

The menus included within are intended to give you the flexibility to create your own menu where a seated, formal meal is planned. Normally our staff would serve your starter and pudding to your table, the Client, having the choice of whether you prefer the main course to be served as well, or whether you would prefer to have it set up Buffet Style - allowing your guests a little more choice and flexibility.

The menu lists are intended to be used as a guide as to what we are able to provide. Sometimes, the location of a venue, not to mention the facilities available to us, The Caterer (or lack of them !!!), limits what is feasibly possible. Normally, we would always prefer to visit a venue prior to finalising the menu.

Please feel free to incorporate ideas from the buffet menus in the main brochure, if for example, you would prefer to have a starter and pudding, but would prefer a cold buffet main course.

Please bear in mind, if considering a Cold or Hot buffet, that the pricing structure does not take into account the formal laying of tables.

Our aim is to offer and provide a flexible, tailor-made service to suit your needs and requirements. Bearing in mind, it is difficult to be very specific at this stage about prices for formal seated meals. Once we start to discuss the requirements in more detail, it is very easy for us to give you a price per head.

Please do not hesitate to contact us if anything requires further clarification at this stage. I am more than happy to arrange an initial meeting with you, either at the intended venue, or at a mutually convenient location.

Carlotta Fraser

CATERING BY CARLOTTA

ARDLOCHAY LODGE

KILLIN

PERTSHIRE

FK21 8TN

Tel : 01567 820999 Mobile : 07712 435465

email : catering@ardlochaylodge.co.uk

CANAPES

Asparagus Rolls
Devils on Horseback
Brie and Grape Bites
Cream Cheese and Prawn Tartlets
Pesto Stuffed Eggs
Mini Oatcakes with Chicken Liver Pate
Mini Oatcakes with Lemon and Coriander Hummus
Savoury Profiteroles with Tuna and Coriander
Cream Cheese and Ham Whirls
Feta and Cherry Tomato Kebabs
Chilli Prawn Kebabs
Honey Mustard Mini Sausages
Cherry Tomato, Basil and Mozzarella Bites
Selection of Smoked Salmon and Egg Mayonnaise Sandwiches
Stuffed Garlic Mushrooms
Haggis filled Mushrooms
Black Olive and Sundried Tomato Tartlets
Quail Eggs with Celery Salt
Spicy Meatballs with Chilli Dip
Roast Beef and Horseradish on Pumpernickel

Choose a selection of 4 items for £4.95 per head, 5 items for £6.15,

6 for £7.40, 7 for £8.50 or 8 for £9.65.

The price can be reduced when served in conjunction with a 3 course meal.

Catering by Carlotta

Ardlochay Lodge

Maragowan

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STARTERS

Country Terrine

Chicken Liver Pate, Red Onion Chutney and Oatcakes

Smoked Mackerel, Horseradish and Dill Pate with Oatcakes

Chicken and Apricot Terrine

Lentil and Aubergine Pate, Red Onion Chutney and Oatcakes

King Prawn, Cherry Tomato, Mango and Rocket Salad

Smoked Salmon and Asparagus Terrine

Beef Tomatoes, stuffed with Haggis, set on a neep and carrot puree

Smoked Scottish Salmon, served traditionally with Lemon, and Brown

Bread Greek Style Salad, Warm Pitta Bread

Mozzarella, Tomato and Basil Salad

Honeydew Melon, with Mixed Berry Coulis

Thai Style Fish Cakes, Coriander and Chilli Salsa

Baked Avocado Pear with Crabmeat

Pear, Stilton and Walnut Salad

Avocado, Orange and Sunflower Seed Salad with Mint

Potato Gnocchi, Sauce of Pancetta, Sage and Cream

Spinach and Salmon Roulade

Baked Egg Florentine

Sharing Platters of Continental Meats, Olives, Breads and Oils

Lentil Soup

Cream of Broccoli and Stilton Soup

Scotch Broth

Roasted Red Pepper and Tomato Soup

Carrot, Honey and Ginger Soup

Cream of Mushroom Soup

Minestrone

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MAIN COURSES

Pan-fried Breast of Chicken, Pancetta and Creamed Leeks

Pork Chop, braised with Thyme and Butter Bean Stew

Chicken Breast stuffed with Haggis, Sauce of Mushrooms, Bacon and Cream

Braised Lamb Shank with Cassoulet

Baked Chicken Breast with Chorizo, Red Kidney Bean and Pesto Stew

Ragout of Venison with Button Mushrooms, Shallots and Juniper

Braised Topside of Beef Chasseur

Traditional Steak and Ale Pie

Roast Silverside of Beef, Yorkshire Pudding, Red Wine Gravy

Roasted Chicken Supreme, Bacon Wrapped Chipolatas, Stuffing Balls, Red Wine Gravy

Roast Leg of Pork, Apple Sauce, Red Wine Gravy

Poached Fillet of Chicken, Sauce of Red Onions, Oranges and Horseradish

Baked Venison Sausages with Green Lentil Stew

Baked Fillet of Chicken, with Orange, Ginger and Soy Sauce

Poached Fillet of Salmon with King Prawns, Sauce of White Wine, Creme Fraiche and Herbs

Baked Fillet of Salmon, with Samphire and Lemon Butter

Herb Crusted Haddock, baked with Cherry Tomatoes

Pan-fried Breast of Chicken, Leeks, Bacon, Tarragon and Stilton Cream Sauce

Trio of baked Lamb Cutlets, set on a Minted Potato Cake, Redcurrant and Red Wine Gravy

Spinach and Mushroom Stroganoff

Spinach and Sun-dried Tomato Risotto

Courgette and Nut Bake, Tomato Compote

Roasted Red Pepper, Stuffed with Sundried Tomato and Garlic Couscous, Ratatouille

Vegetable Stir fry with Roasted Haloumi

Green Lentil Moussaka

Mushroom Ravioli, Sauce of Wild Mushrooms, Cherry Tomatoes and Thyme

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PUDS

Chocolate and Baileys Tart, Vanilla Ice-cream

Lemon and Ginger Cheesecake

Chocolate and Raspberry Cheesecake

Chocolate Mousse

Tiramisu

Iced Carrot Cake

Strawberry and Kiwi Fruit Gateau

Profiteroles with Chocolate Sauce

Eclairs with Coffee Icing

Raspberry and Drambuie Trifle

Traditional Scotch Trifle

Pear and Almond Tart

Fresh Fruit Salad

Crème Brulee

Eton Mess

Raspberry, Ginger Nut and Lemon Cream Layer Pudding

Individual Pavlova with Seasonal Fruit

Apple and Cinnamon Tart

Cherry and Coconut Tart

Brandy Snap Basket with Ice-cream and Seasonal Fruit, set on a Fruit

Coulis Hazelnut Meringues with Coffee Cream

Chocolate Brownie, Chocolate Sauce, Vanilla Ice-cream

Cloutie Dumpling and Custard

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-cream

Lemon Possett

Chocolate Semifreddo

Cheese Platter with Oatcakes and Crackers