

THE
PAVILLION
AT MYRESIDE

CATERING
MENUS



CANAPÉ MENU

MEAT

Haggis Bon Bon

A Scottish classic, served with a rich and tangy Arran mustard mayonnaise 1,5,7,8

Sweet Chilli Chicken Skewer

Tender chicken with a sweet and spicy glaze, finished with a zesty citrus crème fraîche 8

Crispy Quail Scotch Egg

A delicate twist on a favourite, with perfectly cooked quail egg encased in golden, crispy coating 1,5,8

Warm Spiced Pulled Brisket

Slow-cooked brisket infused with warming spices, elegantly served in a crisp chicory leaf

Beef Empanadas

Flaky pastry parcels filled with savoury beef and vegetables, inspired by the classic Scottish bridie 1,5,8

FISH

Smoked Salmon & Cream Cheese Blini

Silky smoked salmon atop a soft blini, finished with smooth cream cheese 1,6,8

Crispy Prawn & Vegetable Spring Roll

Light and crunchy, paired with a rich teriyaki dipping sauce 1,4,5,8

Beetroot-Cured Salmon Crostini

Vibrant salmon cured in beetroot, served on a crisp crostini with pickled carrot 1,6

Mackerel & Chive Tart

A delicate bite of rich, flaky mackerel, complemented by fresh chives in a buttery tartlet 1,6,8

Haddock & Potato Cake

A delicious combination of haddock and potato, topped with mushy peas and a crunchy French fry garnish 1,5,6,8

VEGETARIAN

Sundried Tomato & Pea Arancini

Golden, crispy risotto bites bursting with sundried tomato and sweet garden peas 1,5,8

Mushroom, Miso & Thyme Sausage Roll

A savoury delight with rich umami flavours wrapped in flaky pastry 1,5,8

Pickled Beetroot Tacos with Goat's Cheese

Mini tacos filled with tangy pickled beetroot and creamy goat's cheese 1,8

Spring Onion Bhajis

Light and crispy Indian-inspired bites, served with a refreshing mint and coriander chutney 1

Halloumi Fries with Chilli Jam

Golden halloumi sticks, perfectly crisp on the outside and served with a sweet and spicy chilli jam 1,5,8

SWEETS

Mini Cream Meringues with Strawberries

Light and airy meringues topped with fresh strawberries and silky whipped cream 5,8

Passion Fruit Cheesecakes

Smooth and creamy cheesecake infused with tropical passion fruit 1,8

Chocolate Brownie with Mint Cream

Rich, fudgy brownie topped with a refreshing mint-infused cream 1,5,8

Strawberry Mousse Cone

Velvety strawberry mousse served in a crisp cone and sprinkled with pistachio 1,3,5,8

Chocolate Éclairs

Classic choux pastry filled with luscious cream and topped with a glossy chocolate glaze 1,5,8

ALLERGENS

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 Can be made Gluten Free



FINGER FOODS MENU

MEAT

- Selection of Buffet Pies**
A variety of savoury, bite-sized pies with rich, comforting fillings 1,8,11
- Spiced Chicken Goujons**
Lightly seasoned, crispy chicken strips served with a sweet chilli dip 1,5,8
- Beef Slider with Smoked Cheese**
Juicy mini beef burgers topped with smoky cheese in a soft brioche bun 1,5,8
- Coronation Chicken Savoury Scone**
A twist on a classic, featuring curried chicken in a delicate savoury scone 1,5,8
- Pork & Herb Sausage Roll**
Flaky pastry wrapped around a perfectly seasoned pork and herb filling 1,5,8

VEGETARIAN

- Red Onion & Carrot Pakora**
Lightly spiced and crispy, served with a vegan chilli mayo dip 1
- Butternut Squash & Feta Tart**
A rich and creamy tartlet with roasted squash and tangy feta 1,5,8
- Vegetarian Haggis Sausage Roll**
A Scottish favourite, wrapped in golden pastry 1,5,8,11
- Halloumi Fries**
Crispy halloumi sticks, served with fresh salsa and cool sour cream 1,5,8
- Garlic Tomato Bruschetta**
A classic combination of garlic-toasted bread topped with ripe tomatoes and fresh basil 1

