

Mansion House

Working Buffet Menu 2019

Our Working Buffet Menu offers a selection of fresh fish, meat & vegetarian bites, suitable for any time of day.

Normally served as a standing option, offering guests a chance to do some networking.



Menu One

Selection of freshly cut sandwiches
Oven baked sausage rolls with piccalilli
Mini French bread pizzas
Smoked haddock and spring onion tartlets
Handmade frosted cup cakes
Fresh fruit platter
Freshly brewed fair trade filter coffee

Menu Two

Selection of freshly filled baguettes
Skewered Scottish salmon with sweet chilli glaze
Haggis bon bons with Arran mustard mayo
Smoked cheese and red onion tartlets
Lemon drizzle sponge cake
Fresh fruit platter
Freshly brewed fair trade filter coffee

Menu Three

Selection of savoury filled tortilla wraps
Tangy chicken yakatori skewers
Golden Falafel bites with salsa
Thai style fish cakes with sweet chilli dipping sauce
Chocolate chip muffins
Fresh fruit platter
Freshly brewed fair trade filter coffee

Menu Four

(£1.50 per person supplement)

Selection of freshly filled finger rolls with tortilla chips
Stornoway black pudding in butter puff pastry
Ale chutney and goats cheese tartlets
Baby jacket potatoes with cheese and chives
Golden fried prawns with cucumber and chilli relish
Gluten free chocolate brownie
Fresh fruit platter
Freshly brewed fair trade filter coffee

Menu Five

(£2.50 per person supplement)

Selection of filled rustic rolls
Cherry tomato and mini mozzarella with basil
Cajun chicken skewers
Cheeseboard with chutney and oatcakes
Salmon and sweet pepper quiche
Rocky road fingers
Fresh fruit platter
Freshly brewed fair trade filter coffee

Menu 6

(£3.50 per person supplement)

Selection of freshly filled wraps, rolls and sandwiches
Mini pulled pork buns
Halloumi and courgette kebabs
Smoked salmon blinis
Vegetarian haggis puffs
Perthshire berry and fresh cream tartlets
Fresh fruit platter
Freshly brewed fair trade filter coffee