

Private Dining Menus



Season
QUAYSIDE



*Travel the globe on a culinary journey,
all your favourites in one place*

Flavours of the World cooked with flair using local seasonal produce

All Menus cover Vegetarian options.

All other individual dietary requirements can be catered for separately, and adapted dishes served to guests at their table positions during the meal.

During Canapes service, as long as we know how many special dietary requirements there are, we can ensure that those guests have their own small plate of canapes waiting for them. This will be kept in the kitchen until they make themselves known to the waiters during this time.

CHOICE MENU COSTS

Our sample menus have been designed to cover 1 item per course.

PLUS Vegetarian option and any dietary requirements, which will be catered for individually.

On request, we can provide bespoke menus with the choice of 2 items per course (PLUS any dietary option), but there is extra cost involved:

Flat fee for choice menu: £500 (for over 50 guests); £250 (for under 50 guests)

To cover: Extra staff / Table plan management Admin and Logistics

ALL MENU PRICES INCLUDE:

Basic Décor and Set Up

Cutlery / Crockery / Glasses / Disposable Napkins

Vat at 20%

Staff to Serve and Clear



Italy

£65
PER PERSON

CATERING FIRST IMPRESSIONS

Mushroom Arancini, Shaved Grano Padano

Prosciutto & Toasted Focaccia, Pesto & Mozzarella
(Vegetarian Available)

Tuscan Braised Beef Bon Bon, Osso Bucco Style
(Vegetarian Available)

TO BEGIN

Burrata Bruschetta

Creamy Burrata, Serano Ham, Peach, Toasted Ciabatta,
Pesto, Balsamic
Or Vegetarian Burrata

MAIN

Beef Lasagne

Aubergine, Courgette, Tomato, Seasonal Greens, Rocket & Parmesan

Vegetable Lasagne

Aubergine, Courgette, Tomato, Seasonal Greens, Rocket & Parmesan

To Share sides: Garlic Ciabattas, Parsley & Chive, Insalata
Tricolore Salad

DESSERT

Tiramisu - Amaretto Chantilly, Chocolate, Honey Comb

*“Everybody Loves Italian Food, family friendly,
fresh seasonal produce, suitable for all occasions”*

Scotland

STARTER

Isle Of Mull Cheddar Cheese Tart
Caramelized Onion, Ayrshire Bacon, Frisée,
Pea Cress, Red Onion Jam

Or No Bacon Tart

MAIN

Dry Aged Striploin of Scottish Beef, Wild Mushrooms, Red Wine Jus
Sides To Share - Ayrshire Roast New Potatoes, Honey Carrots,
Roast Parsnips, Seasonal Green

Or

Crisp Potato & Vegetable Hot Pot

DESSERT

Cranachan Cheesecake, Scottish Berries, Honey Comb, Baby Sorel

£70
PER PERSON

"A true statement of Scotland on a plate!! Local and seasonal dishes cooked with flair. Traditional Scottish Dishes incorporated into all-inclusive menu"



Highland Perthshire Estate Menu



£78
PER PERSON

WEE BITES

Braised Pheasant Puff Pastry Volovants, Gruyere & Chive
Scottish Smoked Salmon Rolls, Mousse, Caviar on Treacle Rye Toast
Trout, Horseradish and Pork
Stornoway Black Pudding on Toast, Relish, Chervil

STARTER

Wild Mushroom Risotto, Duck Confit, Chive, Truffle Oil, Wild Garlic

MAIN

Perthshire Venison Steak, Braised Haunc, Seasonal Greens, Rosti,
Port Jus

Or

Crisp Potato & Vegetable Hot Pot

DESSERT

Chocolate Torte

“We work with some of Scotland’s finest Estates. The Local Larder available to us is second to none. We take great pride in being able to utilise this produce on our menus. Our Chefs love this practise and take great pride in butchering and producing first class dishes for you to enjoy.”

