

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

2026

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 

Freshly Baked Cinnamon Buns 

Freshly Baked Croissants

Ham & Cheese or Scottish Brie & Blowtorched Tomato

NY Style Croissants & Chocolate Croissants

Flowerpot Muffins

Triple Chocolate, Lemon Meringue, Blueberry Crumble

Traditional Scottish Porridge Bowl 

Oat Milk, Honey & Sugars

Assorted Freshly Baked Cookies 



FRESHLY BAKED CINNAMON BUNS

PERFECT BREAKS (CONT.)

Aberdeen Buttery & Mini Croissant Selection 🌿
Butter & Scottish Preserves

Assorted Danish Pastries 🌿

Filled Scottish Morning Roll
Bacon / Sausage / Egg & Cheese Omlette

Toasted Open English Muffin
Smashed Avocado, Poached Egg & Hollandaise Sauce
Smashed Avocado, Poached Egg, Smoked Salmon & Hollandaise Sauce
Smashed Avocado, Poached Egg, Crispy Bacon & Hollandaise Sauce

Platter of Scones 🌿
Butter & Scottish Preserves

Traybake Selection 🌿

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



BACON FILLED SCOTTISH MORNING ROLL



PLATTER OF SCONES

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, Chilled Scottish Still & Sparkling Water

HYDRATION STATION

Fresh Fruit Juice (1 Litre)
Apple, Orange & Cranberry

Bottled Water (750 ml)
Chilled Scottish Still or Sparkling Water

Diluting Juice (1 Litre)
Orange & Blackcurrant

MID MORNING OPTIONS

Platter of Scones 
Butter & Scottish Preserves

In-House Selection of Fondant Centred Flowerpot Muffins 
Triple Chocolate / Lemon Meringue / Blueberry Crumble

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 Cinnamon Buns 

Assorted Freshly Baked Cookies 

AFTERNOON BREAK OPTIONS

Platter of Scones 
Butter & Scottish Preserves

In-House Selection of Fondant Centred Flowerpot Muffins 
Triple Chocolate / Lemon Meringue / Blueberry Crumble

Assorted Freshly Baked Cookies 

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

Traybake Selection 
Caramel Shortbread / Honeycomb Tiffin / Chocolate Brownie



FULL SCOTTISH BREAKFAST

FULL SCOTTISH BREAKFAST

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

Cold Selection
Assorted Cereals (includes Weetabix, Alpen, Bran Flakes & Muesli) 
Selection of Fresh Bakery Items (includes Mini Danish, Croissants, Butteries & Selection of Fresh Breads) 
Fresh Fruit Platter, Greek Yoghurt, Berry Bircher Pot, Fruit Purées, Toasted Seeds & Selection of Low Fat Bio
Yoghurts 
Served with Fresh Fruit Juices, Tea & Coffee

FINGERS & THUMBS SANDWICH LUNCH

OPTION 1

Freshly Prepared Sandwich, Rolls & Wraps: Hand Cooked Crisps & Fresh Fruit

OPTION 2

Freshly Prepared Sandwich, Rolls & Wraps: Hand Cooked Crisps, Fresh Fruit, Tablet & Coffee

SOUP BOLT ON

A bowl of our Chef’s freshly prepared soup (Chef’s choice):

Scottish Vegetable Broth



Red Lentil & Vegetable



Roasted Tomato & Basil



Cream of Chicken & Sweetcorn

Cream of Potato & Leek



ROASTED TOMATO & BASIL SOUP SERVING SUGGESTION

FINGER BUFFET BOLT ON

COLD OPTIONS

Pastrami, Cream Cheese, Sauerkraut & Dill Pickle Bagel

Blue Cheese, Blueberry & Honey Tart



Baked Focaccia: Whipped Rosemary Cream Cheese Mousse & Onion Relish



Brie, Potato & Onion Frittata: Tomato Chutney



Cherry Tomato & Mozzarella Bruschetta: Basil Oil



Herb Roasted Hasselback Potato: Herb Sour Cream



Blini of Beetroot Houmous & Roasted Mediterranean Vegetables



Pesto & Red Pepper Pinwheel: Garlic Aioli



Mini Prawn Cocktail

HOT OPTIONS

Black Pudding Bon Bons: Mustard Crème Fraiche

Root Vegetable Pakora: Mango Chutney



Chicken Satay Skewers: Satay Sauce

Sesame Prawn Toast: Sweet Chilli Dip

Chef Selection of Mini Pies

Pork & Black Pudding Sausage Roll: Redcurrant Sauce

Asian Tempura Vegetables: Sweet ‘n’ Sour Dip



Mini Smash Slider Burger: Homemade Burger Sauce

Beetroot Falafel Flatbread: Coconut Yoghurt, Pickled Slaw & Pomegranate Seeds



FINGERS & THUMBS SANDWICH LUNCH (CONT.)

