

E L E V A T I N G Y O U R
D I N I N G E X P E R I E N C E

2025

P&J LIVE



VEGAN



VEGETARIAN

P E R F E C T B R E A K S

Greek Yoghurt & Berry Bircher Pot 

Selection of Low Fat Bio Plain & Fruit Yoghurts 

Yoghurt Bowls & Tropical Fruits 

Fresh Fruit Kebab, Mint Syrup & Coconut Yoghurt 

NY Style Croissants & Chocolate Croissants 

Freshly Baked Individual Cinnamon Buns 

Muesli Scone with Preserves

Freshly Baked Croissants

Ham & Cheese or Scottish Brie & Blowtorched tomato

Quinoa Porridge Bowl or Traditional Scottish Porridge Bowl  

Oat Milk, Honey & Sugars

Assorted Freshly Baked Cookies 

Aberdeen Buttery & Mini Croissant Selection 

Butter & Scottish Preserves



FRESH FRUIT KEBAB

PERFECT BREAKS (CONT.)

Fruit Scones 🌿

Local Strawberries & Vanilla Buttercream

In-House Selection of Fondant Centred Flower Pot Mini Muffins (x3) 🌿

Chef’s choice from; Triple Chocolate / Rhubarb & Custard / Strawberry & Yuzu / Summer Berry & Vanilla / Bubble Gum & White Chocolate /Carrot & Fondant Cake / Sticky Toffee Pudding

In-House Selection of Fondant Centred Flower Pot Muffins 🌿

Chef’s choice from; Triple Chocolate / Rhubarb & Custard / Strawberry & Yuzu / Summer Berry & Vanilla / Bubble Gum & White Chocolate /Carrot & Fondant Cake / Sticky Toffee Pudding

Assorted Large Danish Pastries 🌿

Mini Danish & Pastry Selection (x3) 🌿

Chef’s choice from; Cinnamon & Apple / Chocolate Twists / Royal Selection / Butter Croissants / In-House Aberdeen Rowies

Grilled Bacon Filled Scottish Morning Roll

Pork Sausage Filled Scottish Morning Roll

Cheddar & Herb Omelette Filled Scottish Morning Roll

Selection of Baby Brioche

Bacon & Ketchup / Grampian Sausage & Tomato / Scottish Cheese & Herb Omlette 🌿

Toasted English Muffin 🌿

Smashed Avocado, Poached Egg & Hollandaise Sauce

Toasted English Muffin

Smashed Avocado, Poached Egg, Crispy Bacon & Hollandaise Sauce

Toasted English Muffin

Smashed Avocado, Poached Egg, Scottish Smoked Salmon & Hollandaise Sauce

HOT & COLD BEVERAGES

Freshly Brewed Tea & Coffee

Freshly Brewed Tea & Coffee & Selection of Luxury Twin Pack Biscuits

Freshly Brewed Tea & Coffee & Selection of Luxury Twin Pack Biscuits / Still & Sparkling Water

HYDRATION STATION

Fresh Juice: Apple, Orange & Cranberry Juice - 1 Litre

Bottled Water: Chilled Scottish Still or Sparkling Spring Water - 750ml

Diluting Juice: Orange & Blackcurrant - 1 Litre

FULL SCOTTISH BREAKFAST

HOT SELECTION

Grilled Back Bacon, Aberdeen Pork Sausage, Local Black Pudding, Haggis, Potato Scone, Hash Brown, Scrambled & Poached Egg, Grilled Tomato, Pan Roasted Mushroom & Baked Beans.

COLD SELECTION

Assorted Cereals to include Weetabix, Alpen, Bran Flakes & Muesli. Selection of Fresh Bakery items to include Mini Danish, Croissants, Butteries & Selection of Fresh Breads. Seasonal Fruit Platter, Greek Yoghurt & Berry Bircher Pot, Fruit Purées & Tosted Seeds. Selection of Low Fat Bio Yoghurts & Fresh Fruit Bowls.

Served with Fresh Fruit Juices, Tea & Coffee.