SANDWICHES, ROLLS & WRAPS

- A variety of flavours to suit all tastes:**
- Chickpea Coronation
 - Honeyed Ham & Mustard
 - Chicken & Pesto
 - Roast Beef & Horseradish
 - Flaked Salmon & Chive
 - Egg Salad & Cress

FISH

- Cured Salmon & Prawn Sushi Roll**
A delicate blend of salmon and prawns wrapped in sushi rice, served with soy and chilli dip 6,11
- Atlantic Prawn & Dill Vol-au-Vent**
Buttery pastry filled with creamy Atlantic prawns and fresh dill 1,4,8
- Smoked Haddock Fishcake**
A golden, crispy fishcake paired with fragrant curry mayonnaise 1,5,6,8
- Smoked Salmon, Cucumber & Cream Cheese**
A refreshing and elegant bite-sized classic 6,8
- Curried Panko Cod Goujon**
Crunchy cod fillet coated in spiced panko breadcrumbs, served with mango chutney 1,5,6,8

SWEETS

- Citrus Lemon Tarts**
A buttery pastry filled with zesty lemon curd 1,5,8
- Chocolate Éclairs**
Light choux pastry filled with smooth cream and topped with chocolate glaze 1,5,8
- Strawberry Cream Tart**
Fresh strawberries and luscious cream on a crisp pastry base 1,5,8
- Chocolate Cheesecake Square**
A rich and velvety chocolate indulgence 1,5,8
- Cranachan Brandy Basket**
A Scottish-inspired delight with cream, whisky, oats, and raspberries 1,5,8

CHARCUTERIE BOARD

- Serves 10 - £80.00**
A premium selection of cured meats, fine cheeses, olives, pickles, smoked salmon, crusty bread, crackers, and olive oil

CRUSTY ROLLS

- Hog Roast Pork with Chilli Jam**
Slow-roasted pork with a sweet and spicy kick
- BBQ Pulled Beef with Pickled Vegetables**
Tender, smoky beef topped with tangy pickles

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DINNER MENU

STARTERS

Please select one starter, one main course and one dessert for your set menu

MEAT

🍷 Crispy Ham Hock Terrine

A rich and crispy ham hock terrine, paired with tangy pickled beetroot and a smooth Arran mustard mayonnaise 5,7,11

🍷 Chicken & Chorizo Terrine

Succulent chicken and smoky chorizo terrine, served with a refreshing red onion slaw and crisp herb crostini 1,5

Blackened Haggis Wellington

A bold twist on a classic, featuring spiced haggis encased in golden pastry, drizzled with homemade brown sauce and served with dressed rocket 1,5,8

🍷 Smoked Duck Breast

Delicately smoked duck breast, complemented by a curried crème fraîche and tangy pickled carrot for a perfect balance of flavour 8

🍷 Chicken Liver Parfait

A silky-smooth chicken liver parfait, served with sweet red onion chutney and traditional Scottish oatcakes 1,8

FISH

🍷 Beetroot Cured Salmon

Vibrant beetroot-cured salmon, paired with chive-infused mayonnaise and a crisp apple garnish 5,6

🍷 Atlantic Prawns

Fresh Atlantic prawns tossed in a zesty tomato dressing, served on a bed of crisp lettuce 4,6

🍷 Hot Smoked Salmon

A rich and flavourful hot smoked salmon, perfectly balanced with pickled cucumber and a light horseradish mousse 6,8,11

🍷 Butter Poached Trout

Tender butter-poached trout, served with caramelised burnt leeks and crunchy hazelnuts for added texture 3,6

🍷 Smoked Salmon & Prawn Roulade

A luxurious roulade of smoked salmon and prawns, finished with a refreshing dill crème fraîche 4,6,8

VEGETARIAN

Sweet Potato & Goat's Cheese Tart

A delicate tart filled with sweet potato and creamy goat's cheese, complemented by a vibrant red pepper coulis and marbled beetroot 1,5,8

🍷 Crispy Tofu

Lightly crisped tofu, topped with toasted sunflower seeds and cherry tomatoes, finished with a fresh basil dressing