DESSERT BOLT ON

Choose Three Canapé Desserts (Vegan & Vegetarian Options Available) 🌱🌱

- Sticky Toffee Pudding: Salted Butterscotch Cream
- Triple Belgian Chocolate Brownie: Strawberry Gel
- Mini Scottish Crannachan Slice: 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

MUFFIN BOLT ON 🌱

Chef’s choice of large flowerpot muffins from:

- Triple Belgian Chocolate
- Lemon Meringue
- Blueberry Crumble



STICKY TOFFEE PUDDING SERVING SUGGESTION

FINGER BUFFET MENU

CHOOSE THREE COLD & THREE HOT OPTIONS FROM BELOW

PRICE PER ADDITIONAL OPTION

COLD OPTIONS

Pastrami, Cream Cheese, Sauerkraut & Dill Pickle Bagel

Blue Cheese, Blueberry & Honey Tart 🌿

Baked Focaccia: Whipped Rosemary Cream Cheese Mousse & Onion Relish 🌿

Brie, Potato & Onion Frittata: Tomato Chutney 🌿

Cherry Tomato & Mozzarella Bruschetta: Basil Oil 🌿

Herb Roasted Hasselback Potato: Herb Sour Cream 🌿

Blini of Beetroot Houmous & Roasted Mediterranean Vegetables 🌿

Pesto & Red Pepper Pinwheel: Garlic Aioli 🌿

Mini Prawn Cocktail



COLD OPTION - BAGEL SERVING SUGGESTION



HOT OPTION - BLACK PUDDING BON BONS

HOT OPTIONS

Black Pudding Bon Bons: Mustard Crème Fraiche

Root Vegetable Pakora: Mango Chutney 🌿

Chicken Satay Skewers: Satay Sauce

Sesame Prawn Toast: Sweet Chilli Dip

Chef Selection of Mini Pies

Pork & Black Pudding Sausage Roll: Redcurrant Sauce

Asian Tempura Vegetable: Sweet 'n' Sour Dip 🌿

Mini Smash Slider Burger: Homemade Burger Sauce

Beetroot Falafel Flatbread: Coconut Yoghurt, Pickled Slaw & Pomegranate Seeds 🌿

ONE DISH BUFFET MENU SELECTOR

VEGETARIAN CHOICE INCLUDED

Braised Chicken Coq Au Vin: Buttered Onions, Mushrooms, Tomato & Tarrogon Jus, Mashed Potato & Roasted Root Vegetables

Wild Mushroom & Celeriac Coq Au Vin: Buttered Onions, Tomato & Tarrogon Jus, Mashed Potato & Roasted Root Vegetables 🌱

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

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

Sweet 'n' Sour Pork: Egg Fried Rice & Prawn Crackers

Sweet 'n' Sour Asian Vegetables: Egg Fried Rice & Prawn Crackers 🌱

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

Root Vegetable & Pearl Barley Stew: Herb Dumplings, Buttered Baby Potatoes & Greens 🌱

Served with Three of the Chef's Freshly Prepared Salads 🌱 🌱

Mixed Leaves & Balsamic Dressing / Herb Coleslaw / Tomato & Red Onion / North African Cous Cous / Caesar Salad & Brioche Croutons / Quinoa Herb & Kale Salad / Mixed Bean, Corn, Roasted Pepper & Siracha Dressing / Celeriac & Carrot Remoulade / Potato & Spring Onion Salad / Oriental Noodle Salad

SOUP & DESSERT BOLT ON ALSO AVAILABLE



BOWL FOOD

CHOOSE ONE OPTION FROM EACH SECTION

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

FROM THE SEA

North East Breaded Haddock: New Potatoes, Crushed Minted Peas & Chip Shop Curry Sauce

Beetroot Cured Scottish Salmon: Beetroot Risotto & Vegetable Crisps

Thai Fish Cake: Pad Thai Noodles & Chilli Sauce

Poached Smoked Haddock: Mustard Mash, Sautéed Greens, Crispy Leeks & Cheddar Cheese Sauce