ASSORTED LARGE DANISH PASTRIES

MID MORNING OPTIONS

Platter of Fruit Scones

Butter & Preserves

In-House Selection of Fondant Centred Flower Pot Mini Muffins (x3)

Chef’s choice from; Triple Chocolate / Rhubarb & Custard / Strawberry & Yuzu / Summer Berry & Vanilla / Bubble Gum & White Chocolate /Carrot & Fondant Cake / Sticky Toffee Pudding

In-House Selection of Fondant Centred Flower Pot Muffins

Chef’s choice from; Triple Chocolate / Rhubarb & Custard / Strawberry & Yuzu / Summer Berry & Vanilla / Bubble Gum & White Chocolate /Carrot & Fondant Cake / Sticky Toffee Pudding

Assorted Large Danish Pastries

Mini Danish & Pastry Selection (x3)

Chef’s choice from; Cinnamon & Apple / Chocolate Twists / Royal Selection / Butter Croissants / In-House Aberdeen Rowies

Freshly Baked Individual Cinnamon Buns

Assorted Freshly Baked Cookies



AFTERNOON BREAK OPTIONS

Platter of Fruit Scones

Butter & Preserves

In-House Selection of Fondant Centred Flower Pot Muffins

Chef’s choice from; Triple Chocolate / Rhubarb & Custard / Strawberry & Yuzu / Summer Berry & Vanilla / Bubble Gum & White Chocolate /Carrot & Fondant Cake / Sticky Toffee Pudding

Assorted Freshly Baked Cookies

Assorted Afternoon Tea Pastries

Afternoon Tea

Selection of Finger Sandwiches, Mini Fruit Scones, Clotted Cream, Scottish Preserves & Afternoon Tea Pastries

Traybake Selection

Caramel Shortbread / Honeycomb Tiffin / Chocolate Brownie

FINGERS & THUMBS SANDWICH LUNCH

OPTION 1

Freshly Prepared Sandwich, Baugettes & Mini Roll Selection: Kettle Chips & Fresh Fruit

OPTION 2

Freshly prepared Sandwich, Baugettes & Mini Rolls Selection: Kettle Chips, Fresh Fruit, Tablet & Coffee

SOUP BOLT ON

A bowl of our Chef’s freshly prepared Soup

Chef’s Choice

Red Lentil Soup: Shredded Ham Hock

Cream of Chicken Soup: Roasted Corn & Corainder

Scottish Root Vegetable Broth 🌿

Roasted Tomato & Red Onion Soup: Basil Oil 🌿

Cream of Potato, Leek & Cheddar Soup 🌿



BOLT ON

Choose two from the following meat finger buffet items

Honey & Brown Sugar Glazed Grampian Pork: Tomato Chutney, Brioche Mini Slider Bun

Haggis & Black Pudding Croquette: Truffle Tomato Ketchup

Pork & Apple Sausage Roll: Black Onion Seed Crust

Chicken, Chickpea & Kale Pakoras: Chilli Mango Chutney

Sea Trout, Chilli & Lemongrass Wontons: Korean Dipping Sauce

Roast Chicken Satay Skewers: Toasted Coconut, Peanut & Ginger Dressing

Smoked Haddock & Herb Fish Cake: Pea Gel

Mini Roast Beef Yorkshire Pudding: Whipped Horseradish

Choose one from the following vegetarian finger buffet items

Whipped Cream Cheese: Roasted Vegetable & Red Onion Chutney, Brioche Mini Slider 🌿

Spiced Spinach & Sweet Potato Pakora: Mango Chutney 🌿

Pea & Spinach Falafal: Sour Cream & Coriander Dip 🌿

Scottish Root Vegetable Black Sesame Tempura: Roasted Chilli Pineapple& Spring Onion Chutney 🌿

Vegetable Spring Rolls: Sweet Chilli Sauce 🌿

Sundried Tomato, Blowtorched Cherry Tomato & Feta Cheese Tartlet 🌿

FINGERS & THUMBS SANDWICH LUNCH (CONT.)

DESSERT BOLT ON

Choose three canapé desserts (Vegan & Vegetarian Options Available) 🌱 🌱

Sticky Toffee Pudding: Salted Butterscotch Sauce

Triple Belgian Chocolate Brownie: Strawberry Gel & Meringue Shard

Mini Scottish Crannachan: Raspberries & Toasted Oats

Mocha Chocolate Cheesecake: Coffee Crumb

Lemon & Strawberry Gateau: Dried Berry Cream

Courgette, Lemon & Poppyseed Tea Loaf: Lemon Drizzle

Roasted Plum & Vanilla Frangipane Tart

Carrot & Walnut Cake: Caramelized Orange Zest

MUFFIN BOLT ON

Chef's choice of large flowerpot muffins from:

