME AS THE ADULT STARTERS AND IS DESIGNED WITH YOUNGER PALETTES IN MIND. IT ALSO MEANS THAT YOUR JUNIOR GUESTS CAN EAT AT THEIR OWN LEISURE AND FIT EATING AROUND PLAYING.

COMPRISED OF A RANGE OF MINI FINGER FOODS INCLUDING A FILLED BRIOCHE ROLL, FRUIT JUICE, CRUDITIES, YOGHURT, SWEET TREAT.











# SEAFOOD BAR

MCBAY & SONS SCOTTISH LOBSTER

ORKNEY HAND-DIVED SCALLOPS

SCOTTISH LANGOUSTINES

LOCH FYNE OYSTERS

MUSSELS & CLAMS

SERVED WITH TRADITIONAL ACCOMPANIMENTS

# OYSTER BAR

LOCH FYNE OYSTERS (3 PER PERSON) SERVED WITH
TRADITIONAL ACCOMPANIMENTS

Creating Exceptional Events