FIRST IMPRESSIONS

Smoked Salmon Roulades, Cream Cheese, Chive

Cheddar Cheese Puff, Pancakes

Lamb Koftas

Vegan Rye, Avocado, Mexican Salsa

BBQ SHARING MAIN

Chicken (Thighs, Drumsticks, Wings, Breast) Teriyaki Marinade

Pork Ribs, Texas BBQ

Honey & Mustard Sausages, Condiments

Slaw, Potato Salad, Corn

Beet Salad, Mustard, Capers / Scottish Rapeseed

Or Vegetarian BBQ

Vegetable Burgers

Pepper, Mushroom, Red Onion, Courgette Kebabs, Bbq Rub

Slaw, Potato Salad, Corn

Beet Salad, Mustard, Capers, Scottish Rapeseed

DESSERT

Sticky Toffee Bundt, Vanilla Bean Ice Cream

BBQ

£75
PER PERSON

*"BBQs are fantastic for the summer months!
We offer some great dishes, generous portions
and a wide variety of flavours."*

Small Plates



“Small Plates flavours of the world. Please order 6 – 7 to create a full meal package. The plates are very much small starter size, and they are coming to the table in waves, very similar to tapas concept. We have some great images on the website of how these menus look”

ORDER 6 -7 TO CREATE A FULL MEAL

TURKISH FLAT BREADS £8.80

Hummus, Sundried Tomato, Pumpkin Seeds

JAPANESE PANKO & NORI FRIED SOLE £9.95

Crispy Gem, Wasabi Mayo

CRISPY CAULIFLOWER LAKSA CURRY £8.95

Pickled Cucumber, Crispy Shallots

SCOTTISH ARBROATH SMOKIE FISH CAKE £8.50

Mango Salsa

MEXICAN TACOS £8.50

Vegan Fried Chicken, Salsa, Avocado, Tabasco

VENISON GYOZA DUMPLINGS £9.50

Black Vinegar, Pickled Cucumber

SCOTTISH LAMB CUTLET £13.50

Roast Sweet Potato Mash, Manuka Honey, Mint Salsa Verde

MALAYSIAN CRISP PORK BELLY £10.50

Pineapple, Soy, Chilli, Sesame, Vietnamese Slaw

SIDES

Season Greens, Truffle Fat Chips, Straw Fries,
Side Salad, Garlic & Rosemary Oil Flatbreads £5 each
Saffron Aioli £1, Ketchup £1, Mayo £1, BBQ Sauce £1

DESSERT

CHOCOLATE PAVE £9.50

Raspberry Dust, Crème Fraiche

MANGO LASSI COCKTAIL £11.00

Mango Sorbet

SIGNATURE SALTED CARAMEL ICE CREAM £7.80

Chocolate Crumb

LEMON GRANITA SORBET £7.80

Cardamom Poached Pineapple

CANAPES

Haggis Croquets

Mushroom Arancini (V)

Mini Tart Assiette

Stilton & Broccoli Quiche Lorraine, Bacon & Sundried Tomato

Japanese Panko Scallops / Served on Fresh Seaweed -
with Lemon, Wasabi Mayo

TO START

Serves 6-8 people per board

Home-made Stuffed Focaccia Breads, Sundried Tomatoes, Olives,
Rapeseed Oil, Rosemary

Accompanied by Hummus, Pesto, Toasted Pumpkin Seeds
Selection of Smoked Meat and Fish

Or Vegetarian Sharing Boards, Stuffed Focaccia, Sundried Tomatoes,
Olives, Pesto, Toasted Pumpkin Seeds, Artichokes & Aubergine Dip

MAIN

Spit Roasted Leg of Lamb, Rosemary & Garlic, Lemon,
Caramelized Sweet Potato, Feta & Pinenuts, Charred Broccoli
Tender Stem, Ponzu Dressing, Beet Salad, Hot New Potatoes,
Mint Dressing, Thyme Jus

OR

Vegetable Tajine, Moroccan Rice, Aubergine, Red Pepper,
Courgette, Harissa & Tzatziki

DESSERT

Doughnuts, Chantilly Cream, Scottish Strawberries, Shaved Chocolate

Family Sharing Style

£75
PER PERSON



*“This is a casual sharing format / family style: served to
the table for guests to self-serve and pass around.
A very popular format that creates a relaxed atmosphere.”*



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