Triple Belgian Chocolate 🌱

Salted Caramel 🌱

Carrot Cake 🌱

Mega Mixed Berry 🌱

Apple & Cinnamon 🌱

Lemon & White Chocolate 🌱



STICKY TOFFEE PUDDING SERVING EXAMPLE

FINGER BUFFET MENU
CHOOSE THREE COLD & THREE HOT OPTIONS FROM BELOW

COLD OPTIONS

- Salt Beef Open Bagel: Pickled White Cabbage Slaw & Dill Gherkin
- Brioche Ham & Scottish Cheddar Toasted Sandwich
- Baked Focaccia: Whipped Goats Cheese & Caramelised Red Onion 🌿
- Halloumi, Herb Onion & Corn Beignet: Creamy Avocado Dip 🌿
- Pickled White Crab & Smoked Salmon Bruschetta: Lemon & Parsley Mayo
- Chorizo, Onion & Pulled Pork Tart: Mint Corriander Salad
- Beef & Cheese Empanadas: Corn Salsa
- Carrot & Top Tempura: Ponzu Dipping Sauce 🌿
- Smoked Chicken, Walnut & Apple Filo Tart: Celery Leaf & Apple Gel



COLD OPTION - SALT BEEF OPEN BAGEL



HOT OPTIONS

- Aberdeenshire Confit Beef & Black Pudding Croquette: Mustard Crème Fraiche
- Root Vegetable Pakora: Spiced Onions & Apple Yoghurt 🌿
- Chicken, Sundried Tomato & Pepper Brochette: Pesto Mayonnaise
- Prawn & Lemongrass Wontons: Chilli Dipping Sauce
- Korma Spiced Chicken & Coconut Onion Bhajis: Raita Sauce
- Selection of Individual Pies: Scotch Pie, Braised Beef & Balmoral
- Venison & Apple Sausage Roll: Redcurrant Sauce
- Roasted Leek & Scottish Brie Tart: Duck Egg Custard 🌿
- Mini P&J Smash Slider Burger: Homemade Burger Sauce
- Smashed Beetroot Falafal, Tahinni Yoghurt & Pomegranate Seeds: Toasted Flat Bread, Pickle Slaw 🌿

ONE DISH BUFFET MENU SELECTOR

SERVED WITH MIXED SALAD

Braised Chicken Coq Au Vin: Buttered Onions, Mushrooms & Tomato & Tarrogon Jus

Wild Mushroom & Celeriac Coq Au Vin: Buttered Onions & Tomato & Tarrogon Jus 🌿

Beef & Lentil Dhansak: Pilaf Rice, Mango Chutney, Mint Yoghurt, Naan Bread, Poppadoms & Tomato, Cucumber and Red Onion Salad

Roasted Cauliflower & Potato Dhansak: Pilaf Rice, Garlic, Mango Chutney, Mint Yoghurt, Naan Bread, Poppadoms & Tomato, Cucumber and Red Onion Salad 🌿

Thai Salmon & Prawn Fishcake: Stir Fried Greens, Egg Noodles, Coconut & Lime Leaf Sauce, Chilli Sauce & Prawn Crackers

Thai Sweet Potato & Chilli Cake: Stir Fried Greens, Egg Noodles, Coconut & Lime Leaf Sauce Chilli Sauce & Prawn Crackers 🌿

Aberdeenshire Beef Stew: Root Vegetables, Herb Dumplings & Buttered Baby Potatoes & Greens

Root Vegetable & Pearl Barley Stew: Herb Dumplings and Buttered Baby Potatoes & Greens 🌿



TWO COURSE BUFFET LUNCH

CHOOSE ONE DISH FROM EACH OF THE FOLLOWING THREE SECTIONS:

MEAT

- Braised Aberdeenshire Featherblade:** Wild Mushroom Dumpling, Roasted Root Vegetables, Herb Jus
- Hunter’s Chicken:** BBQ Sauce & White Cabbage Slaw
- Roasted Pork Loin Steak:** Olive Oil Mash, Chasseur Sauce
- Tandoori Grilled Chicken:** Charred Peppers & Onions, Cucumber, Apple & Riata
- Braised Breast of Lamb:** Pearl Barley & Kale Risotto, Mint Jus

FISH

- Terriyaki Salmon:** Pickled Cucumber Salad, Roasted Chinese Leaf, Pink Ginger & Honey Soy Dressing
- Scottish Smoked Fish Scotch Egg:** Celeriac Puree, Mustard Sauce
- Flaked Scottish Cod:** Charred Courgette & Broccoli, Penne Pasta with Crème Faiche Butter Sauce
- Grilled North Sea Haddock:** Coriander Crust, Cumin Roasted Potato & Cauliflower, Curried Oil



VEGETARIAN

- Roasted Pepper & Spinach Spanakopila:** Vegan Cheese, Chilli Mayonnaise 🌱
- Potato Gnocchi:** Roasted Squash, Charred Red Onion with Mascarpone & Basil Sauce 🌱
- Indian Cauliflower & Chickpea Curry:** Naan Croutons & Spiced Onion Salad 🌱
- Frittata of Buttered Leek & Butter Bean:** Roasted Potato, Salad of Apple & Celery, Blue Cheese Dressing 🌱
- Spiced Sweet Potato & Chickpea Samosa:** Tomato & Red Onion Sambal, Mango, Spring Onion & Yoghurt Dressing 🌱

TWO COURSE BUFFET LUNCH MENU (CONT.)

