Good-quality food and beverage served by friendly staff are fundamental to your event experience. Our menus are designed to complement your content and delight your delegates – from simple morning coffee to fine dining.

**Good to know...**

- Our accreditations recognise the ethical, sustainable and healthy options we include in our menus. Where possible, we source local, seasonal produce.

- All of our menus offer vegetarian and vegan choices, and we will happily provide additional options to accommodate specific dietary requirements or intolerances, given appropriate notice. Please speak with your Event Manager about how we can meet your delegates’ requirements.

- Individual menu items may vary according to season, but prices remain valid throughout the year, from 1 January – 31 December 2020.
Breakfast and Refreshments

Set your guests up for the day ahead and re-fuel them between sessions.....

**Breakfast**

Fresh morning rolls with a selection of hot fillings, served with tea/coffee £4.80

Choose from...
- Smoked Ayrshire Bacon
- Scottish Beef Lorne Sausage
- Free Range Scrambled Egg v
- Potato Scone (vegan)

Granola pots, served with natural yoghurt and seasonal fruit £2.15

Pastries £1.90

Choose from...
- All-butter Croissant
- Apricot-filled Croissant (vegan)
- Dark Chocolate Croissant
- Mixed mini Danish

Seasonal fresh fruit platter (serves 5) £14.50

Fresh fruit bowl (10 items) £10.20

**Beverages**

Freshly-brewed Fairtrade tea and coffee with organic milk £2.30

Fruit smoothies £3.00

Milkshakes £3.00

Freshly-squeezed orange juice (per litre) £3.95

Cloudy apple juice (per litre) £3.95

Sparking elderflower pressé (per 750ml) £3.95

Nourish still / sparkling water (per 750ml) £1.85

**Sweet treats**

Tunnock’s chocolate biscuit selection £1.10

Assorted biscuits £0.85

Home-made shortbread selection £1.20

Selection of cakes and bakes (vegan selection available) £1.90
Finger Buffets

Your choice of our Chef’s hot, cold and sweet options.

Fillings for our delicious, freshly-prepared sandwiches vary according to season and availability of ingredients, and always include vegetarian options.

5 items £14.45 per person   6 items £16.25 per person   7 items £18.10 per person

Hot

Mull Cheddar and red onion chutney tartlet (v)
Mixed Pakora bar, spiced onions, mini poppadums (v)
Venison sausage roll, chipotle and tomato chutney
Vegan sausage roll, chipotle and tomato chutney (vg)
Cauliflower hot wings (vg)
Roast Mediterranean vegetable pizza (vg)
Spiced chicken and green chilli pizza
Beef chilli taco

Cold

Chef’s selection of speciality sandwiches
Hot smoked salmon pate on toast
Boneless salt and chilli chicken wings, sweet chilli dip
Mini vegan Poke bowl of greens, vegetables and seeds (vg)
Crushed avocado, confit cherry tomato, artisan bread (vg)
Torn mozzarella and balsamic onion salad (v)
Pulled jackfruit Asian slaw slider (vg)
Steak, egg and potato salad

Sweet

Rich orange sponge, dark chocolate fondant
Bakewell tart
Lemon brulée cake
Caramel brownie stack
Fresh fruit platter

Chef’s note

If your event’s taking place in the Technology and Innovation Centre, you can select any of the above.
If your event’s taking place elsewhere on campus, we’re only able to offer cold and sweet items – be sure to chat to your Event Manager about your options.
Fork Buffets

A more substantial option for lunch or dinner, that’s sure to satisfy even the hungriest of delegates! Keep it simple with our classic buffet, or customise your menu from a wider selection of our chefs’ delicious dishes.

**Classic buffet** - £18.00 per person

Choose **one** hot dish plus a vegetarian alternative; **two** salad selections; and **one** dessert.

The vegetarian hot dish will normally be available for 20% of your delegates, unless you request otherwise.

**Hot**

Maple-glazed salmon fillet, wilted greens, roast potato
Beef Goulash, potato dumplings, sour cream
Chicken Tikka Chasni, fragrant rice
Fricassée of pork shoulder, herb new potato
Spinach and cauliflower madras, fragrant rice (vg)
Mushroom Stroganoff, herb new potato (v)
Five-bean chilli, crisp nachos (vg)
Classic mac’n’cheese, potato wedges (v)

**Salads**

Lemon and parsley coleslaw
Plum tomato, red onion and balsamic
New potato and spring onion
Rocket and parmesan
Carrot and sesame

**Sweets**

Fresh fruit platter
Tiramisù
Toasted marshmallow and chocolate brownie cake
Dark chocolate gateau
Pineapple and coconut cheesecake

Add a...

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<tr>
<th>Item</th>
<th>Price per person</th>
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<tr>
<td>...hot dish</td>
<td>£11.30</td>
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<tr>
<td>...vegetarian dish</td>
<td>£9.40</td>
</tr>
<tr>
<td>...salad</td>
<td>£2.30</td>
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<tr>
<td>...dessert</td>
<td>£6.20</td>
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Small Plates

Our tapas-style options offer something a little more unusual at lunchtime, and are perfect for networking receptions of 30-150 guests.

We recommend a minimum of three plates per guest

<table>
<thead>
<tr>
<th>3 plates</th>
<th>4 plates</th>
<th>5 plates</th>
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<tbody>
<tr>
<td>£13.20</td>
<td>£17.30</td>
<td>£21.40</td>
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Pulled lamb casserole, soda bread
Tandoor-roasted chicken thighs
Steak, chips, peppercorn sauce
Tempura Haddock, pea purée, crisp potato
Smoked Mackerel, pickled vegetables, dill oil
Crispy Soft Shell Crab, sweetcorn purée, confit tomato
Pickled beansprout and mango salad (vg)
Roast Tandoori cauliflower, wilted spinach, cashew nuts (vg)
Sweet potato, roasted corn, chickpea purée (vg)
Roast garlic, potato and spring onion salad (vg)

Working Lunches

A selection of popular buffet items which can be served in meeting rooms at a specific time, cleared away within 60 minutes or on request. Ideal for meetings of up to 40 delegates.

