

# Menu Selector



## Menu Selector

This selector is designed to give you a few ideas for when it comes to choosing your menu for your event. These dishes are by no means “set in stone” and we welcome your input and ideas. If you see something you like, but would like to change the garnish for something else, just let us know! If you already have an idea of what you would like to see on your menu but it’s not in here, just ask and our chef will be happy to help.

## Pricing

### Canapes...

Choice of 3 (1 Hot & 2 Cold) - £6.00 per person

Choice of 5 (2 Hot & 3 Cold) - £8.50 per person

### Sit Down Meals...

2 Courses- £28 per person

3 Courses- £35 per person

4 Courses- £39 per person

(including a Soup OR Sorbet Intermediate Course)

Tea/Coffee & Homemade Fudge- £3 per person

### Buffets...

As priced.

### Canapés

Choice of 3 (1 Hot & 2 Cold) - £6.00pp

Choice of 5 (2 Hot & 3 Cold) - £8.50pp

## Cold Canapés

Chicken Liver Parfait on Mini Oatcake

Hot Smoked Salmon and Crème Fraiche Blini

Potted Ham Hock, Grain Mustard Aioli

Creamed Goats Cheese, Beetroot (V)

Cheese and Herb Scone, Cream Cheese and Red Pepper Filling (V)

Gazpacho Shot (V)

Crab and Citrus Crème Fraiche, Crostini

Marinated Olives (V)

Smoked Mackerel Rillette, Apple and Pea Shoots

Smoked Salmon Roulade, Pickled Cucumber

## Hot Canapés

Haggis Bon Bons, Whisky and Grain Mustard Mayonnaise

Pigs in Blankets

Confit Duck Spring Rolls, Hoisin Sauce

Chicken Skewers, Satay Sauce

Mini Yorkshire Pudding, Rare Roast Beef, Horseradish

Black Pudding Scotch Egg, HP Sauce

Roast Vegetable and Brie Tart (V)

Three Cheese Choux Bun, Garlic and Herb Cream Cheese (V)

Wild Mushroom Arancini, Tarragon Dip (V)

Goats Cheese, Red Onion and Tomato Fritter (V)

## Starters

**Crispy Pork Belly.** Asian Slaw, Orange, Sesame and Orange Dressing

**Smoked Beef.** Celeriac Remoulade, Pickled Walnuts

**Chicken Terrine.** Black Pudding Bon Bon, Spiced Chutney, Crostini

**Chicken Liver Parfait.** Toasted Bread, Red Onion Marmalade

**Salmon Gravavlax.** Lime Cream, Pickled Cucumber, Capers, Dill, Mustard Dressing

**Crab Salad.** Parmesan Wafer, Avocado, Bloody Mary Dressing

**Ham Hock Terrine.** Parsley Jelly, Spiced Chutney, Toasted Brioche

**Citrus Cured Salmon.** Sweet and Sour Celeriac, Citrus Gel

**Mackerel Paté.** Fennel Jelly, Pickled Fennel, Compressed Cucumber

**Prawn Cocktail.** Baby Gem, Marie Rose Sauce, Lemon

**Smoked Venison.** Smoked Venison Carpaccio, Pickled Beetroot, Horseradish Cream, Parmesan, Truffle Oil

**Smoked Salmon Terrine.** Pressed Smoked Salmon, Confit Potato and Leek Terrine, Cucumber, Lemon Dressing

**Melon.** Poached Figs, Parma Ham, Pimms Syrup (Can be vegetarian)

**Scallops.** Pea Puree, Black Pudding, and Apple Salad (£6 supplement)

**Buffalo Mozzarella.** Sliced Heritage Tomatoes, Basil Oil, Toasted Pinenuts

**Creamed Goats Cheese.** Beetroot, Caramelised Pear Chutney, Shallots (V)

**Presse of Tomato and Basil.** Aubergine Relish, Balsamic (V)

## Soups

(also available as a starter)

- Cullen Skink
- Carrot and Lentil
- Tomato and Basil
- Button Mushroom and Tarragon
- Roast Butternut and Red Pepper
- Celeriac and Apple
- Carrot and Coriander
- Onion, Thyme and Cider
- Vegetable Broth
- Sweetcorn and Saffron
- Smoked Ham and Green Pea
- Leek and Potato

## Sorbets

- Lemon
- Passion Fruit
- Gin & Tonic
- Champagne
- Mango
- Apple
- Strawberry
- Pineapple

...fancy something different? Just let us know!