CHOOSE ONE FROM EACH OF THE FOLLOWING SIDE SECTIONS:

VEGETABLE

Buttered Greens / Panache of Beans with Minted Butter / Mixed Buttered Vegetables / Honey Roasted Root Vegetables / Winter Cabbage with Red Onions & Cumin / Sweet Braised Red Cabbage with Cinnamon & Aniseed

CARBOHYDRATE

Roasted Course Grain Mustard Glazed Potatos / Herb Steamed Rice / Parsley Buttered New Potatoes/ Pesto Penne Pasta / Three Rice & Mixed Grain with Soft Herb Bake / Rissolee Potatos with Caramelized Onion

SALADS

CHOOSE THREE FROM THE FOLLOWING SECTION, INCLUDES MIXED LEAVES

Herb Coleslaw / Roasted Broccoli Cherry Tomato & Preserved Lemon Salad / Vegetable Cous Cous with Apricots, Almonds & Coriander / Caesar Salad with Brioche Crotons / Quinoa Herb & Kale Salad / Mixed Bean with Roasted Pepper & Siracha Dressing / Roasted Carrot & Celeriac Flat Leaf Parsley Salad with Honey Dressing / New Potato & Three Onion Salad, Oriental Noodle Salad

CHEFS CHOICE COLD BUFFET INCLUDED

Selection of Cured & Roasted Meats, Selection of Vegetarian Bites & Tarts  , Selection of Seafood, Dips & Sauces

DESSERTS INCLUDED

Chef's Hot Dessert of the Day, Tropical Fruit Platter with Fruit Coulis, Individual Scottish Cheese with Chutneys & Oatcakes & A Selection of Desserts



BOWL FOOD

CHOOSE ONE HOT DISH FROM THE OPTIONS BELOW PLUS ONE SALAD AND ONE DESSERT OPTION

Served with Freshly Brewed Tea & Coffee / Still & Sparkling Water

FROM THE SEA

- North East Breaded Haddock:** New Potatoes, Herb Veloute, Grape & Celery Compote
- Butter Poached Chalk Stream Trout:** Orzo Salad, Sea Herbs & Poached Cucumber
- Beetroot Cured Scottish Salmon:** Candied Beetroot Risotto & Golden Beetroot Crisps
- Thai Red Fish, Potato & Tomato Curry:** Steamed Sticky Glazed Aubergine
- Poached Smoked Haddock:** Scottish Cheddar Sauce, Mustard Mash, Sautéed Greens & Crispy Leeks

FROM THE FARM

- Sticky Ginger & Chilli Aberdeenshire Pork:** Jasmine Egg Fried Rice, Crispy Ginger & Asian Slaw
- Braised Aberdeenshire Beef Stew:** Root Mash, Parmentier Potatoes & Red Wind Jus
- Coq Au Vin:** Creamy Mash, Glazed Button Onions & Button Mushrooms
- Balmoral Chicken:** Crumbed Haggis, Butter Roasted Fondant Potatoes, Neeps & Whisky Jus
- Beef & Pork Meatballs:** Marinara Sauce, Orzo Pasta, Rocket & Parmesan Salad

FROM THE FIELD

- Celeriac & Spinach Open Pie:** Creamed Mushrooms & Crispy Potatoes 🌿
- Put Lentil & Root Vegetable Bolognese:** Orzo Pasta, Soft Herb & Rocket Salad 🌿
- Squash & Lentil Bhuna:** Seeded Naan, Coconut & Mint Yoghurt 🌿
- Mac & Cheese:** Crispy Onion & Micro Leaf Salad 🌿
- Pulled Jackfruit, Sweet Potato & Roasted Red Pepper Chilli:** Coriander Rice, Guacalmole & Tortillas 🌿

SALADS

- Celeriac & Red Onion Remoulade:** Green Apple Gel 🌿
- Scottish Roasted Root Vegetable Sals:** Crispy Kale 🌿
- Wild Rice Salad:** Tenderstem Broccoli, Cherry Tomato & Herb Dressing 🌿
- Pasta Salad:** Green Herb Mayo & Roasted Pepper 🌿
- Corse Grain Mustard Potato Salad:** Red Mustard Leaf 🌿