Scottish Fish Pie: Steamed Scottish Seafood, White Wine Velouté & Mashed Potato

FROM THE FARM

Sticky Sweet ‘n’ Sour Aberdeenshire Pork: Egg Fried Rice & Spiced Crispy Noodles

Braised Aberdeenshire Beef & Red Wine Stew: Root Vegetable Mash

Butter Chicken Masala: Pilaf Rice, Poppadom & Onion Bhaji Crumb

Balmoral Chicken: Whisky Peppercorn Sauce, Haggis Bon Bon, Fondant Potato, Mashed Turnip & Crispy Bacon

Beef Meatballs: Marinara Sauce, Penne Pasta & Rocket

Potato Gnocchi Carbonara: Parmesan Crumble & Crispy Pancetta

FROM THE FIELD

Wild Mushroom & Celeriac Stroganoff: Wild Rice & Crispy Celeriac

Puy Lentil & Root Vegetable Bolognese: Orzo Pasta & Rocket Salad

Sweet Potato, Chickpea & Lentil Jalfrezi: Pilaf Rice, Seeded Naan Bread & Coconut & Mint Yoghurt

Butternut Squash & Sage Risotto: Paprika Roasted Pumpkin Seeds

Korean Fried Tofu: Pad Thai Vegetable Noodles & Roasted Peanuts

Potato Gnocchi Puttenseca: Tomato, Red Pepper, Olive, Chilli & Caper Sauce & Crispy Capers

SALADS

Oriental Vegetable Noodles: Soy, Chilli & Ginger Dressing

Moroccan Cous Cous: Crispy Spiced Kale

Panzanella Salad: Tomato, Cucumber, Black Olive, Pickled Red Onions, Torn Ciabatta & Mixed Leaves

Pesto & Sundried Tomato Pasta Salad: Roasted Red Peppers & Toasted Seeds

Caesar Salad: Bricoché Croutons

Quinoa & Provencal Vegetable Salad: Red Pepper Dressing, Rocket & Toasted Pine Kernels

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 Selection: Olives, Sweet Bell Peppers, Baba Ganoush, Herb Houmous, Foccacia Crostinis, Cinnamon Sugar Churros, Various Purees, Toppings & Filled Macaron Selection 🌱

A TASTE OF ASIA

Streamed Bao Buns: Satay Chicken or Korean Marinated Roasted Salmon, Mango Slaw, Soy Chilli & Lime Dipping Sauce

Chinese Selection: Sesame Prawn Toast, Spring Rolls, Gyozas & Tamarind Dipping Sauce

Vegetable Fried Rice: Smoked Tofu, Curry Sauce & Crispy Noodles 🌱

Chinese Mango Pudding: Fried Banana & Miso Caramel Sauce

AMERICAN CLASSICS

Buttermilk Chicken Strips: Crispy Bacon & Maple Syrup

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

Nachos: Cheese Sauce, Tomato Salsa & Jalapenos 🌱

Something Sweet: Pumpkin Pie, Cinnamon Cream & Baked NY Cheesecake 🌱



A TASTE OF ASIA SERVING SUGGESTION

STREET FOOD (CONT.)

SCOTTISH HEART WARMERS

Stovies: Beetroot & Oatcakes

Bon Bon Selection: Peppercorn Sauce Dip

Mac & Cheese: Crispy Onions 🌿

Scottish Desserts: Raspberry Cranachan Pots, Tablet Panna Cotta & Shortbread 🌿

GERMAN FOOD FEST

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

German Bratwurst Sausages: Sauerkraut, Mustard & Curry Ketchup

Pretzels 🌿

Bavarian Potato & Cucumber Salad 🌿

Apple Strudel & Black Forrest Gateau 🌿



CANAPÉS
CHOOSE 3 CANAPÉS

PRICE PER ADDITIONAL OPTION

VEGETARIAN (HOT)

Purple Beetroot Tart Tatin: Honey & Walnut Drizzle 🌿

Truffle Mac & Cheese Fritter: Green Herb Mayonnaise 🌿

Quail Egg: Toasted Muffin & Devilled Hollandaise 🌿

SEAFOOD (HOT)

Cod & Cauliflower Samosa: Curried Yoghurt Dipping Sauce

Smoked Haddock & Pea Quiche: Parsley Emulsion

Hot Smoked Salmon: Potato Scone, Capers & Herb Crème Fraiche

MEAT (HOT)