Celeriac, Tomato & Caper Tartar

A unique blend of celeriac, tomato, and capers, served with a crunchy herb granola and citrus dressing 1

Panko Halloumi

Golden panko-crusted halloumi, served with sweet chilli and coriander noodles, drizzled with a spicy Sriracha mayonnaise 1,5,8

3,8

🍷 Pickled Beetroot & Crowdie Cheese

A beautifully balanced dish featuring earthy pickled beetroot, creamy Crowdie cheese, and roasted walnuts, finished with a delicate chive oil

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DINNER MENU

MAINS

MEAT

- 

Slow-Cooked Beef Feather Blade
Tender feather blade braised to perfection, served with parmesan-infused mash, rich port jus, and braised red cabbage 8,14
- Roast Supreme of Chicken**
Juicy chicken supreme accompanied by a crispy haggis croquette, buttered asparagus, fondant potato, and a smooth whisky sauce 1,5,8,14
- Braised Beef Shin Wellington**
A luxurious twist on a classic, featuring slow-braised beef encased in golden pastry, served with colcannon mash, honey-glazed carrots, and a rich red wine jus 1,5,8,14
- 

Roast Duck Breast
Succulent duck breast paired with layers of boulangerie potatoes, crispy green beans wrapped in bacon, and finished with a citrus orange sauce 8
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Medallion of Pork
A tender pork medallion resting on apple-infused mash, complemented by buttery savoy cabbage and a cider-infused jus 8,14

VEGETARIAN

- Chickpea & Spinach Wellington**
A hearty chickpea and spinach filling wrapped in flaky pastry, served with creamed potato, hispi cabbage, and a rich red onion sauce 1,5,8,14
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Miso & Sesame Glazed Butternut Squash
Roasted butternut squash infused with miso and sesame, accompanied by vine tomatoes, sweet peppers, and a sweet & sour sauce 11
- 

Chilli & Soy Courgette
A bold, flavour-packed dish with courgettes marinated in chilli and soy, served with silky sweet potato mash, roasted red peppers, and a balsamic glaze 8,11
- Wild Mushroom Spicy Curry**
Fragrant wild mushroom curry served with aromatic wild rice and warm naan bread 1
- 

Asparagus & Pea Risotto
A creamy, indulgent risotto packed with fresh asparagus and sweet peas, finished with basil oil and crispy sage leaves

FISH

- Roast Fillet of Cod**
Perfectly roasted cod served with chive mash, wilted greens, and drizzled with a fragrant herb butter sauce 6,8,14
- Grilled Fillet of Sea Bass**
A delicate sea bass fillet, paired with a vibrant mixed bean and pea fricassee for a fresh and flavourful dish 6,14
- Poached Fillet of Haddock**
Lightly poached haddock served with smooth mashed potatoes, tenderstem broccoli, and a rich cheese sauce 6,7,8
- Smoked Haddock Fishcake**
Golden crispy fishcake served with fried chunky potatoes, crispy leeks, and a fragrant korma sauce 1,5,6,8,11
- Pan-Seared Salmon**
A beautifully seared fillet of salmon, accompanied by baby boiled potatoes, fresh broccoli, and a velvety watercress sauce 6,8,14

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DINNER MENU

DESSERTS

Triple Chocolate Torte

A rich and velvety chocolate torte, layered with dark, milk, and white chocolate ganache, served with tart raspberry compote and a crunchy Oreo crumb 1,5,8,11

Sticky Toffee Pudding

A warm and comforting classic, featuring a moist date sponge drenched in a luscious toffee sauce, accompanied by creamy vanilla ice cream 1,5,8

Vanilla Bavaois

A silky-smooth vanilla Bavarian cream, topped with homemade honeycomb, an almond tuile, and a drizzle of indulgent caramel sauce 1,3,5,8

 White Chocolate Sphere

A luxurious white chocolate shell, cracked open to reveal a pear and honey crumble filling, served with honeycomb ice cream 1,8

 Pineapple & Mango Panna Cotta

A tropical twist on a classic Italian dessert, featuring a creamy coconut-infused panna cotta, glazed pineapple, and a delicate mint gel 8

