

**BURNS WEEK MENU**  
**19<sup>th</sup> – 27<sup>th</sup> of January 2019**

## **RECEPTION PACKAGES**

### **Burns week reception package A**

**£34.50 per person**

*(suitable for a 2 hour reception)*

- ▶ *A wee dram of malt whisky on arrival*
- ▶ *Unlimited house wine for 2 hours*
- ▶ *Unlimited bottled lager & ales for 2 hours*
- ▶ *Unlimited seasonal fizz, fruit juice & water*
- ▶ *Selection of bar snacks*
- ▶ *6 canapés per person*

### **Burns week reception package B**

**£24.00 per person**

*(suitable for an 1 hour reception)*

- ▶ *A wee dram of malt whisky on arrival*
- ▶ *Unlimited house wine for 1 hour*
- ▶ *Unlimited bottled lager & ales for 1 hour*
- ▶ *Unlimited seasonal fizz, fruit juice & water*
- ▶ *Selection of bar snacks*
- ▶ *4 canapés per person*

*Please see our canapés menu on page 4.*

All catering prices are exclusive of VAT

Dishes are prepared in environments that are not totally free from allergen ingredients. Please let us know if you have any guests who have special dietary requirements.

## RECEPTION PACKAGES

### **Burns week bowl food package**

**£50.00 per person**

*(suitable for a 2 hour reception)*

- ▶ *A wee dram of malt whisky on arrival*
- ▶ *Unlimited house wine for 2 hours*
- ▶ *Unlimited bottled lager & ales for 2 hours*
- ▶ *Unlimited seasonal fizz, fruit juice & water*
- ▶ *Selection of bar snacks*
- ▶ *4 bowl food dishes per person*

### **Burns week hot fork package**

**£48.00 per person**

*(suitable for a 2 hour reception)*

- ▶ *A wee dram of malt whisky on arrival*
- ▶ *2 glasses of house wine per person*
- ▶ *Selection of bottled lager & ales*
- ▶ *Seasonal fizz, fruit juice & water*
- ▶ *Selection of bar snacks*
- ▶ *Standing hot fork buffet (2 mains)*

*Please see our bowl food/buffet menu on page 4.*

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## **BURNS WEEK MENU**

### *CANAPÉS (4 items)*

*£14.00 per person*

*Cullen skink shot glasses*

*Mini haggis bon bons,  
cranberry glaze*

*Veggie haggis & mustard bites*

*Potato scones with smoked  
salmon & black pepper cream  
cheese*

*Mini salmon scotch eggs with  
dill mayo*

*Honey & whisky mouse  
spheres (dessert canapés)*

### *BOWL FOOD (4 items)*

*£32.50 per person*

*Pan fried pheasant, braised  
cabbage, crispy bacon, sauce  
Albert*

*'Burning' Scotch broth*

*Pan fried salmon kedgeree*

*Whisky, tangy raspberries &  
cream cranachan*

### *HOT FORK BUFFET*

*£32.50 per person*

*Cheddar and beer 'stovies'*

*Braised venison, juniper &  
shallot suet pie*

*Raspberry, elderflower &  
muscat trifle*

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## **SEATED DINNER PACKAGE**

### **Burns week seated dinner package**

**£79.50 per person**

#### *Arrival drinks reception*

- ▶ *A wee dram of malt whisky on arrival*
- ▶ *2 glasses of house wine per person*
- ▶ *Selection of bottled lager & ales*
- ▶ *Seasonal fizz, fruit juice & water*
- ▶ *Selection of bar snacks*

#### *Seated dinner*

- ▶ *Half a bottle of house wine per person*
- ▶ *4 course seated dinner*
- ▶ *Tea and coffee + Scottish tablet*

**Add a cheese board for only £8.00 extra per person.**

### *SEATED DINNER MENU*

#### *Starter*

*Smoked salmon Scotch egg with lemon & caper  
Hollandaise, spinach salad*

#### *Intermediate Course*

*Wee dram for the address followed by haggis,  
neeps & tatties*

#### *Main course*

*Venison saddle, cauliflower textures, burnt leeks,  
venison & dark chocolate jus*

#### *Dessert (also available as a dessert station)*

*Honey & whisky mousse, whisky sours*

All catering prices are exclusive of VAT

Dishes are prepared in environments that are not totally free from allergen ingredients. Please let us know if you have any guests who have special dietary requirements.

Our catering prices are shown as exclusive of VAT.

Our dishes are prepared in environments that are not totally free from allergen ingredients.

Please let us know if you have any guests who have special dietary requirements or if you require any further information about the allergens contained in our dishes.

Should ingredients not be available a similar substitution may be used.

The logo for Amper&and features the word "Amper&and" in a serif font. The ampersand is a stylized, green, leaf-like shape. The text is set against a white rectangular background.

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