

EVENTS

~~~~~~ EVENING

Our evening menu is the perfect accompaniment for your special event

Cold Finger Buffet

Cost per head
12.50

A tasty selection of freshly prepared sandwiches and wraps filled with a variety of local produce to suit all tastes to include Ham, Egg, Hummus, Cheeses, Chicken, Avocado, Prawn and Salad. We will provide salad bowls with Potato crisps and dips.
Vegan, Gluten Free, Vegan and Vegetarian options are made available on request.

Hot Finger Buffet

14.50

A tasty selection of freshly prepared sandwiches and wraps filled with a variety of local produce to suit all tastes to include Ham, Egg, Hummus, Cheeses, Chicken, Avocado, Prawn and Salad. A selection of warm Quiches and Posh Sausage Rolls and salad bowls with Potato crisps and dips.
Vegan, Gluten Free, Vegan and Vegetarian options are made available on request.

Canapes

17.50

A mouth-watering selection of fresh handmade Canapes – see separate menu
Vegan, Gluten Free, Vegan and Vegetarian options are made available on request.

Charcuterie

17.50

A feast of Scottish meats, cheeses and relishes served with oatcakes, salad, fruit & olives

Crudites

6.50

A healthy mountain of fresh vegetables, breadsticks and tempting tasty Dips.

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Drinks Menu

Tea & Coffee	2.75
Orange Juice	1.50
Biscuits	1.00

Eating. The Scottish Borders is home to fantastic producers. Products such as Artisan Cheeses, butter and dairy products, meat and vegetables. The best part about buying direct from the farm in the Borders is our suppliers meet the farmers, asking them questions about how they raise their animals, how to store and cook produce. They develop relationships by getting to know and trust them. The gift of a relationship with our Borders farmers is that we feel safe with the food we offer you eat, and we feel good about spending money to support them.

Drinking. Established in 1867, Brodies a Scottish Borders based company have over 150 years' experience in the art of roasting coffee and blending tea. Sourcing beans from plantations around the world with Fairtrade relationships with farmers, their highly skilled roasters are passionate about the coffee they produce and roast small batches every day as freshness is key. Brodies have been importing and blending tea since the time of the tea clippers which docked at the bustling Port of Leith, Edinburgh, sourcing from India, Africa, Sri Lanka, China and emerging tea growing countries.

PROUD TO CHAMPION FOOD FROM THE
SCOTTISH BORDERS AND OUR WIDER SCOTTISH LARDER

