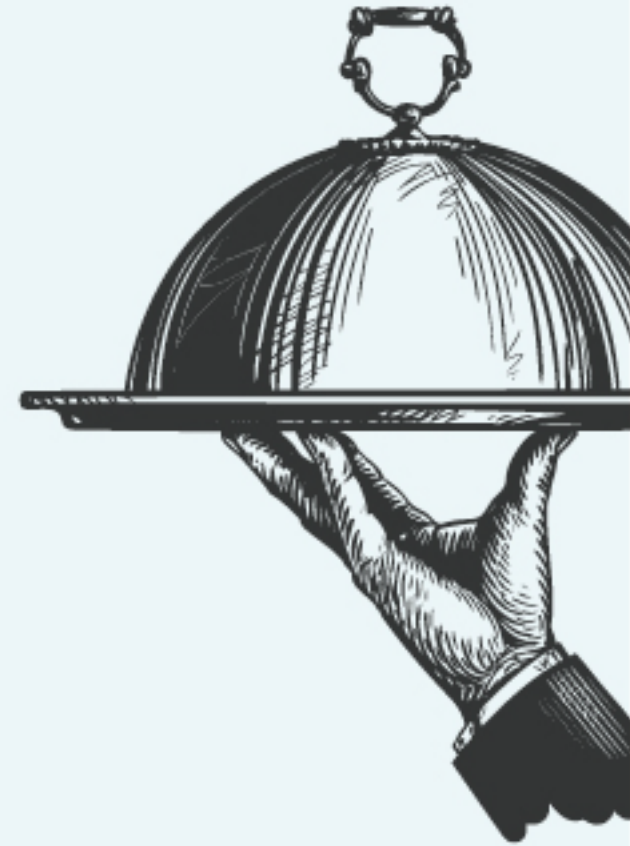


CATERING MENU

**10**
DOLLAR
SHAKE

CANAPÉS



Raw Oysters On The Half Shell – Champagne Mignonette
Loch Fyne Scallop – A&O Choripan Chorizo – Apple Puree
Blue Shell Mussel – Pickled Carrot – Wasabi
Red Mullet Ceviche – Mango Salsa – Lime Wheel – Crispy Skin
Gin-cured Scottish Salmon – Pink Peppercorn & Dill Creme Fraiche – Blini
King Prawn Skewer – Korean BBQ
Ham Hock Terrine – Berry Compote – Crispy Onion – Toast
Quail Egg - Haslet – Scotch Egg
Game Ballantine Terrine – Pistachio – Artichoke – Peach Chutney
Bourbon & Sesame-Cured Venison – Courgette Zoodle – Pickled Walnut – Toast
Scotch Beef Carpaccio – Beetroot Horseradish – Crostini
Carrot – Coconut – Lemongrass – Gazpacho Shot (vg)
Sourdough Crostini – Cashew Nut & Cardamom Pesto (vg)
Vanilla Tart – Meringue – Raspberry
Sticky Toffee S'More

PRICING

3 for £7.50 pp + VAT

5 for £12 pp + VAT

7 for £15 pp + VAT

*minimum spend of £250 + VAT applies

*tray service charged hourly at £13.16 + VAT per server

T&C's

A non-refundable 25% deposit is required to secure the date with the the remaining balance, along with final numbers, due two weeks prior to the event.

Access to kitchen facilities with sufficient ventilation will be required for all hot items.

Please note that once final numbers have been provided, any reduction in the two weeks leading up to the event cannot be refunded. Additional guests on the day will be charged for accordingly.

Please inform us of any allergies or dietary requirements at least 72hrs in advance.

BITES



Thai Crab Cake – VegCo Sweet Chilli Jam
Tempura King Prawn – IPA – Mojo Verde
Special K Chicken Curry Skewers – VegCo Hot Sticky Pineapple
Chicken Cordon Bleu – Panko Breadcrumbs
Pulled Pork Taco – Mango & Coriander Salsa
Haggis Bon Bon – Whisky Marmalade
Venison Scotch Egg – Apple Puree
Mini Beef Wellington – Duxelles
Beef Stovy Lollipop
Carrot – Coconut – Lemongrass – Gazpacho Cup (vg)
Fried Halloumi – Panko Breadcrumbs – VegCo Mango Tango (v)
Goats Cheese – Beetroot Ceviche – Cashew Nut Scone (v/gf)
Arancini – Ragu – Mozzarella (v)
Mac & Cheese Bite – Sriracha Aioli (v)
Mini Melt Brownies | Nutella or Salted Caramel (v/gf)

PRICING

3 for £9 pp + VAT

5 for £13.50 pp + VAT

7 for £17.50 pp + VAT

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*tray service charged hourly at £13.16 + VAT per server

