



*Country Flavours*  
*Caterers of Distinction*



# The Gatsby Catering Brochure 2018

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Please note there is a 3% increase on all prices annually.  
All prices are subject to VAT.



# Welcome

**Thank you for requesting a brochure from Country Flavours for your special occasion. at The Gatsby.**

Country Flavours specialise in luxury catering and bespoke event planning. From the moment of enquiry with Country Flavours, we will do our utmost to ensure your event is managed and coordinated smoothly with the support for yourself as the booker, as well as any special requirements made by your guests on the run up to the event.

Included in this pack is a selection of menu suggestions. These however are a small selection of what we can provide and offer. We love to meet with clients and chat about the endless possibilities we can cater for that will suit your specific requirements. Country Flavours will do our utmost to ensure that all our ingredients are sourced locally and we use the best quality seasonal produce wherever possible.

From our quality beef to our milk, free range eggs, Scottish smoked salmon and fresh fruit, all our products are sourced locally. Our company ethos is “fine food made with care in the country” and we always deliver this with the highest of standard of service imaginable.

We also offer a range of services such as room décor design and all our event packages include a dedicated event manager on your special day, set up and clear down.

Should you require further assistance please feel free to give us a call with any questions or queries you may have.

We look forward to working with you to create a truly spectacular day.

Elizabeth & The Country Flavours Team

# Canapes

*“A little taste of what’s to come...”*

## Rose Gold Canape Selection

Handmade black pudding & apple, bon bons over a whisky shot  
Our hot smoked salmon mousse on a miniature Ola oatcake with fresh dill  
Warm sausage, black pudding and apple pastry puffs  
Traditional stovies with our handmade beetroot chutney and mini ola oatcake  
Petite Arbroath smokie fishcake with lime & dill dressing  
Warm brie, cranberry & rosemary bites  
Tiny shots of prawn & apple marie rose  
Oriental dim sum with soy and chilli dipping pots  
Baby vine tomatoes encasing herby Scottish crowdie cheese V  
King prawn filo's with our chilli marmalade  
Quails egg tartlets with dijonnaise and celery salt  
Cotton candy floss prosecco shots  
Sticky piglets - marinated in our special Asian spices  
Warm herby, parmesan & bacon scones  
Baskets of salt & pepper calamari with St Clements dipping sauces  
Smoked local venison on an oatmeal cake with redcurrant & port reduction drizzle  
Warm local asparagus & Badentoy blue cheese tartlets V  
Pots of deluxe mac n' cheese with truffle and crispy crumbs V  
Caramelised onion, cheese and thyme tartlets

## Sweet treat canapes

Tiny double chocolate brownie bites with Chantilly cream and strawberry sliver V  
Petite gin & tonic cupcakes V  
Strawberries dipped in chocolate V  
Pink champagne sorbet cones with candied peel V

## Soup Sips

Cullen skink with handmade cheese straws  
Roasted courgette, vine tomato & pepper with parmesan shavings V  
Traditional lentil & ham with tiny croutons

## Diamond Canapes

- These canapes will incur a supplement charge of £1.50 per canape per person

Tequila and tacos V  
Burgers and beers  
Seared scallops with chorizo and garlic oil GF  
Smoked trout with creamed horseradish baby gem GF  
Fish & Chips cones with pea puree  
Rare roast fillet of beef roundels with rocket and horseradish drizzle  
Smoked salmon, cream cheese & caviar on brioche

4 canapes per person - £6.95

6 canapes per person, prior to a dinner party – £9.95 per person

For up to a 2 hour period  
including the provision of a chef and staff to serve drinks  
based on a minimum of 18 guests

V – Vegetarian GF - Gluten free



# Dinner Package Prices

## Pearl £43

Soup, main course, dessert and coffee with handmade fudge

## Ruby £45

Starter, main course, dessert and coffee with handmade fudge

## Diamond £55

Starter, intermediate course, main course, dessert, cheese platter, coffee with handmade fudge

Prices are based on a minimum of 18 guests, if your numbers fall below this we would be happy to provide a quote.

Prices are subject to VAT.





# Starters

## *‘Lets begin...’*

### **Deeside Surf & Turf**

Smoked local venison and smoked salmon with a beetroot drizzle

### **Cambus O' May Tartlets**

Encasing Katy's free range eggs, local herbs, pancetta and Cambus O'May cheese with a spiced fruit chutney

### **Our Homemade Soup**

Piping hot soup of your choice with black peppercorn croutons and your choice of warm bread or our parmesan & chive scones

### **New Seasons Local Asparagus – Seasonal only**

Poached and wrapped in Parma ham served alongside our hollandaise dipping cream

### **Local Crab, Apple & Chicory Tian**

Towered high with lemon balm leaves and petite Ola oatcake with butter curls

### **Smoked Chicken**

Served simply, with dressed leaves and a redcurrant & port drizzle

### **Stornoway Black Pudding**

Warm salad of pancetta, Stornoway black pudding, quail's eggs, parmesan croutons, Arran mustard vinaigrette & local leaves.