Carbonara Arancini: Tomato Gel

Mini Shepherd’s Pie

Pressed Pork Belly Bite: Burnt Apple Purée

FROM THE GARDEN (COLD)

Beetroot & Whipped Blue Cheese Blini 🌿

Parmesan & Thyme Biscotti: Red Onion Jam 🌿

Scottish Potato Rosti: Whipped Truffle Cheese & Shaved Horseradish 🌿

FROM THE SEA (COLD)

Sweet Thai Prawn Cocktail: Coriander Cream

Trout Ceviche: Avocado, Micro Coriander & Chilli

Scottish Salmon Pâté: Tartare Sauce & Oat Bread

FROM THE FARM (COLD)

Pulled Ham Hock Terrine: Mustard Mayo & Micro Parsley

Coronation Chicken: Pickled Cucumber & Apricot Gel

Duck Liver Pâté: Brioche Toast, Port, Orange & Onion Chutney

SOMETHING SWEET

Chocolate & Raspberry Tart 🌿

Cherry & Chocolate Brownie 🌿

Berry Choux Buns 🌿



DINNER MENU - BRONZE

*VEGETARIAN/VEGAN MENU OPTIONS AVAILABLE

STARTERS

Scottish Potato Gnocchi: White Wine Cream, Savoy Cabbage, Kale, Chives, Crumbled Haggis & Crispy Leeks

Scottish Smoked Salmon & Crowdie Parfait: Garden Vegetable Salad & Parsley Oil

Coronation Chicken Presse: Coconut & Cucumber Raita & Indian Kachumber Salad

Pulled Ham Hock, Pickled Carrot & Mustard Pavê: Golden Beetroot, Red Onion Salad & Honey Mustard Dressing

Chicken & Apricot Terrine: Israeli Cous Cous, Pickled Vegetables & Coriander

MAIN COURSES

Roasted Chicken: Haggis Bon Bon, Mustard Mash, Fondant Turnip, Charred Spring Onion & Peppercorn Sauce

Roasted Supreme of Chicken: Garlic & Herb Croquette, Thyme Fondant, Confit Root Vegetables, Charred Broccoli & Chicken Jus

Daube of Aberdeenshire Brisket: Garnish choice:

- Fondant Potato, Glazed Carrot, Baby Onion & Smoked Bacon Beef Jus
- Potato & Vegetable Gratin, Parsnip Two Ways, Black Pudding Bon Bon & Sherry Jus
- Wild Mushroom, Parmesan Risotto & Red Wine Glaze

DESSERTS

Vanilla Panna Cotta: Roasted Red Wine Poached Pear, Toasted Almond & Mulled Wine Gel

Ginger Poached Orange Polenta Cake: Miso Caramel Anglaise, Ginger Marshmallow & Chocolate Macaron

Sticky Toffee Pudding: Tablet & Milk Chocolate Tuile, Toffee Sauce & Vanilla Ice Cream

Cranachan Cheesecake Mousse: Scottish Raspberries, Toasted Oats, Raspberry Gel & Raspberry Meringue

Vanilla Set Custard Tart: Burnt Apple & Blackberry Puree, Granny Smith Apple Compote & Garibaldi Snaps



CHICKEN TERRINE SERVING SUGGESTION

DINNER MENU - SILVER

*VEGETARIAN/VEGAN MENU OPTIONS AVAILABLE

STARTERS

- Gravalax of Gin Cured Trout:** Pickled Beetroot, Chive Sour Cream & Watercress
- Chicken & Smoked Ham Terrine:** Provencal Tomato Gel, Gem Lettuce, Roquito Peppers & Toasted Pine Nuts
- Cullen Skink Risotto:** Crispy Leeks, Pea Shoot & Herb Oil
- Seared Garlic King Prawns:** Gem Lettuce, Roasted Cherry Tomatoes, Caesar Emulsion & Brioche Croutons
- Smoked Scottish Hake & Chorizo Paella Cake:** Lemon Safron Aioli, Carrot, Fennel & Sundried Tomato Salad, Baby Capers & Parsley Oil

