



Sample Hot Buffet Menu A

Hot Buffet Options

Ragout of Barra Lamb with Red Wine

Highland Beef Stroganoff served with Boiled Rice

Chicken, Leek and Parsley Pie served with
Seasonal Vegetables

Roast Duck with Apple and Cream Sauce, served
with new potatoes & Courgettes stuffed pureed
carrots

Casseroled Pheasant with Bacon, Shallots &
Mushrooms in Red Wine, served with creamed
mashed Potatoes & Greens

Vegetable Pie served with New 'this is organic'
Potatoes & Brin Herbs

Hot Smoked Salar Salmon Salad served with
Tomato Salsa & New Potatoes

Highland Lamb Hotpot
with 'Stornoway style' Black Pudding

Three Highland Cheese & Leek quiche served
with Rocket Salad & dressing, Hot New Potatoes

Highland Beef Stew served with Potatoes &
Seasonal Vegetables

'George Gows' Haggis, Neeps & Tatties

Traditional Steak Casserole & Potatoes

Tomato, Aubergine & Mull Farmhouse Cheddar
Lasagne

Pasta with Creamy Mushroom & Garlic Sauce

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Dessert Options

Fresh Fruit Tart with an 'Alvie' Berry Coulis

Poached Pears with 'Walkers Shortbread'

Lemon and Passion Fruit Tart

Fresh Fruit Pavlova with a Strawberry and Passion  
Fruit Sauce

Chocolate Profiteroles with 'Jago' Cream sauce  
Good Highland Food Sticky Toffee Pudding  
served with Butterscotch Sauce

'Alvie' Summer Fruit Crumble served with Double Cream

Chocolate & Blueberry Brownies served with a  
Cream Brulee Sauce

Pear & Almond Pudding

Fresh seasonal Alvie Berries

Double Chocolate Pudding

Good Highland Food Cheeseboard  
West Highland Blue  
Isle of Mull Morenish  
Wester Lawrenceton  
Hebridean Oatcakes



## Sample Hot Buffet Menu B

Lentil, Cumin & Apricot Soup  
Or  
Home made Chicken Liver Pate  
Served with Hebridean Oatcakes

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Green Chicken Curry
Served with Basmati Rice
Or
Highland Beef Hotpot

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Autumn Fruit Crumble  
or  
Sticky Toffee Pudding