## Main Courses

### Meat Dishes...

**Roast Chicken Breast.** Bubble and Squeak Cake, Steamed Greens, Mustard Sauce

**Braised Blade of Beef.** Fondant Potato, Honey Roast Vegetables, Braising Stock

**Venison.** Venison Loin, Braised Shin, Potato Terrine, Parsnip Puree, Braised Red Cabbage, Juniper Jus

**Crispy Pork Belly.** Caramelised Apple, Herb Mash, Black Pudding Bon Bon, Calvados Jus

**Chicken Breast Stuffed with Haggis.** Roast Root Vegetables, Creamed Mash Potato, Whisky Cream Sauce

**Roast Sirloin of Scotch Beef.** Goose Fat Roasted Potatoes, Honey Roast Root Vegetables, Yorkshire Pudding, Beef Jus

**Corn Fed Chicken Supreme.** Puy Lentils, Spinach, Celeriac Puree, Confit Potatoes

**Scottish Beef Fillet, Braised Beef Cheek.** Potato Croquette, Buttered Kale, Beef Jus (£7 supplement)

### Vegetarian Dishes...

**Goats Cheese Risotto.** Spinach, Pea, Rocket Salad

**Nut Roast.** Roasted Roots, Root Puree, Creamed Brussel Sprouts

**Falafel.** Lemon, Garlic and Chickpea, Parmesan, Tomato Dressing

**Herb Gnocchi.** Tender Stem Broccoli, Mushrooms, Cheese and Chive Sauce

### Fish Dishes

**Stone Bass.** Olive Oil and Herb Crushed Potatoes, Green Beans, Chorizo and Cherry Tomato Beurre Blanc

**Hake Fillet** Confit Potato, Wilted Spinach, Tomato and Herb Vinaigrette

**Salmon Fillet.** Grilled Asparagus, Marinated Potato and Crab Salad

**Sole** Potato Puree, Wilted Chard, Lemon, Parsley and Caper Sauce

**Herb Crusted Cod.** White Bean, Pancetta and Tomato Cassoulet, Green Beans

**Rock Turbot.** Pak Choi, Saffron Potatoes, Tomato, Ginger and Garlic Sauce

## Desserts

**Sticky Toffee Pudding.** Toffee Sauce, Vanilla Ice Cream

**Apple Crumble Tart.** Heather Honey Ice Cream, Vanilla Custard

**Lemon Posset.** Raspberry Meringue, Tuille, Candied Lemon, Raspberry sorbet

**Strawberry Mousse.** Coconut Ice Cream, Strawberry Salsa

**Raspberry Cranachan.** Shortbread Biscuit

**Chocolate and Caramel Tart.** Malted Ice Cream, Crystallised Peanuts, Preserved Cherries

**Mulled Wine Poached Pear.** Marinated Brambles, Clotted Cream Ice Cream, Pear Syrup

**Warm Cherry Financier.** Cherries, Pistachio Ice Cream

**Glazed Lemon Tart.** Lemon Curd Ice Cream, Compote of Summer Berries

**Vanilla Crème Brulee.** Warm Almond Cake, Marmalade Ice Cream

**Dark Chocolate Delice.** Caramel Ice Cream, Chocolate Crumb

**Selection of Home-made Ice Creams and Sorbets**

## Buffets

### Small Plates/Fork Food. How it works...

This is a kind of 'Build-it-yourself' Tapas style concept. The idea is to make a selection from the lists below and we will prepare 1 small dish of each item for each person. This creates a more informal and varied buffet-dining experience.

We think a minimum of 4 items (2 Hot & 2 Cold) gives a good portion for each of your guests, as we wouldn't want anyone to leave hungry, but you can add as many as you like!

