

Eat delicatering list

Following is the list of our most popular requested catering choices.

Our chefs have a wealth of experience and can create most dishes and give sound advice for your event so please contact us if you dont see what you are looking for, or if you know what you want and just need advice on quantities.

Charcuterie platter

Selection of cured meats including serrano ham, milano salami, spanish chorizo and home baked ham, manchego cheese, crusty bread.

Medium platter £35 serves 6-8, large platter £55 serves 10-15

Fish platter

Whole side of finest scottish salmon lightly poached and dressed with oak smoked salmon, prawns, cream cheese and lemon wedges

£60 serves 10-12

Antipasti platter

Griddled peppers, courgettes, aubergines, selection of olives, sunblush tomatoes, dukkah, hummus & crusty bread

Medium platter £30 serves 6-8 large platter £50 serves 10-15

Salad bowls

Greek salad - tomatoes, feta, cucumbers, red & yellow peppers, mixed olives (gf)

Coleslaw - our own homemade recipe (gf)

Roast baby potatoes with red onions & rosemary - delicious hot or cold (gf)

Quinoa, preserved lemon, toasted pistachio & griddled courgette salad (gf)

Couscous & roast sweet potato salad with chilli, garlic, coriander & toasted seeds (add feta, optional)

Small bowl £15 Large bowl £35

Finger food

Italian sausage rolls hot & spicy or mild & tasty

Veggie sausage rolls made with leeks & cheddar

Tiny tarts with smoked haddock & parsley

Tiny tarts with three cheeses

Frittata or tortilla bites

£20 per dozen min 1 dozen

Quiches & Tarts

Goats cheese, red onion & roast butternut squash tart

Smoked haddock, leek & parmesan quiche

Oak roast salmon, watercress & dill tart

£35 for 12-16 portions