DESSERT

Selection of Freshly Prepared Chef Desserts:

- Chef’s Selection of 3 Cold Desserts & Seasonal Fresh Fruit Bowl
- Chef’s Selection 2 Cold Desserts, 1 Hot Dessert & Seasonal Fresh Fruit Bowl



STREET FOOD

MINIMUM NUMBER OF 50 REQUIRED.
EACH THEMED OPTION COMES WITH VEGAN/VEGETARIAN OPTIONS
CHOOSE TWO THEMED OPTIONS FROM THE FOLLOWING FIVE:

EUROPEAN

Hot Spanish Tapas Bowls: Smoked Paprika Braised Pork Belly, Roasted Chorizo In Red Wine, Spiced Chicken Wings & Patatas Bravas

Cold Mezze Selections: Olives, Sweet Bell Peppers, Baba Ganoush, Herb Hummus, Foccacia Crostinis, Cinnamon Sugar Churros, Various Purees & Toppings & Filled Macaron Selection 🌿

A TASTE OF ASIA

Streamed Boa Buns: Sticky Pork Belly or Korean Marinated Roasted Salmon, Mango Slaw, Soy Chilli & Lime Dipping Sauce

Chinese Selection: Sesame Prawn Toasts, Spring Rolls, Wonton Parcels & Tamarind Dipping Sauce

Pad Thai Noodle Bowls: Smoked Tofu & Roasted Peanuts 🌿

Matcha Green Tea Mochi: Mango Rice Cake

AMERICAN CLASSICS

Buttermilk Chicken Strips: Crispy Bacon & Maple Syrup

Smashed Burger Slider: Toasted Brioche, Monterey Jack Cheese & Burger Sauce

Toasted Soft Tortilla: Cheese Sauce, Tomato Salsa & Jalapeno's

Something Sweet: Pumpkin Pie and Cinnamon Cream & Baked New York Cheesecake



Streamed Boa Buns: Korean Marinated Roasted Salmon, Mango Slaw, Soy Chilli & Lime Dipping Sauce

STREET FOOD (CONT.)

SCOTTISH HEART WARMERS

Aberdeenshire Beef Stovie Crouquettes: Whiskey & Peppercorn Dipping Sauce

Haggis, Neeps & Tatties: Cracked Oatcakes 🌱

Mac & Cheese: Crispy Onions 🌱

Scottish Desserts: Raspberry Cranachan Pots, Chocolate & Shortbread Cheesecake 🌱

GERMAN FOOD FEST

Frikadellen Meat Balls / Chicken, Ham & Cheese Schnitzel Bites /
Kartoffelpuffer (Potato Pancakes)

German Bratwhurst Sausages: Sauerkraut and Mustards & Curry Ketchup

Pretzels: Bavairian Potato Salad & Cucumber Salad 🌱

Nachtsch: Puddingbrezel (Pastry & Sweet Vanilla Pudding) & Blackforest Gateau



CANAPÉS
CHOOSE 3 CANAPÉS

HOT OPTIONS

VEGETARIAN

Roasted Wild Mushroom Fricasse with Pickle Mushroom: Crispy Kale Crumb 🌱

Purple Beetroot Tart Tatin: Honey & Walnut Drizzle 🌱

Truffle Mac & Cheese Fritter: Green Herb Mayonnaise 🌱

BBQ Carrot: Spiced Carrot Gel & Sour Cream 🌱

Frittata of Brown Onion & Brie: Raw Onion Chutney 🌱

Root Vegetable, Kale & Herb Cake: HP Sauce 🌱



FISH

Cod & Cauliflower Samosa: Curried Yoghurt Dipping Sauce

Smoked Haddock & Pea Quiche: Parsley Emulsion

Thai Tomato Cod Skewer: Miso & Ginger Dipping Sauce

King Prawn & Chorizo Fishcake: Crispy Onion Mayo

Salt Cod Brandade: Smoked Potato Emulsion

Hot Smoked Salmon Beignet: Cucumber & Herb Emulsion

MEAT

Chicken Satay Skewer: Coconut, Crushed Peanut & Satay Dipping Sauce

Scottish Lamb & Rosemary Crusted Bon Bon

Pressed Pork Belly Bite: Burnt Apple & Sage Sauce

Crispy Sticky Beef: Sweet Soy, Crushed Chilli & Spring Onion

Deeside Venison Cottage Pie: Mustard Mash & Red Cabbage Gel

CANAPÉS (CONT.)

