

## **Catering for Events at the Scottish Parliament**

### **Wholesome and Healthy**

- Selection of sliced seasonal and exotic fresh fruits served in individual pots - **£1.05**
- Scottish granola, Perthshire heather honey, seasonal fruit compote and yoghurt shot served in individual pots - **£2.20**
- Freshly baked quinoa, blueberry and oatmeal breakfast sliced and individually wrapped - **£2.20**
- Wholemeal, spiced apple, cinnamon and fruit loaf, sliced and individually wrapped - **£2.20**

### **Warm and Homely**

- Traditional fresh Scottish baker's morning roll filled with a choice of vegetarian sausage, farm assured grilled Ayrshire back bacon, red tractor grilled lorne sausage or free range scrambled eggs. Wrapped individually or served by catering staff - **£3.45**

### **Tempting and Tasty**

- Classic pre-packed sandwich platter with a selection of vegetarian, sustainable meat and fish fillings - **£6.30**
- "Combo deal" mug of comforting seasonal soup (served by catering staff) with individual pre-packed sandwich - **£8.10**

Customise your lunch and add the following:

- Mini scotch or steak pies served with broon sauce - **£2.25**
- Lockerbie Cheddar, syboe and chive quiche - **£2.25**
- Handmade vegetable, olive and feta sausage roll with a sage mayonnaise dip - **£2.25**

### **Sweet and Simple**

- Freshly pinned and baked Parliament all butter Scottish shortbread served individually wrapped - **£1.00**
- Freshly baked daily scone served with McKay's Scottish jams and butters served on individual plates - **£3.75**
- Chef's selection of freshly baked Danish pastries served individually wrapped - **£1.00**
- A taste of Scotland selection of Tunnocks chocolate bars, shortbread, mini Irn Bru bottles and Scottish butter tablet all served individually wrapped - **£4.50**

**Add one of our refreshing and delicious infused waters hydration stations for the perfect accompaniment** (see below for more details)

- Cucumber and mint
- Blueberry and orange
- Apple and ginger

## **That little something extra**

**Have it your own way with our themed bigger bites that will be individually served for your event guests. Choose two of our selection of bigger bites for your event or personalise it by adding on one or two more choices for a little extra cost.**

*Perfectly paired with an iced tea, blended specifically to accompany each individual platter*

### **The Colosseum - £2.35 per item**

Spiced Ayrshire pork and Boconcini balls  
Truffle scented wild forest mushroom arrancini  
Parmesan shortbread with gorgonzola and fig  
Light tiramisu cone with popping candy

### **The Castle - £2.35 per item**

West Lothian haggis, clapshot and whisky jus pippette  
Curried finnan haddock and leek tart with mull cheddar  
Vegetable bridie with crisp butter pastry  
Smoked Scottish trout, horseradish and dill on crispy potato cake  
Cranachan and heather honey mousse in a bitter chocolate cup

### **The Taj Mahal - £2.35 per item**

Lightly spiced tandoori Scottish salmon with pickled cucumber and mint riata  
Coconut and chilli dahl with chota naan  
Tikka roast chicken kebabs wrapped with roti and coriander  
Vegetable samosa with pickled spiced onions  
Burfi (sweet Indian fudge)

### **The Tower - £2.35 per item**

Smooth chicken liver parfait on a crisp crouton and grape chutney  
Tartlet of Provencal vegetables with camembert  
Scottish trout, dill and lemon tartare on brochette noir  
Shaved rare roasted beef, caper aioli and fennel salt  
Tarte au citron with passion fruit

## **Seasonal Canapes**

Working with our network of local, Scottish and national suppliers, our seasonal canapé menus have been specially selected by our chefs to showcase the very best of Scotland's vast larder at its seasonal best. Each guest will be served the canapes in an individual box.

