

FUNCTION MENU – SCOTTISH ARMS 2022

**Please discuss your options and pricing with our
Head Chef, Ryan Williams**

Finger Food Menu

8 x Selections

Gluten Free Options available on Request (Additional costs may apply)

- Salt & Pepper Squid with Lemon, Shallot & Nam Jim Dressing
- Tomato Bruschetta with Basil, Spanish Onion & Parmesan on Garlic Crostinis (V)
- Assortment of Premium Mini Pies
- Assortment of Mini Quiches (V options available)
- Thai Fish Cakes with Sweet Chilli & Cucumber Relish
- Chicken Satay Skewers with Thai Lime Leaf Sauce
- Vegetarian Mini Spring Rolls with Sweet Chilli Sauce (V)
- Mini Chicken Dim Sims & Mini Beef Dim Sims with Ginger, Soy Coriander Sauce
- Prawn Twisters in Spring Roll Pastry with Sweet Chilli & Cucumber Relish
- Arancini Balls – Assortment of fillings available (V options available)
- Filo Spinach & Ricotta Triangles with Sweet Chilli Sauce (V)
- Assorted Croquettes with Dipping Sauce (V options available)
- Lightly Spiced Lamb & Vegetable Samosas with Tamarind Sauce
- Onion Bhaji with Raita and Tamarind Sauce
- Aloo Tikka (Potato Cake) with Tamarind Sauce
- Fresh Oysters ~ served as your choice of Natural, Kilpatrick, Mornay or Ginger Shallot Oil

- Marinated King Prawns wrapped in Prosciutto
- In-house Handmade Prawn & Coconut Spring Rolls with Sweet Chilli & Cucumber Relish
- Crostini of Smoked Salmon, Avocado, Cream Cheese & Dill
- Rare Beef Baguette with Duxelle of Mushroom & Bearnaise Sauce
- Vietnamese Pork Rice Paper Roll with Mint, Coriander & Nam Jim Dressing
- Lamb Kofta Balls with Babaganush
- Duck Pancake (Peking Duck with Shallot, Carrot & Hoisin Sauce)
- Tempura Prawn with Wasabi & Sesame Mayonnaise
- Moroccan Vegetable Rolls (V) OR Pumpkin Sausage Rolls (GF, DF, VG)
- Chicken Pakora with Mint Sauce
- Chicken Tikka pieces with Mint Sauce

50/50 Alternate Service

Minimum 40 people

Entrees

- Thai Beef Salad with Thai Herbs, Bean Shoots, Cherry Tomatoes, Cucumber & Fried Shallots
- Moroccan Lamb Fillet with Chick Peas, Mixed Salad Leaves, Cucumber, Spanish Onion, Tahini & Harissa Mayonnaise
- Goat Cheese Tart with Onion Jam, Rocket, Parmesan & Pear Salad
- Honey Mustard Chicken Salad with Pumpkin, Feta, Aioli & Crispy Pancetta
- King Prawn Salad with Tarragon Dressing, Avocado & Diced Balsamic Tomato
- Salt & Pepper Squid with Thai Salad, Mint, Lemon, Nam Jim Dressing & Shallots
- Herb Crusted Prawns with Vermicelli Noodle Salad, Coriander, Peanuts & Lime Leaf Sauce
- Smoked Salmon Salad with Avocado, Tomato, Grilled Haloumi, Herb Oil, Dill & Lemon Dressing

Mains

Choose two of the following:

- Atlantic Salmon with Kipfler Potatoes, Greens, Dutch Carrot & Leek Sauce
- Slow Roasted MSA Beef Scotch Fillet with Baby Potatoes cooked in duck fat, sea salt and pepper, Greens, Dutch Carrots, jus & Bearnaise Sauce
- Frenched Chicken Supreme wrapped in Prosciutto with Mash Potato, Seasonal Vegetables, jus & Hollandaise Sauce
- Slow Roasted Lamb Shanks with Mash Potato, Seasonal Vegetables, Dutch Carrots & Rosemary Red Wine Sauce
- Slow Roasted Pork Loin with Chat Potatoes cooked in duck fat, sea salt and pepper, Seasonal Vegetables and Fennel & Rosemary Gravy
- Thai Prawn & Coconut Stuffed Chicken Breast with Jasmine Rice, Capsicum, Greens, Thai Red Curry Sauce, Bamboo Shoots & Coriander
- Roasted Fennel & Pepper Pork Fillet with Garlic Potato Mash, Greens, Passionfruit Gastrique and Fennel Caraway Sauce
- Beef Mignon with Potato Gratin, Greens, Dutch Carrots, jus & Bearnaise Sauce
- Parmesan & Thyme Crumbed Pork Cutlet with Kipfler Potatoes, Greens, jus & Bearnaise Sauce
- Grilled Lamb Rump with Mash Potato, Dutch Carrots, Greens, Shiraz jus, Salsa Verde & Pancetta
- Chicken Breast Stuffed wrapped in Prosciutto with Camembert & Semi-Dried Tomatoes, with Sweet Potato Mash, Greens & Port Mushroom Speck Sauce
- Grilled Humpty Doo Barramundi with Kipfler Potatoes, Dutch Carrots, Greens & Lemon Beurre Blanc Sauce
- Panko Crumbed Cordon Bleu with Mash Potato, Dutch Carrots, Greens, Shiraz jus & Hollandaise Sauce

Desserts:

Choose two of the following:

- Baked Salted Caramel Cheesecake with Crème Anglaise
- Lemon Meringue Tart with Mixed Berry Coulis
- Sydney Chocolate Mud Cake with Vanilla Bean Ice Cream
- Sticky Date Pudding with Butterscotch Sauce & Custard
- Vanilla Crème Brulee served with Almond Biscotti
- Brandy Snap Baskets with Fresh Berries & Vanilla Ice Cream
- Apple & Rhubarb Crumble with Vanilla Ice Cream
- Tiramisu with Frangelico Crème
- Lemon Meringue Tart with Raspberry Coulis
- Lime Leaf & Pistachio Pannacotta with Praline & Mixed Berry Coulis

Also included:

- Dinner Rolls with Butter
- Tea/Coffee Station