COLD OPTIONS

FROM THE LAND

- Beetroot & Whipped Blue Cheese Blini Stack 🌿
- Mint & Pea Pannacotta: Crushed Pea Tart 🌿
- Whipped Smoked Tofu Toast: Sweet Pickle Celery 🌿
- Parmesan & Thyme Biscotti: Red Onion Jam 🌿
- Scottish Potato Rosti: Whipped Truffle Cheese & Shaved Horseradish 🌿

FROM THE SEA

- White Crab Cup: Soft Herb & Cherry Tomatoes
- Sweet Thai Prawn Cocktail: Corriander Cream
- Ceviche of Cod: Cockle Popcorn, Chive & Shallot Mayo
- Smoked Trout Tartare: Avocado, Micro Corriander & Chilli
- Scottish Salmon Pâté: Tartare Sauce & Rye Bread

FROM THE FARM

FROM THE FARM

- Scottish Fillet of Beef: Shallot and Fine Bean Salad & Blue Cheese Emulsion
- Pulled Ham Hock Terrine: Piccalilli Gel & Micro Parsley
- Smoked Chicken, Walnut & Apple Filo Tart: Celery Leaf & Apple Gel
- Shredded Duck & Herb Bonbon: Red Current Jelly
- Smoked Pancetta & Red Onion Tart: Quail Egg & Herb Oil

SOMETHING SWEET

- Roasted Salted Caramel Apple & Cinnamon Tatin 🌿
- Mini Assorted Ice Cream Cones: Milk Chocolate Shards 🌿
- Cherry & Chocolate Pavlova: Coffee Cream 🌿
- Apple, Cinnamon & Almond Tart 🌿
- White Chocolate & Toasted Coconut Bon Bon 🌿



DINNER MENU - BRONZE

*VEGETARIAN/VEGAN MENU OPTIONS AVAILABLE

STARTERS

- Scottish Potato Gnocchi:** Black Pudding Cream, Crumbed Haggis & Crispy Onion Hay
- Scottish Smoked Salmon & Cowdie Parfait:** Lemon Gel, Garden Vegetable Salad & Micro Parsley
- Prawn Cocktail:** Blowtorched Cucumber, Tabasco & Tomato Jelly, Paprika Wafer & Lemon Oil
- Coronation Chicken Tartare:** Spiced Apricot Gel, Pickle Vegetable Samble, Coriander Yoghurt & Cumin Oil
- Pulled Ham Hock, Leek & Wild Mushroom Presse:** Spiced Beetroot Salad, Grape & Mustard Dressing

MAIN COURSES

- Roasted Chicken Wrapped in Smoked Bacon:** Stuffed with Haggis, Crushed Potato Cake, Fondant Turnip, Charred Spring Onion & Peppercorn Sauce
- Chargriled Pork Ribeye:** Mac ‘n’ Cheese Fritter, Charred Chilli Glazed Hispi, Roasted Plum Tomato & BBQ Pork Jus
- Corn-Fed Chicken Supreme:** Garlic & Herb Croquette, Cauliflower Cheese Puree, Roasted Cauliflower Steak, Watercress & Red Wine Jus
- Daube of Aberdeenshire Brisket:** Garnish choice:
- Rosti & Parsley Potato Cake, Red Cabbage Puree, Black Garlic Mushroom Tart, BBQ Winter Cabbage & Red Wine Shallot Sauce
 - Potato & Root Vegetable Gratin, Parsnip Two Ways, Black Pudding Bon Bon & Sherry Jus

DESSERTS

- Cherry & White Chocolate Pavlova:** Pistachio Ice Cream & Cherry Gel 🌿
- Ginger Poached Orange:** Miso Gel, Chocolate Macaroon & Ginger Marshmallow 🌿
- Millionaire Chocolate:** Raspberry Gel, Raspberry Popcorn, Shortbread Crumb 🌿
- Chestnut Cream:** Brown Sugar Meringue, Date & Sherry Syrup 🌿
- Vanilla Set Custard Tart:** Burnt Apple & Blackberry Puree, Garibaldi Snaps & Sugar Glass 🌿



DESSERT - MILLIONAIRE CHOCOLATE

DINNER MENU - SILVER

*VEGETARIAN/VEGAN MENU OPTIONS AVAILABLE

STARTERS

Gravalax of Gin Cured Sea Trout: Candy Beetroot & Blue Cheese Stack, Beetroot Gel, Chive Sour Cream

