

LONDON SCOTTISH HOUSE

CATERING MENU & PRICE LIST

Welcome to London Scottish House Catering

We are proud to offer a range of freshly prepared food and drink options to complement your event at London Scottish House. From elegant dinners and buffets to light refreshments and drinks receptions, our catering is designed to suit every occasion. All served with the same traditional Scottish hospitality that defines our venue.

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COLD FINGER BUFFET MENU

BITES

Chicken wings with honey, soy & ginger (GF)
Roast beef and horseradish Yorkshire puddings
Vegetable spring rolls with sweet chilli sauce
Chick pea & courgette falafel with tahini sauce
Red onion & goats cheese tarts
Leek, bacon, wholegrain mustard & cheddar tarts
Kale & beetroot fritters with tahini sauce
Mushroom arancini with herbs & truffle oil

SANDWICHES

Chicken caesar wrap
Hummus wrap with carrot & coriander salad
Mature cheddar, spicy beans, avocado & tomato salsa wrap
Tuna & sweetcorn on brown bread
Smoked salmon & dill on brown bread
Ham & mustard on white bread

SWEET

Chocolate brownies
Vegan chocolate brownies
Lemon drizzle cakes
Bakewell tart
Almond, date & coconut flapjack
Fresh fruit skewers
Carrot cake

8 options: £26.00 | 10 options: £32.00 | per person (incl. VAT)

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CANAPES

Glazed salmon teriyaki skewers with ginger & black sesame Smoked haddock & cheddar croquette with roast pepper aioli Smoked salmon, creme fraiche & horseradish blinis

Roast beef wrapped roast carrot, fine bean & parsnip with English mustard

Pulled pork croquette, apple puree & gremolata Korean crispy fried gochujang chicken

Chicken terrine with pistachio, toasted brioche & fig Courgette & ricotta roulade with parmesan, toasted pumpkin seed & red pepper pesto (V)

Parmesan shortbread, artichoke & sun blushed tomato (V) Porcini arancini with truffle oil (V)

Spinach, butternut & fennel seed veggie-sausage- rolls with homemade chutney (VEGAN)

Roast squash, hazelnut & roast tomato filo tartlet (VEGAN)

Kale & beetroot fritter with tamarind sauce (VEGAN) Black bean, avocado & tomato salsa crispy tortilla (VEGAN)

4 Choices £22.00 | 6 choices £31.00 | per person (incl. VAT)

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DINNER MENU

STARTERS

Truffled leek & potato soup (V)
Tomato & mozzarella salad with pesto (V)
Grilled aubergine with pomegranate, artichoke & toasted sourdough (VEGAN)
Ham hock terrine, piccalilly & sourdough toast
Tiger prawn & avocado cocktail
Smoked salmon & celeriac remoulade

MAINS

Roast chicken with dauphinois potatoes & mustard sauce
Roast lamb with mint & caper sauce
Roast topside of beef with roast potatoes & Yorkshire puddings
Mushroom & artichoke wellington (VEGETARIAN)
Baked cod with pesto crust, ratatouille & new potatoes
Wild mushroom & squash risotto (VEGAN)

DESSERTS

Eton mess
Sticky toffee pudding with toffee sauce
Cranachan – toasted oats, whisky cream & raspberries
Apple crumble & custard
Chocolate brownie & vanilla ice cream

Three courses: £65.00 | Two courses: £55.00 | (incl. VAT)

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TEA / COFFEE / BISCUITS

Tea / Coffee without biscuits per person

1 serving - £2.10 | 2 servings - £3.60 | 3 servings - £4.80

Tea / Coffee with biscuits per person

1 serving - £3.90 | 2 servings - £6.80 | 3 servings - £9.00

DRINK LIST

BEERS

Becks can - £4.50

Guinness can - £4.50

Ossian bottle - £4.50

IPA Session - £4.50

Peroni bottle - £4.50

San Miguel - £4.50

WINES & SPIRITS

House Red | Rosé | White - £22.00

Spirits - £6.00 | Hodden Grey Bottle £25.00

Port - £25.00

Prosecco - £28.00

SOFT DRINKS

Coca Cola | Diet Coke - £1.50

Ginger Beer | Irn Bru- £1.50

San Pellegrino Lemon | Orange - £1.50