Minimum of 4 items (2 Hot & 2 Cold) - £15 per person. Additional items - £3 per person

### Hot Bowls

- Confit Chicken Leg, Leek and Smoked Ham Hock Pie, Puff Pastry
- Scottish Salmon, Chorizo and Garden Pea Sauce, Pea Shoots
- Beef Cheek and Ale Stew, Mash
- Mini Venison and Red Pepper Puddings
- Stovies, Oat Cakes, Beetroot
- Haggis, Neeps and Tatties
- Sole Fillets, Pancetta, Peas and Baby Gem
- Asparagus, Parma Ham, Crispy Quails Eggs, Hollandaise Sauce
- Hake Fillet, Herb Crumb, Tomato and White Bean Cassoulet
- Thai red Chicken Curry, Fragrant Rice, Poppadoms
- Vegetable Curry, Fragrant Rice, Poppadoms
- Salt and Pepper Squid, Wasabi, Lime and Pea shoots
- Mini Beef Burger, Cheese, Bacon, Brioche Bun

## Cold Bowls

- Caesar Salad. Chargrilled Chicken, Parmesan Shavings, Baby Gem, Croutons and Caesar Dressing
- Smoked Trout Nicoise. Green Beans, Black Olives, Soft Boiled Egg, Tomatoes and New Potatoes
- Greek Salad. Feta Cheese, Black Olives, Green Beans, Tomato and Cucumber
- Tomato Salad. Sliced Plum Tomatoes, Basil, Red Onion, Olive Oil
- Spiced Couscous. Spiced Cous Cous, Apricots, Red Peppers, Pine Nuts, Herbs and Lemon
- Potato Salad. New Potatoes, Whole Grain Mustard Mayonnaise and Spring Onion
- Pasta Salad. Parmesan, Rocket, Toasted Pine Nuts, Basil Pesto
- Coleslaw. Grated Carrots, Onion and Cabbage, Bound in Herb Mayonnaise
- Garden Salad. Dressed Leaves, Tomato, Cucumber and Red Onion

## Self Service Buffets

### Option A

Selection of Mixed Sandwiches, Sausage Rolls, Tea & Coffee, Shortbread. **£8.95 per person**

### Option B

Soup, Selection of Mixed Sandwiches, Sausage Rolls, Tea & Coffee, Shortbread. **£11.95 per person**

### Option C

Selection of Mixed Sandwiches, Sausage Rolls, Tea & Coffee, Shortbread, Scones topped with Whipped Cream & Jam, Selection of Mini Cakes. **£14.95 per person**

### Option D

Traditional Stovies, Pickled Beetroot, Oatcakes, Tea & Coffee. **£9.50 per person**

### Option E

Haggis, Neeps & Tatties, Tea & Coffee. **£9.50 per person**

### Option F

Bacon Rolls, Tea & Coffee. **£6 per person**

### Option G

Spring Rolls, Samosas, Chicken & Peanut Satay Skewers, Teriyaki Beef Skewers, Tea & Coffee. **£12.95 per person**

### Option H

Filled Vol au Vents (cold), Sausage Rolls, Smoked Salmon & Cream Cheese Croustades, Tea & Coffee. **£9 per person**

## Buffets Continued...

### Option I

Lasagne, Salad, Garlic Bread

OR

Chicken Curry, Basmati Rice, Poppadum

OR

Chilli con Carne, Rice, Sour Cream, Cheese, Nachos

...All served with Tea & Coffee. **£13.50 per person**

(Fancy a Choice? each additional choice added at £6 per person per item)

### Grand Buffet

Whole Dressed Salmon (1)

Poached Salmon Collops

Sliced Rare Roast Beef (cold)

Sliced Honey Roasted Gammon

Prawns Marie Rose

Curried Potato Salad

Coleslaw with Chives

Warm New Potatoes

Mixed Leaves with Honey & Mustard Dressing

Warm Lentil & Smoked Cheese Filo Strudel

Tomato, Red Onion & Basil Salad

**£29 per person**

### Buffet Desserts

Creme Brulee & Shortbread

Fresh Fruit Salad

Panna Cotta with Berry Compote

Cranachan

Tiramisu

Laird's Boozy Trifle

Dark Chocolate Mousse

White Chocolate Mousse

**£4 per item per person**



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