### **Classic Prawn Cocktail**

North sea prawns on a traditional layer of tomato concasse, leaves and fresh lemon laced with our Talisker infused marie rose and accompanied by Balmoral bread & butter curls

### **Elizabeth's Favourites**

Prawn marie rose, handmade chicken liver, garlic & cognac pate with our spiced pear chutney, melon pearls with gin & tonic sorbet

### **Wedges of Scottish Brie**

Warm with dressed rocket leaves and a balsamic reduction alongside our cranberry dipping sauce

### **Seafood Selection**

Scottish smoked salmon, Cullen skink soup sip with our handmade cheese straw and quenelle of mackerel pate

### **Haggis Bon Bons**

A trio of our handmade haggis bon bons, our Lochnagar dipping sauce

### **Antipasti Sharing Platters**

Freshly baked bread, selection of cured meats, craft cheeses, handmade chutney, dipping oils and marinated olives

### **Goats Cheese**

Sesame crusted goats cheese, walnut, orange & watercress salad

### **Game Terrine**

Pressed game, prune & green peppercorn terrine, spiced fruit chutney and peppery rocket leaves

### **Smoked Salmon Roulade - £2.50 supplement**

Our handmade roulade with Scottish smoked salmon, dill, lemon and hot smoked salmon mousse.  
Accompanied by baskets of Balmoral bread & butter curls



# Main Courses

## *"The main act..."*

### **Traditional Roast Scottish Beef**

Scottish beef slowly cooked accompanied by Yorkshire pudding, Oatmeal skirlie, roast jus, honey glazed vegetables and bowls of roast potatoes to share

### **Parmesan & Herb Crusted Salmon Fillet**

On a bed of wilted greens with a St Clements reduction alongside herby potatoes and vegetable farinata

### **Scottish Pork**

Encasing Stornoway black pudding and wrapped in parma ham, on apple and calvados cream

### **Hebridean Chicken**

Pan seared chicken with a haggis & white pudding bon bon, Lochnagar cream, Arran mustard mash and farinata of roots

### **Scottish Lamb**

A delicious Scottish lamb shank cooked slowly with juniper berries, slow gin and redcurrant jelly, towered high on an Arran mustard mash with vegetable stack

### **Duo of Venison**

Local braised venison, seared fillet of venison, port & redcurrant jus and chateau potato and vegetables

### **Highland Chicken**

Pan seared chicken breast with whisky cream sauce on a traditional stovie mash with roasted beetroot, carrot & swede

### **Venison Sausages**

Local handmade venison & redcurrant sausages, Arran mustard mash, caramelised onions & red wine jus

### **Scottish Beef**

These beautiful local beef cuts can be served as a steak or roasted to medium and accompanied by traditional trimmings or a sauce of your choice with mushroom and vine tomato medley  
Sirloin (+£3), Fillet (+£4) or Highland (POA) – Supplement is per guest.



# Desserts

*“The perfect end to your new beginning...”*

## **Baked Alaska**

An old favourite delivered to your table with that sparkling touch for guests to share and enjoy

## **Calvados Crumble**

Granny smith apple crumble with a candied crumb, vanilla pod ice cream & warm crème anglaise

## **Chocolate**

Warm double chocolate brownies towered high with ganache drizzle and Irish cream marshmallows

## **Rhubarb**

Edinburgh rhubarb & gin cheesecake with spiced rhubarb compote alongside Edinburgh gin sorbet

## **Toffee**

Our delicious favourite sticky toffee pudding with warm fudge sauce, honeycomb ice cream and ginger crumb

## **Bubbles**

Prosecco, elderflower & strawberry jelly with mascarpone cream quenelle

## **Lemon**

Lemon delice tart accompanied by St Clements sorbet and citrus fillets

## **Strawberry**

Old fashioned kilner jars of strawberry shortcake towered high with Barra Berries and Chantilly cream

## **Trio**

Strawberry daiquiri cheesecake, warm chocolate brownie with brandy ganache drizzle, petite meringues with raspberries and Chantilly cream

## **Amaretto Pear**

Poached pears with Amaretto syrup, almond crumb and toffee swirl ice cream

## **Local trio of Devenick Dairy Cheese**

Badentoy Blue, The Coos R Oot and the guest of the month cheese with our handmade spiced pear chutney, petite oatcakes and butter curls