Key Lime Tart

A zesty lime-infused tart in a crisp pastry shell, finished with hazelnut praline, torched meringue, and a scoop of velvety vanilla pod ice cream 1,3,5,8

Strawberry Cheesecake

A smooth and creamy cheesecake, topped with marinated fresh strawberries, finished with light Chantilly cream and a touch of mint 1,8

 Selection of Scottish Cheeses

A handpicked assortment of Scotland's finest cheeses, served with mini oatcakes, fresh fruit, and a rich red onion chutney 1,8,14

Freshly Brewed Tea & Coffee

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HOT FORK SELECTION

Create a delicious and hearty buffet experience with our expertly crafted hot dishes, made using the finest ingredients. Perfect for any occasion, our menu offers a selection of traditional favourites, global flavours, and vibrant vegetarian and vegan options.

MEAT

- Traditional Haggis, Neeps & Tatties**
Scotland's finest haggis, served with buttery mashed turnip and potato, drizzled with a rich whisky sauce 1,8,14
-  **Classic Chilli Con Carne**
Slow-cooked beef infused with warming spices, served with fluffy steamed rice
-  **Beef & Red Wine Casserole**
Tender beef braised in a deep, rich red wine sauce, paired with creamy mashed potatoes 8,14
- Lasagne Verdi**
Layers of pasta, slow-cooked beef ragu, creamy béchamel, and melted cheese, served with garlic bread 1,8,5
- Italian Meatballs & Tomato Sauce**
Succulent beef and pork meatballs in a rich tomato sauce, served with perfectly cooked pasta 1,5
-  **Thai Green Chicken Curry**
A fragrant and creamy Thai curry with tender chicken, served with jasmine rice and warm naan bread (Other flavours available upon request) 1
-  **Chicken with Roast Red Pepper & Onion**
Pan-seared chicken breast in a velvety roasted red pepper and onion cream sauce
- Chicken, Leek & Bacon Pie**
A comforting British classic with slow-cooked chicken, smoky bacon, and tender leeks in a golden shortcrust pastry 1,5,8,14

VEGAN

-  **Sweet Potato & Peanut Tofu with Black Rice**
A protein-packed dish bursting with nutty, sweet, and savoury flavours 3
-  **Falafel, Quinoa & Cherry Tomato Salad**
A refreshing and nutritious salad, packed with flavourful falafel, fluffy quinoa, and juicy cherry tomatoes 1
-  **Sweet Chilli Jackfruit & Savoury Rice**
Tender jackfruit in a sticky sweet chilli glaze, served with fluffy rice
-  **Crispy Tofu & Rice Noodles**
Lightly crisped tofu with rice noodles, pickled vegetables, cucumber, and a soy-chilli dipping sauce 11

VEGETARIAN

- Macaroni Cheese**
Rich and creamy cheese sauce baked with macaroni, topped with a golden crispy crust, served with garlic bread 1,7,8
-  **Sweet Potato & Cauliflower Curry**
Fragrant, spiced coconut curry packed with roasted sweet potato and cauliflower, served with steamed rice
- Roast Vegetable Moussaka**
A Mediterranean favourite, with layers of roasted vegetables, rich tomato sauce, and creamy béchamel 1,8

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HOT FORK SELECTION

SIDES

- G Creamy Coleslaw**
Classic coleslaw with a rich and tangy dressing 5
- G Potato Salad**
Baby potatoes tossed in a light herby mayonnaise dressing 5
- Sweet Chilli Penne Pasta**
Pasta infused with sweet chilli and fresh herbs 1
- G Niçoise Salad**
A vibrant salad of green beans, tomatoes, olives, and boiled eggs 5
- G Baby Boiled Potatoes**
Lightly buttered baby potatoes with fresh herbs
- G Medley of Fresh Vegetables**
A seasonal mix of roasted or steamed vegetables
- Garlic Bread**
Warm, crispy garlic-infused bread 1,8
- G Rice**
Choose from steamed jasmine rice or savoury pilaf-style rice