Soy Braised Chicken Terrine: Samjang Sauce, Sweet & Sour Mouli & Radish Salad

Beef Stovie Croquette: Mustard Emulsion & Charred Root Vegetables

Confit Duck & Tea Smoked Rivette: Red Cabbage Gel, Broccoli & Squash Salad

Smoked Cod & Chorizo Paella Cake: Saffron Aioli Dressing, Pickle Fennel & Fermented Cherry Tomato

MAIN COURSES

Masala Infused Lamb Rump: Glazed Kofta, Saffron Potato Cake, Spinach & Pea Fricasse, Lamb Jus

Roasted Cornfed Chicken Breast: Chicken & Wild Mushroom Croquette, Truffle Potato Rosti, Roast Plum Tomato, Warm Pea & Broadbean Salad, Red Wine Jus

Roasted Sirloin of Scottish Beef: Garnish choice:

- Celeriac Puree, Charred Leek, Butter Confit Mushrooms, Red Wine Sauce, Side of Olive Oil Mash, Buttered Winter Cabbage
- Potato & Oxtail Terrine, Beer Braised Onion & Charred Spring Onion Bordalise Sauce

Confit Scottish Salmon: Monkfish & Mussel Beignet Souffle, Charred Baby Leek, Potato & Winter Greens

DESSERTS

Coffee Parfait: Tempered Chocolate, Biscotti Crumb, Berry Gel, Pistachio Ice Cream 🌿

Vanilla Pannacotta: Roasted Red Wine Poached Pears, Toasted Almond Mulled Wine Gel 🌿

Milk Chocolate & Raspberry Marquise: Mint Chocolate Soil, Yoghurt Ice Cream, Raspberry Powdered Shard 🌿

Peanut & Banana Delice: Banana Bread Wafer, Rum & Raisin Ice Cream, Demerara Soaked Raisins 🌿

Fondant Sticky Toffee Pudding: Crumbed Tablet, Toffee Sauce & Vanilla Ice Cream 🌿



STARTER - GRAVALAX OF SEA TROUT

DINNER MENU - GOLD

*VEGETARIAN/VEGAN MENU OPTIONS AVAILABLE

STARTERS

- Tandoori Mackerel Fillet:** Indian Spiced Fennel & Black Onion Seed Salad, Coconut Yoghurt
- Scottish Smoked Salmon:** Roasted New Potato Salad, Quail & Scotch Egg, Caviar
- Pressed Scottish Game Terrine:** Toasted Brioche, Whipped Mustard Butter, Pickled Piccalily Vegetable Salad
- Smoked Aberdeenshire Chicken:** Nduja Croquette, Chorizo Ash, Roasted Red Onion Slaw, Celery, Apple & Grape Dressing
- Haggis Croquette:** Turnip Ribbons, Neeps, Whisky & Peppercorn Sauce

MAIN COURSES

- Thyme Braised Short Rib of Scottish Beef:** Colcanon Cake, Cauliflower Cheese Puree, Roasted Carrot, Maderia & Button Onion Jus
- Panfried Fillet of Aberdeenshire Roe Deer:** Sage Dauphinoise, Shallot Puree, Juniper Jus, Pulled Venison, Root Vegetable Pie
- Herb Coated Roasted Sole Fillet:** Cullen Skink, Sea Herb & Pea Salad
- Fillet of Aberdeenshire Beef:** Garnish choice:
 - Asian Beef Wonton, Chilli Roasted Carrot, Charred Tenderstem Broccoli, Lemon Grass Indused Butternut Dauphinoise, Honey & Chilli Jus
 - Truffle Fondant Potatoes, Wild Mushroom & Crème Faiche Puree, Beef Bolognaise Filled Roscoff Onion, Flashfried Spring Onion

DESSERTS

- Dark Chocolate Delice:** Coffee Ice Cream, Salted Caramel & Cocoa Tuille
- White Chocolate & Mango Delice:** Mint Chocolate Crunch, Dried Mango & Dark Chocolate Ganache
- Rum Baba:** Passion Fruit & Mango Salsa, Pineapple Crisp, Mango Stock & Coconut Ice Cream
- Orchard Fruit Parfait:** Bee Pollen Doughnut, Apple Sorbet & Cider Gel
- Pistachio Cremeux Tart:** Turkish Delight Ice Cream & Mediterranean Rosewater Shortbread