**Menu A** - £11.30 per person

Chef’s selection of speciality sandwiches
Mull Cheddar and red onion chutney tartlet (v)
Boneless salt and chilli chicken wings, sweet chilli dip
Fresh fruit platter

**Menu B** - £14.35 per person

Soup of the Day
Chef’s selection of speciality sandwiches
Torn mozzarella and balsamic onion salad (v)
Fresh fruit platter
Today’s sweet treat
Canapés

Bite-sized delights, offered to your guests by our hospitality staff – perfect for drinks receptions.

£2.30 per canapé - please choose a minimum of three.

**Hot**
- Haggis Bon-Bon, grain mustard dip
- Vegetarian haggis tartlet *(vg)*
- Mini sausage supper, spiced tomato ketchup
- Miso and apple shot *(vg)*
- Confit balsamic cherry tomato *(vg)*

**Cold**
- Gazpacho shot *(vg)*
- Mini roast beef-stuffed Yorkshire Pudding, crisp onions
- Hot-smoked salmon blini
- Sun-blushed tomato and parmesan spoon *(v)*
- Beetroot, goats cheese, nut-free pesto *(v)*

**Snack Selection**
Served in large bowls, enough for 10 guests each – ideal for an informal reception.

- Mackie’s crisps ____________________________________________ £7.35 per bowl
- Mixed marinated olives _____________________________________ £9.45 per bowl
- Roasted and salted cashew nuts ________________________________ £11.00 per bowl
A selection of skilfully prepared and beautifully presented dishes for formal occasions - simply select one main, plus one starter and/or one dessert, with vegetarian alternatives.

We will prepare vegetarian options for 20% of your guests, unless you specify otherwise.

Two Courses £32.00 per person

Three Courses £38.50 per person

Starters
Open taco of crayfish, mango, coriander and avocado, spiced tomato salsa
Creamed potato and roast garlic soup, ciabatta crisp bread (v)
Lettuce ravioli, hot-smoked salmon mousse, herb crème fraiche, crisp potato
Seared vegan oyster mushroom scallops, shiitake mushrooms, pea textures, truffle oil (vg)
Confit tomato, caramelised onion Parmesan galette, baby rocket (vg)
Roast plum tomato, mozzarella & asparagus salad with herb oil and crisp bread (v)
Chicken liver parfait with textures of beetroot
Smoked duck with pickled cucumber ribbons, confit figs, thyme, raspberry

Mains
Braised feather blade of beef with Diane sauce, champ potatoes & seasonal roots
Duck breast with pancetta, creamed Savoy cabbage, confit shallots, pan jus, salsify
Honey and soy salmon, black sesame, stir-fried vegetables, crisp noodles
Seared Stone Bass with Jerusalem artichoke à la Barigoule
Beetroot and squash Wellington, kale pesto, celeriac mash (vg)
Puy lentil ragout, rigatoni, rocket, Parmesan (v)
Seared sun-blushed tomato and basil polenta cake, slow-cooked tomato and onion salsa (v)
Crown roast breast of chicken, potato terrine, wild mushroom and spinach compote, sweetcorn purée

Desserts
Classic sticky toffee pudding, toffee sauce, vanilla ice cream
Chocolate pave with peanut butter anglais & toffee popcorn
Lemon brulée cake, berry compôte, chocolate shards
Seasonal fruit crumble tart, white chocolate ice cream
Mango and passion fruit pavlova, coconut shavings

All served with freshly-brewed Fairtrade coffee, tea & mints
Beverages

**White Wines**
- Sospiro Bianco, Italy .......................... £15.50
- Granfort Sauvignon Blanc, Pays d’Oc .......................... £17.30
- Land Made Sauvignon Blanc Yealands, New Zealand .......................... £17.30
- Kleine Zalze Cellar Collection Fairtrade Chenin, South Africa .......................... £21.50

**Red Wines**
- Sospiro Rosso, Italy .......................... £15.50
- Kleine Zalze Cellar Selection Pinotage Fairtrade, Coastal Region .......................... £17.30
- Cape Granfort Merlot, Pays d’Oc .......................... £17.30
- Rioja Crianza, Ramón Bilbao, Spain .......................... £24.65

**Sparkling Wine**
- Dimora Prosecco .......................... £24.65

- Selection of Bottled Beers .......................... £4.20
- Selection of Ciders .......................... £4.75

*All prices are per bottle*

**Corkage**

*If you’re looking to supply your own alcoholic beverages, or have been gifted drinks for your event, we will take receipt of your drinks, store and chill them as appropriate and provide glassware and staff to ensure service runs smoothly. Our corkage charges are:*

- Table wine .................................................. £12.50 per 750ml bottle
- Sparkling wine/champagne ...................................... £17 per 750ml bottle
- Spirits .................................................. £29.50 per 70cl bottle
- Beer/cider ............................................. £2.70 per 330ml bottle

**Non-alcoholic Beverages**

- Freshly-brewed Fairtrade tea and coffee with organic milk .................................. £2.30
- Fruit smoothies ............................................. £3.00
- Milkshakes .................................................. £3.00
- Freshly-squeezed orange juice (per litre) ............................................. £3.95
- Cloudy apple juice (per litre) ............................................. £3.95
- Sparking elderflower pressé (per 750ml) ............................................. £3.95
- Nourish still/sparkling water (per 750ml) ............................................. £1.85