



# **SAM POLLARD**

CATERING

## Sample Corporate Dinner Menu

### *Scottish Theme*

#### **Canapés**

Vegetarian haggis bites in puff pastry

Filo pastry cups with crab salad

Loch Fyne smoked salmon with horseradish cream on tattie scones

Goujères with herbed cream cheese and keta caviar

#### **Starter**

Whisky cured salmon with an apple and fennel salad

Assortment of breads served with raw Fen Farm butte

#### **Main**

Fillet of Aberdeen Angus beef with a red wine sauce,  
served on a potato rosti with French beans, and roasted baby carrots and onions

#### **Desserts**

Cranachan served with raspberry sorbet and a shortbread crumb

#### **Scottish Cheese board**

Lanark Blue, Corra Linn and Isle of Mull Cheddar

Selection of homemade crackers with grapes, apple, figs and chutney

#### **Coffee and whisky**

Selection of coffees, teas and petit fours

Glenmorangie 18 year old rare malt