DESSERTS

- Desserts are served with your choice of Chantilly cream, pouring cream, custard, or ice cream*
- Baked Vanilla Cheesecake**
A creamy and indulgent cheesecake with a buttery biscuit base 1,8
 - G Sticky Toffee Pudding**
Rich and moist sponge cake, soaked in a warm toffee sauce 1,5,8
 - Fresh Strawberry Tarts**
Crisp pastry filled with vanilla custard, topped with fresh strawberries 1,5,8
 - Tangy Lemon Tart**
Buttery shortcrust pastry filled with zesty lemon curd 1,5,8
 - Victoria Sponge**
A light and fluffy sponge cake, layered with fresh cream and raspberry jam 1,5,8
 - Apple & Pear Crumble**
A comforting dessert with stewed apples and pears, topped with a golden, crunchy crumble 1,8
 - G Chocolate Orange Torte (GF & DF)**
A decadent chocolate dessert with a zesty orange twist 11

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SUMMER BBQ MENU

WELCOME DRINK

Prosecco, Bottle Beer and Soft Drink

Includes two items off the BBQ & salads

BBQ

-  6oz Beef Burger ¹
- Rollover Hot Dog ¹
-  Cajun Chicken Skewer
- Vegetarian Burger ¹
-  Haloumi Skewer ⁸

TOPPINGS

-  BBQ Pulled Pork
-  Beef Chilli
-  Cheese ⁸

SALADS

Iceberg Lettuce
Beef Tomato
Sauteed Onions
Coleslaw ⁵
Potato Salad
Curried Rice Salad

SAUCES

Tomato Ketchup
Burger Relish
English Mustard
Sweet Chilli Sauce
Mayonnaise ⁵

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WINE LIST



RED WINE

Il Molo Merlot C

ITALY - VENETO

Soft rounded and smooth, this beautiful merlot really delivers with heaps of plum, dark berry frits and a finish with touches of coffee and subtle vanilla

£24.00

Project Malbec B

ARGENTINA

Redcurrants and juicy plums leap from the glass when suddenly a swathe of dark berries weave their way into view. Medium bodied, this has fine, soft tannins that melt away gently leaving hints of aromatic spice, autumn fruits, and just a touch of herbs and minerals

£26.00

Tooma River Shiraz C

AUSTRALIA - SOUTH EAST

Shiraz has found its natural home in the sun kissed Australian vineyard, where it produces a ripe, fruit forward style loved for its immediate approachability. Our Reserve Shiraz is no exception, with a rich nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices

£27.00

Posidone Organic Primitivo D

ITALY - PUGLIA

Full of dark fruit, spicy and deep intensity of fruit. The perfect wine to match with all manner of Italian Cuisine

£29.00





WHITE WINE

Roquemolière Picpoul de Pinet Réserve 1

FRANCE - LANGUEDOC

Picpoul has been enjoying a resurgence for several years now and it remains a go to wine for someone who is a little bored of Sauvignon Blanc. Vibrant and racy acidity is at the heart of this wine which displays flavours of apples, citrus fruits and a saline minerality. You can taste the Mediterranean seaside all the way through this crisp and refreshing wine

£29.00

Il Molo Pinot Grigio 1

ITALY - VENETO

Clean notes of lemon and lime are lifted by strawberry and red berry, the perfect thing for summer drinking

£24.00

Alba Martin Albarino 1

SPAIN - RIAS BAIXAS

The nose leaps from the glass with lemon, pink grapefruit, and something slightly tropical. A fresh zip of cleansing acidity brings a saline note alongside melon skins, peaches, apricots, and more fresh citrus

£28.00

Strade Bianche Sauvignon Blanc 1

ITALY

Grapes from Northern Italy for freshness are carefully blended with parcels of riper fruit from Puglia to give a complex balanced and intense Sauvignon with fantastic purity of fruit and length

£26.00

ROSÉ

Il Molo Pinot Grigio Blush 2

ITALY - VENETO

Clean notes of lemon and lime are lifted by strawberry and red berry, the perfect thing for summer drinking

£24.00

SPARKLING

Tosti Prosecco 4

ITALY

The Nation's Favourite Fizz

Bottle £29.00