MAIN COURSE- FILLET OF BEEF WITH CHILLI ROASTED BUTTERNUT SQUASH

VEGETARIAN / VEGAN DINNER MENU

*OPTIONS FOR BRONZE, SILVER & GOLD MENU

STARTERS

- Chilli & Lime Roasted Romanesco Cauliflower:** Humus Emulsion & Vegetable Ribbon Salad
- Red Pepper, Oregano & Parmesan Cream Cheese Cannelloni:** Baby Leaf & Provencal Ketchup
- Pressed Winter Leek:** BBQ Onion, Confit Potato Dressing & Charred King Oyster Salad
- Scallops of Celeriac:** Parsnip Puree, Olive Crumb, Paprika Fake-Bacon & Compressed Apple
- Scottish Potato Gnocchi:** Greens, Wild Mushrooms, Truffle Oil & Potato Crisp
- Roast Root Fattoush:** Parsnip Puree, Roasted Turnips, Brown Vegan Butter & Kale Slaw

MAIN COURSES

- Mac & Cheese Terrine:** Roasted Sweet Potato Wedge, Tomato & Red Onion Chutney, Grilled Plum Tomato & Peppered Rocket
- Roasted Cauliflower Steak:**Caramelised Cauliflower Cous Cous, Capers, Tenderstem Broccoli Tempura Herbs & Spring Onion Velouté
- Lebanese Chickpea Stew:** Butterbean, Roasted Pepper & Harissa Fritter, Rainbow Vegetables, Apricot Salad & Coriander Pesto
- Charred & BBQ Marrow:** Mint & Vegan Cheese Cracked Wheat, Toasted Seeds, Sour Yoghurt, Crispy Sweet Potato Farfalle & Micro Herb Salad
- Pearl Barley Risotto:** Confit Butternut Squash, Candied Golden Beetroot, Vegetable Crisps & Herb Oil
- Stuffed Braised Squash:** Puy Lentil Ragout, Butter Braised Carrots & Leeks& Cheese Emulsion

DESSERTS

- Frozen Banana & Caramel Terrine:** Caramelised Banana, Vegan Vanilla Ice Cream & Banoffee Sauce
- Tropical Trio:** Caramelised Pineapple, Mango & Lime Salsa, Meringue Shards & Vegan Coconut Ice Cream
- Millionaire Dark Chocolate:** Raspberry Gel, Raspberry Popcorn & Shortbread Crumb
- Chocolate & Pecan Tart:** Chocolate Macaroon, Sweetened Cream, Coffee Gel & Espresso Butterscotch Sauce
- Cinnamon Roll:** Date and Apple Salad & Apple Sorbet
- Dark Chocolate Éclair:** Cherry Compote, Cherry Gel & Vegan Chocolate Ice Cream



DESSERT: TROPICAL TRIO

DINING ENHANCEMENTS

DRY SNACKS UPGRADE

Choose Four Option From:

- Seeded Tortilla Shards
- Cheese Straw Bites
- Kettle Crisps
- Roasted Seeds & Nuts
- Marinated Olives with Mediterranean Herb & Preserved Lemons
- Sweet Bell Peppers
- Pesto & Sundried Tomato Crostinis
- Pretzels
- Roasted Corn Bites

CHEESEBOARD UPGRADE

Chef's Selection of Scottish Cheese with Chutney, Fine Crackers & Oatcakes. Morangie Brie, Strathdon Blue, Arran Blue Stilton, Mull Cheddar Truckle & Black Crowdie



PRE-DINNER CANAPÉS

CHOOSE 3 ITEMS FROM ANY OF THE FOLLOWING CATEGORIES:

FROM THE GARDEN

Roasted Red Pepper & Thai Yellow Polenta Cake: Pickled Cucumber & Thai Basil 🌿

Whipped Strathdon Blue Cheese: Sweet Pickle Celery & Crushed Walnut 🌿

Barbecued Carrot: Carrot Gel & Parsley Gel 🌿

FROM THE FARM

Smoked Pigeon & Quail Roulade: Golden Beetroot Tartare & Blackberry Gel

Pulled Ayrshire Chicken: Tarragon, Wild Mushroom Croquette & Burnt Pear Puree

Fillet of Beef: Goose Fat Roasted Potato, White Onion & Horseradish Foam

FROM THE SEA

Scottish Smoked Salmon Tartar Cornet: Avocado & Cream Cheese

Ceviche of Mackerel: Curried Cauliflower Puree, Compressed Apple & Seaweed Cracker

Pea Tart: Crab & Radish Salad & Tomato Crème Faiche

E N Q U I R I E S

If you'd like to enquire about holding an event at P&J Live, please contact us at:

sales@pandjlive.com

If you're looking to confirm those last minute details for your existing event please contact

your P&J Live event manager or email us at:

eventdeliveryteam@pandjlive.com



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