

# EVENTS

## LUNCH

*Take a break on your visit and refuel with our exquisite range of lunch options*



**Cost per head**  
12.50

### **Cold Finger Buffet**

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 accompanied with Salad Bowls, Potato Crisps and a selection of tempting Dips.

*Vegan, Gluten Free, Vegan and Vegetarian options are made available on request.*

14.50

### **Hot Finger Buffet**

We will serve 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 accompanied with Salad Bowls, Potato Crisps and a selection of tempting Dips.

*Vegan, Gluten Free, Vegan and Vegetarian options are made available on request.*

10.50

### **Tour Group Light Lunch Package**

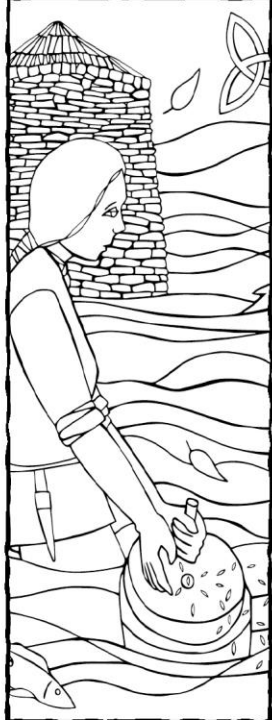
A hearty bowl of the Soup of The Day accompanied with small selection of freshly prepared sandwiches. [OBJ]

*Vegan, Gluten Free, Vegan and Vegetarian options are made available on request.*

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

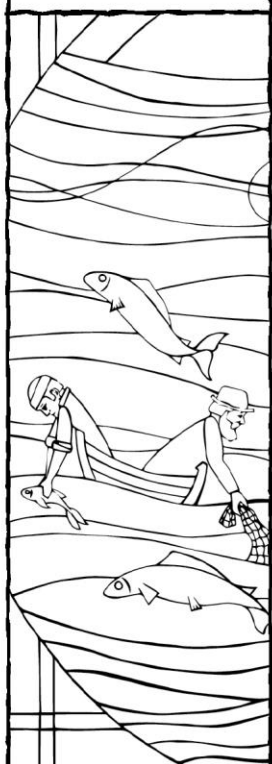
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## LUNCH



	Cost per head
Biscuits	£1.00
Pastries	£3.00
Scone, Jam & Butter	£2.75

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.

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