



King Boar Catering

Starters

Taster of haggis neeps and tatties.

Homemade soup of your choice with crusty roll and butter

Cullen Skink soup with crusty roll.

Smoked trout mousse with crisp salad and horseradish sauce.

Highland game terrine with oatcakes and spiced chutney.

Sliced smoked salmon and gravadlax with crisp side salad and dill dressing.

Ogeon melon crown filled with fresh strawberries laced with Drambuie liqueur.

Homemade pate and oatcakes with Arran spiced chutney and crisp salad.

Anti Pasti Platter. Consisting of the following items served on platters to each table. Salami, Chorizo sausage, Garlic steamed mussels in their shells, sun dried tomatoes, melon wrapped in Parma ham, vine tomatoes stuffed with fresh herbs and parmesan, mixed olives, Balsamic and olive oil dips with
bread
basket.

Bread basket, mixed olives, balsamic and olive oil dips.

Tender slices of smoked duck drizzled with a sweet and sour dressing.



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Main Courses

The following dishes are served with chef's selection of potatoes and vegetables:

Homemade steak pie topped with puff pastry.

Roast beef served with an onion, mushroom and whisky sauce.

Venison casserole with riche red wine gravy.

Fillet of chicken served on a bed of haggis with a coarse grain mustard sauce

Fillet of chicken with smoked bacon, and mushroom cream sauce.

Rich sticky lamb and root vegetable stew.

Poached Scottish salmon steak with an asparagus white wine, and cream sauce.



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Vegetarian Options

Wild mushroom served in tarragon, coarse grain mustard, white wine and cream sauce served on a bed of basmati rice.

Char-grilled Mediterranean vegetable risotto.

Spinach and ricotta filo parcels with roasted tomato sauce.

Roasted peppers filled with wild mushroom risotto topped with parmesan shavings.



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Desserts

Fresh fruit salad or strawberries.

Apple crumble with custard or cream.

Strawberry cheesecake with creme anglaise.

Chocolate torte with wild berries and whipped cream.

Caramel and apple crumble served with Mackie's vanilla ice cream.

Lemon cheesecake.

Chocolate profiteroles topped with warm chocolate sauce.

Cranachan cheesecake served with fruit coulis.

Scottish cheese board with grapes, crackers and oat cakes.

Tea coffee and Homemade Tablet



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info@kingboar.co.uk
www.kingboarcatering.co.uk