### **Spring has sprung (March/April/May) - £15 per person**

Beetroot gazpacho shot with coriander and feta  
Smooth duck liver and orange parfait with Dundee marmalade chutney  
Smoked Finnan haddock Bon Bon with a chive n` lemon aioli  
Chargrilled citrus marinated Halloumi with Basil Infused Cherry Tomato  
Rhubarb "parliament" mess with Falkirk dairy cream and meringue

### **Summer Delight (June/July/August) - £15 per person**

Creamed goats' cheese, fig and Perthshire honey  
Vegetable sushi, pickled ginger and wasabi  
Rare roast ribeye with fennel salt and heirloom tomato  
Marinated king prawn with guacamole and chorizo  
Strawberry and lavender mousse in a sweet cone

### **Autumnal nights (September/October/November) - £15 per person**

Confit cherry tomato, parmesan and baby leek tart  
Pickled Scottish Salmon, crab, lemon and dill mayonnaise  
Stornoway Black pudding and West Lothian haggis bon bon  
Blue murder, quince, caramelized walnuts and celery  
Passion fruit and lemon curd in a white chocolate cup

### **Winter wonders (December/January/February) - £15 per person**

Braised butternut squash hummus, chilli jam and black sesame seeds  
Roast turkey, smoked Ayrshire ham hock and redcurrant roulade with sage  
Soy n` chilli glazed salmon, spring onion salsa with black onion seeds  
Leek, chestnut and black crowdie croquette  
Apple, cinnamon and macerated vine fruits with brandy cream

## **Fork food**

For a more substantial meal, you can order from the fork food menu. All main courses above are served with seasonal mixed leaf salad and Balsamic dressing. This will be served by catering staff maintaining social distancing - **£24.35**

### **Select one meat or fish main course:**

#### **Chicken**

Strips of chicken coated in light tempura batter with peppers and onions coated in a sweet n` sour sauce served with boiled rice and prawn crackers

#### **Beef**

Slow cooked Prime Scotch beef in rich gravy with carrots and onions topped with thyme infused dumplings and served with buttered new potatoes

#### **Catch of the day**

Flaked MSC fish coated in white sauce, parsley and garden peas topped with creamy mash potato and served with broccoli n` fine beans

#### **Traditional**

“Scottish stovies” Ayrshire potatoes, onions and Scotch lamb cooked slowly served with Roasted carrots and savoy cabbage

### **Then select one vegetarian main course:**

#### **Pasta**

Cheese filled tortellini cooked in basil infused red pepper and tomato sauce, topped with parmesan and brioche crumb and served with garlic bread

#### **Paella**

Seasonal vegetables cooked with saffron infused rice, paprika and finished with Carrington farm oil and parsley

#### **Curry**

Chick peas, butternut squash and peppers cooked in a cumin, coconut and coriander sauce served with braised rice and poppadum’s

### **Finally, select an individually served sweet:**

- Salted caramel tiramisu in a chocolate casket with praline
- “Berry bowl” Scottish Raspberries, strawberries. Blueberries and blackberries with Glenkinchie Chantilly and shortbread crumb
- Roasted rhubarb and ginger granola crumble with vanilla custard

## **Young parliamentarians**

### **Fuss free pre-packed sandwich platter - £5.50**

- Selection of plain and simple ham or cheese sandwiches

### **Fuss free pre-packed sandwich lunch - £8.10**

- Selection of plain and simple ham or cheese sandwiches with an individual pot of fresh fruit pot and iced blackcurrant squash

Customise by adding any of the following for an additional cost. All items will be individually wrapped or served on disposable plates and cutlery

- Honey glazed chipolata sausages - **£2.35**
- Mini Buccleuch burger topped with cheddar in a brioche bap - **£3.40**
- Piri piri coated farm assured chicken strips with a BBQ dip - **£3.40**
- MSC breaded fish goujons served with tomato ketchup - **£3.40**

