



## Cold Buffet

### Menu One

Plank salmon, lightly cured and roasted on cedar wood planks with lemon and bay  
Ham hock terrine, with piccalilli  
Celeriac Remoulade  
New potato salad, with spring onion, baby capers and wholegrain mustard  
Seasonal green salad with vinaigrette  
Palmerston Sourdough and cultured butter  
Selection of Macarons

### Menu Two

Roasted Chateaubriand with horseradish sauce  
Smoked Scottish salmon with whipped crowdie and pickled red onions  
Roasted beetroot, pickled golden beetroot, toasted seeds and whipped feta cheese  
Walnut bread and cultured butter  
Caesar Salad  
Salt baked celeriac with celery, walnut and grape dressing  
Biscoff and shortbread tiffin with dark chocolate and cranberry

### Menu Three

Roasted MOR organic duck breast, with hedgerow fruit glaze  
Poached Scottish salmon, with tartare sauce  
Rigatoni pasta with cavalo nero and hazelnut pesto  
Sourdough baguettes with cultured butter  
Heritage tomato panzanella  
Rocket and parmesan salad  
Blueberry frangipane tart with crème fraiche

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## Themed Cold Buffet

### Asian

Beef fillet skewers with ginger, garlic, lemongrass and lime, with satay dipping sauce

Prawn & salmon Thai style fishcakes with sweet chilli sauce

Roti paratha flatbreads

Rice noodle salad, with chilli, thai basil and kaffir lime dressing

Shredded raw vegetable salad with carrot, spring onion and radish, tamarind dressing

Vegetable spring rolls

Passion fruit posset, exotic fruit salsa

### Mediterranean/Greek

Chargrilled Pasture poultry chicken marinated with olive oil, garlic, lemon and oregano

Roasted prawn skewers with chilli, basil and garlic  
Tzatziki

Greek salad with heritage tomatoes, cucumber, olives, pickled red onion and feta cheese

Pita breads

Roasted squash, with honey and toasted seeds, paprika  
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Orange and almond cake with crème fraiche

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## Themed Cold Buffet

### Italian

- Roasted Pasture Poultry chicken with black pepper and garlic
- Antipasto boards of Italian cured meats, cheese, grilled veg and olives
- Sicilian caponata of aubergine and peppers, with pine nuts and capers
- Burrata with heritage tomatoes and basil pesto
- Rocket, red onion and radicchio salad
- Rosemary Focaccia
- Honey pannacotta with poached seasonal fruit

### Middle Eastern

- Spiced beef koftas
- Roasted peppers, stuffed with cous cous, golden raisins and almonds
- Labneh with pomegranate, dill and preserved lemon
- Vegetable samosas
- Mint and coriander yoghurt
- Iman Byaldi with confit tomato, aubergine and red onion
- Grilled flatbreads
- Pistachio baklava

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