

COLD SHARING PLATTER

- Scottish Smoked Salmon with Edinburgh Gin, Dill and Cucumber Relish **GF**
- Smoked Mackerel Pâté with Beetroot Relish served on Rustic Bread (**GF** available)
- Ham Hock Terrine with Pickled Vegetables **GF**
- Homemade Black Pudding Scotch Eggs , with coarse grain Mustard Dip
- Porcini Arancini with Garlic Mayo
- Selection of Brie, Mozzarella Balls marinated in Garlic and Basil Oil, Lanark Blue with Fresh Figs
- Bruschetta layered with Pesto Mayo, Tomato and Garlic Tomatoes topped with Deep Fried Rocket (**GF** available)
- Antipasto selection of Cured Italian Meats served with Sundried Tomatoes and selection of Marinaded Olives **GF**
- Scottish Burgers topped with Haggis served with Caramelised Onion Mayo and Toasted Brioche Roll
- Grilled Mushroom in Garlic Butter, Red Pepper and Avocado Burger topped with Brie, Chilli Jam and Toasted Brioche
- Roasted Artichoke, Grilled Peppers, Aubergine, Red Onion in Garlic and Lemon Confit Oil **GF**
- Speciality Italian Artisan Bread, with Balsamic and Olive Oil

MAIN COURSE SHARERS

OPTION 1

- Shepherds Pie topped with Creamy Chive Mash and Mature Cheddar Cheese
- Braised Beef Yorkshire Puddings filled with Honey Glazed Root Vegetables and Mash

- Pork and Haggis Sausage topped with Onion Gravy served with bowls of Buttered Broccoli and Carrots and Minted New Potato

OPTION 2

- Irish Stew with Soda Bread and Baby Onions
- Pressed Belly of Pork scented with Star Anise and served with a Cider Reduction **GF**
- Chicken Thighs marinated in Honey and Mustard served with bowls of Creamy Mash, and a Panache of Seasonal Vegetables **GF**

OPTION 3

- Slow Braised Beef Brisket with a Red Wine and Bourbon Reduction **GF**
- Maple Syrup Glazed Gammon scented with Cloves and Orange Glaze **GF**
- Pork Loin with Bramley Apple and Bread Sauce
- Duck Fat Roast Potato with Rosemary, Cauliflower Gratin and Honey Glazed Root Vegetables served with Homemade Yorkies and Jugs of Beef Jus

SWEET PLATTER (**GF** available - contents will vary)

- Baileys Cheesecake
- Dark Chocolate Delice
- Sticky Toffee Pudding with Toffee Sauce
- Macarons
- Salted Caramel Profiteroles
- Poached Cinnamon and Honey Berries
- Jugs of Fresh Double Cream

V Vegetarian **VG** Vegan **GF** Gluten-free **DF** Dairy-free



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