## **Refresh and Hydrate**

### **Freshly brewed Fairtrade tea and coffee - £1.90 per serving**

### **Strathmore mineral water, still or sparkling**

- 1 litre - **£2.10 per bottle**
- 330ml - **£1.05 per bottle**

### **Fairtrade orange juice**

- 1 litre - **£7.50 per jug**

The below Hydration stations will be served by catering staff or napkins will be provided for self-serve:

**Hydration station of infused water serves approx. 50 people - £40.50 per station**

- Cucumber and mint
- Blueberry and orange
- Apple and ginger

**Refreshing iced tea station, served with kilner jars of lemon slices, mint sprigs and sugar - £63.80 per station**

- Moroccan mint
- Jasmine green
- Thistle tea
- Traditional

**Soft drinks stall – suitable for an event in the Members’ Room**

Add a little fun and freshness to your event with our bespoke soft drinks stall. Serving from the kilner urn or be right on trend with colourful paper straw straight to the bottle.

**Keep it simple (2 urn option) serves approx. 50 people - £105**

- Infused water (choose from selection above)
- Fairtrade orange juice

**Keep it Scottish - £8.10 per person**

Showcasing the very best of Scottish produce with a selection of soft drinks from Scottish artisan drinks maker including

*Summerhouse drinks*

- Misty lemonade
- Hint o’ mint lemonade
- Raspberry lemonade
- Lavender lemonade
- St Clements

*Bon Accord*

- Rhubarb Soda
- Ginger beer
- Cloudy lemonade

**Little bit of both - £8.80 per person**

- Infused water
- Selection of soft drinks from Summerhouse drinks & Bon Accord

## Wine Packages

**All wine will be pre-poured and served on tables to maintain a safe distance and allowing guests to collect their own drink**

### **Fresh & Easy Drinking**

**£10.50 per person**

Matos Blanco NV  
Matos Tinto NV  
Jugs of tap water

### **Crisp & Smooth**

**£13.15 per person**

Le Troubadour Ugni Blanc Colombard  
Le Troubadour Carignan Grenache  
Jugs of tap water

## Wine Selection

### **White wine**

**Matos Blanco NV, Castilla La Mancha, Spain**

**£21.30 (includes VAT)**

**11% ABV, 75cl**

An easy-drinking blend of two grape varieties, Sauvignon Blanc and the Spanish Airen.  
It is light and fresh with citrus and floral notes.

**Le Troubadour Ugni Blanc Colombard, Vin de France**

**£23.65 (includes VAT)**

**10.5% ABV, 75cl**

A classic southern French white with crisp apple and pear flavours, and note of peach  
on the finish. A real crowd pleaser.

### **Red**

**Matos Tinto NV, Castilla La Mancha, Spain**

**£21.30 (includes VAT)**

**12% ABV, 75cl**

This wine made from Tempranillo (the grape used to make Rioja) and Garnacha. It is

All prices exclude VAT unless otherwise

smooth and easy drinking with refreshing aromas of red and black fruit and a hint of spice.

**Le Troubadour Carignan Grenache, Vin de France**

**£23.25 (includes VAT)**

**12% ABV 75cl**

A soft and smooth wine, with flavours of plum and blackberries. From the South of France and is made with a blend of the grape varieties Carignan and Grenache.

**Sparkling Wines**

**Vaporetto Prosecco NV, Veneto, Italy**

**£33.75 (includes VAT)**

**11% ABV, 75cl**

Straw yellow with lightly green hints. It has flavours and aromas of fruity apple, with light hints of apricot and citrus. It has floral notes (white and meadow flowers), fresh and pleasant.

**Low Alcohol**

**Codorníu Zero NV, Castilla La Mancha, Spain**

**£22.35 (includes VAT)**

**Less than 0.5% ABV, 75cl**

A de-alcoholised sparkler made from the Airen grape variety showing fresh sweet tropical fruit, apple and citrus flavours on a rich, fruity palate. The alcohol is gently removed by an innovative vacuum distillation system at low temperatures, minimising the loss of flavour characteristics. Pale straw-gold with a gentle fizz it shows notes of sweet tropical fruit and blossom.