T&C's

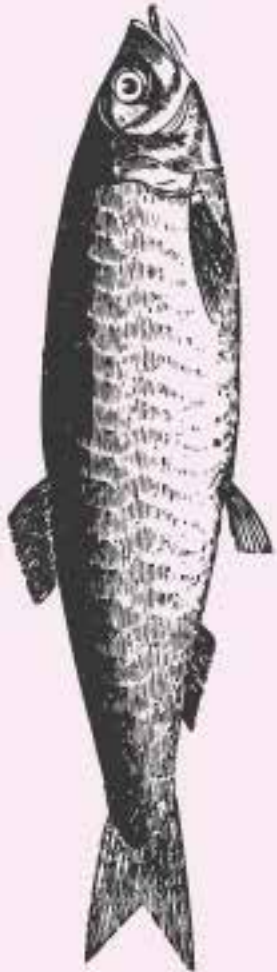
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BOWLS



Poke Salad – Quinoa – Seared Salmon – Yuzu Avo – Red Onion –
Kimchi Cucumber – Coriander

Posh Fish & Chips – Monkfish – Twice-cooked Skin-on Chips –
Pea Puree – Grilled Lemon – Seaweed Salt – Sauvignon Blanc Vinegar

Mini North Sea Fish Pie – Creamy Colcannon Mashed Potato –
Parmesan Crisp

Burrito Bowl – A&O Mexican Seasoning – Chicken – Chipotle Black Beans –
Rice – Mango & Coriander Salsa – Blanched Kale

Slow-Cooked Beef Shin Stovies – Sweet Potato – Arran Oatcake

The Tippling House Poutine – Tattie Cubes – Curds – Beef Gravy

Sri Lankan-style Pumpkin Curry – Aromatic Spices – Coconut Rice –
Red Chilli – Coriander (vg)

Chickpea & Harissa Stew – Cous Cous – Cashew Nut Scone (vg/gf)

PRICING

2 for £10 pp + VAT

3 for £15 pp + VAT

4 for £18 pp + VAT

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BBQ

THE GRILL | CHOICE OF 2 OR 3

Supplied by McWilliam's the Butcher, choose from **Beef Sirloin, Loin of Lamb, Whole Gammon, Pork Rack of Ribs or Boneless Chicken Thighs** (*fish/shellfish available on request) with an Angus & Oink rub of your choice:

Tex Mex BBQ Dust – Jalapeno & Herb – Exotic Jamaican Jerk – Tandoori BBQ – Mexican – Shawarma Lebanese – Char Sui – Montreal Steak – Big Fat Greek – Honey Chilli – Rootin Tootin Red Cajun – Cuban – Garlic & Herb – Chimichurri – Harissa – Piri Piri – Yemeni Zhoag

SIDES | CHOOSE 2

Chickpea Salad | Feta – Tomato – Chilli – Herbs (vg)

Garden Salad | Tomato – Cucumber – Scallion – Greens (vg)

Mac & Cheese | Crispy Shallots – Sea Salt – Cracked Black Pepper (v)

Potato Salad | Chive Mayo – Red Onion – Gherkin (vg)

'Slaw | Beetroot – Apple – Red Cabbage (vg)

**vegan mayo as standard // dairy-free dressings upon request*

MEAT + BUN | CHOICE OF 2 OR 3

*All sausages are supplied by Angus & Oink, gluten-free as standard and served with a brioche bun (*gf bun option available)*

Andouille Po' Boy | Cajun-style pork sausage

Burger | Choose from 8oz Venison, 8oz Pork & Chorizo or 8oz Hand-Pressed Steak

Beef | Hot links sausage, spicy and smoky

Choripan | Argentinian-style chorizo sausage

Jalapeno | Cheese-stuffed, creole-seasoned pork sausage

Kielbasa | Polish-style pork sausage

SAUCES & JAMS | CHOOSE 4

Angus & Oink | Pitboss BBQ – Mango West Indian Hot Pepper – Red Dawg Apache Louisiana Hot – Dirty Barbie Espresso x Bourbon BBQ – Pitboss Smoky BBQ

VegCo | Hot Sticky Pineapple Sauce – Sweet Chilli Jam – Mango Tango

Domestic | HP Brown Sauce – Heinz Ketchup – Squeezy Mustard – Sweetcorn Relish

PRICING

[2 x 'The Grill'] + [2 x 'Meat + Bun'] = £20pp + VAT *minimum spend of £800 + VAT applies

[3 x 'The Grill'] + [3 x 'Meat + Bun'] = £25pp + VAT *minimum spend of £1000 + VAT applies

T&C's

Please note, price inclusive of all Vegware plates, compostable cutlery and sustainably-sourced paper napkins. Plant-based burger option as standard, with gluten-free buns available on request.

Quote includes up to three items, plus sauces & sides, per person. Items on the day are subject to availability, depending on popularity.

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