



THE
LUNCHBOX BOYS
CATERING CO

LOCAL FOOD, MADE WITH PASSION



WEDDING & PRIVATE CATERING MENU

CANAPÉS

Haggis Bon Bons with a Speyside Whisky Mayonnaise

Pulled Highland Brisket Taco with Lime Dressing

Highland Beef in a mini Yorkshire Pudding with Horseradish Mayonnaise

Smoked Venison, Celariac and Apple Crostini

Asparagus and Parma Ham Pastry Twists

Crispy Pork Belly with homemade Apple Sauce

Mini Nairnshire Pork Sausage Roll with toasted Sesame Seeds

D. Gilmour Black Pudding Bon Bons with homemade Apple Sauce

Mini Beef Burgers with Caramelised Onions

Thai Crab Cake with a Sweet Chilli Jam

Mackerel Pate, homemade Pineapple Chutney served on Scottish Oatcakes

Glenfeshie Smoked Salmon and Avocado Crostini

Roasted Red Pepper Bruschetta with Pesto

Harissa Spiced Halloumi with Minted Yoghurt

Mozzarella, Sundried Tomato and Basil

Mini Vegetable Spring Roll served with Sweet Chilli Sauce

Beetroot Stack served with Lemon Creme Fraiche

*We kindly request you choose four options for your special day, dietary requirements will be taken care of separately.



STARTERS

Hand dived Scallops served with D. Gilmour Black Pudding, curried Cauliflower Puree with Crispy Pancetta (+£6)

Pressed Nairnshire Pork Belly served with D. Gilmour Black Pudding Bon Bon, Apple and Cider Jelly, Pickled Apple and Arran Mustard Dressing (+£3)

Hot and cold Glenfeshie Smoked Salmon Roulade with Pickled Cucumber and Fennel topped with Oatcake Crumb

Haggis, Neeps and Tatties served with a Speyside Whisky Cream

Chicken Liver Pate with Kingussie Honey, served with Melba Toast and Caramelised Onion Chutney

Goats Cheese and Caramelised Red Onion Tart with a Balsamic Reduction served with Kingussie Honey

Roasted Red Pepper, Sweet Potato and Coconut Soup served with Crusty Bread

Wild Mushroom Soup with Nutmeg Cream, served with Crusty Bread

Sharing Platter: Smoked Venison, Smoked Chicken, Venison & Pork Salami, Smoked Duck, Smoked Salmon, a selection of Scottish Cheeses, Breads and Dipping Oils (+£4)

*We kindly request you choose two options for your special day, dietary requirements will be taken care of separately.

REFRESHER COURSE (+£5)

Raspberry and Cairngorm Gin Sorbet

Lemon and Mint Sorbet

Mango Sorbet

*Optional. May also be used as a dessert option.



MAINS

Braised Feather Blade of Highland Beef served with a Vegetable Parcel wrapped in Parma Ham, Fondant Potato and a Rich Veal Reduction (+£8 for Fillet)

Corn Fed Chicken, stuffed with Red Onion Skirlie, wrapped in D. Gilmour Bacon served with Fondant Potato, Charred Leeks, Baby Rainbow Carrots and a Tarragon Cream Sauce

*Can also be stuffed with Haggis or Black Pudding.

Roast Loin of Simpson Game Venison served with Sweet Potato Fondant, Spiced Red Cabbage, Rainbow Carrots, Crispy Pancetta, Parmesan Crisp and a Port and Redcurrant Sauce (+£6)

Pork Tenderloin served with Fondant Potato, D. Gilmour Black Pudding, homemade Apple Sauce, Rainbow Carrots and Tenderstem Broccoli

Pan fried Hake, Crushed Potato and Leek served with Carrot Jam, Citrus Salsa and wilted Greens

Pan Seared Scottish Salmon, Crushed Potato and Leek, Red Pepper Coulis, charred Baby Gem served in White Wine and Arran Mustard Sauce

Giant Cous-Cous served with Seasonal Vegetables, topped with grilled Halloumi and Red Pepper Coulis

Beetroot Wellington served with wilted Spinach and Tomato Salsa

Caramelised Butternut Squash Risotto topped with Parmesan

*You have the choice of Fondant Potato, Dauphinoise Potatoes, Potato Rosti or Crushed Potato. We kindly request whatever option you choose, it's the same for all your guests.

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KIDS MENU

Chicken Goujons and Chips

Maccaroni Cheese with Garlic Bread

Pizza and Chips

Fresh Fruit and Ice Cream

DESSERT

White Chocolate and Raspberry Cheesecake served with Berry compote

Rich Chocolate and Drambuie Torte, Chocolate Soil, Vanilla Ice Cream and Berry
Compote

Scottish Cranachan served with homemade Shortbread

Sticky Toffee Pudding served with Toffee Sauce and Vanilla Ice Cream

Lemon Posset served with homemade Shortbread

Trio of Desserts or Dessert station (+£5)

Lemon Posset, Chocolate and Raspberry Brownie, Chocolate Torte, White
Chocolate and Raspberry Cheesecake

Highland Cheeseboard (+£10)

Isle of Kintyre Smoked Cheddar, Strathdon Blue, Morangie Brie, homemade
Chutney and Scottish Oatcakes

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care of separately.



EVENING BUFFET

Traditional Scottish Stovies

Macaroni Cheese

Filled Sausage and Bacon Rolls

Steak and Macaroni Pies, Sausage Rolls

Loaded Fries, BBQ Beef Brisket or Pulled Pork (+£5)

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www.thelunchboxboys.com