MAIN COURSES

- Garlic Infused Lamb Rump:** Glazed Lamb Kofta, Saffron Potato Cake, Spinach & Pea Fricasse & Lamb Jus
- Roasted Cornfed Chicken Breast:** Chorizo & Herb Crushed Potato Cake, Butternut Squash Compote, Charred Broccoli, Parma Ham Crisp & Red Wine Jus
- Cornfed Chicken Breast:** Sun Blushed Tomato & Basil Farci, Truffle Parmesan Risotto Cake, Charred Courgette, Roasted Vine Tomatoes & White Wine Chicken Velouté
- Roasted Sirloin of Scottish Beef:** Garnish choice:
 - Olive Oil Mashed Potato, Buttered Cabbage, Glazed Baby Carrots & Red Wine Jus
 - Potato & Haggis Duchess, Beer Braised Onion, Charred Leek & Beef & Ale Jus

DESSERTS

- Maple Syrup Cake:** Passion Fruit Curd, Vanilla Ice Cream, Maple Diplomat Cream & Wafer
- Yoghurt & Elderberry Mousse:** Poached Rhubard, Blood Orange Gel & Elderberry Tuile
- Mango & Passionfruit Cheesecake:** Mango Gel, Sweet Crumb & Raspberry Sorbet
- Millionaire Chocolate:** Cherry Gel, Cherry Popcorn, Salted Caramel & Cherry Sugar Glass
- Apple & Blueberry Frangipane Tart:** Blueberry Gel, Granola Crumb & Blackcurrant Vanilla Ripple Ice Cream



MILLIONAIRE CHOCOLATE

DINNER MENU - GOLD

*VEGETARIAN/VEGAN MENU OPTIONS AVAILABLE

STARTERS

Tandoori Sea Bass: Indian Spiced Fennel, Carrot & Black Onion Seed Salad & Coconut & Coriander Yoghurt

Scottish Smoked Salmon: Potato, Grain Mustard & Chive Salad, Quail Egg & Chive Oil

Confit Duck: Red Onion & Truffle Terrine, Plum Chutney, Plum & Watercress Salad & Brioche Croutons

Confit Beetroot Salmon: Smoked Salmon Mousse, Beetroot, Watercress & Saffron Aioli

Haggis Croquette: Turnip Ribbons, Neeps, Whisky & Peppercorn Sauce

MAIN COURSES

Roasted Fillet of Roe Deer: Potato Dauphinoise, Braised Red Cabbage, Glazed Shallot, Cavolo Nero & Juniper Port Wine Jus

Fillet of Aberdeenshire Beef: Garnish choice:

- Soy Marinated, Chilli Beef Wonton, Charred Pak Choi, Butternut Squash & Honey Chilli Beef Jus
- Garlic & Herb Fondant Potato, Crushed Root Vegetable, Braised Shin Stuffed Mini Yorkshire Pudding, Watercress & Red Wine Jus
- Dauphinoise Potato, Duck Liver Pâté Croute, Tenderstem Broccoli & Port Wine Jus

Pan Fried Duck Breast: Five Spiced Brasied Duck Croquette, Duck Fat Fondant Potato, Butternut Squash, Beetroot & Five Spiced Port Jus

DESSERTS

Caramel Parfait: Compote, Fresh Strawberries, Clotted Cream Ice Cream & Oat Crumble

White Chocolate & Mango Delice: Mint Chocolate Crunch, Dried Mango & Dark Chocolate Ganache

Dark Chocolate Cremeux: Miso Caramel, Blood Orange Sorbet, Caramelised Orange & Sesame Tuile

Maple & Pecan Cheesecake: Apple Sorbet, Roast Apple Gel, Apple Crisp & Candied Pecan Nuts

Salted Caramel Custard Tart: Pear Gel, Golden Caramel Crisp & Madagascar Vanilla Ice Cream



PAN FRIED DUCK BREAST SERVING EXAMPLE

VEGAN DINNER MENU 🌱

*OPTIONS FOR BRONZE, SILVER & GOLD MENU

STARTERS

Whipped Pesto Mousse: Heriatge Tomatoes, Tomato & Olive Tapenade, Toasted Seeds, Watercress & Basil Oil

Beetroot Falafel: Coconut & Cucumber Raita, Pickled Golden & Candied Beetroot, Spiced Pumpkin Seeds & Coriander

Dark Mushroom Cream Cheese Roulade: Rocket & Red Pepper Dressing

Scallops of Celeriac: Truffle Celeriac Purée, Balsamic Baby Onion, Compressed Apple & Roasted Hazelnuts

Scottish Potato Gnocchi: Greens, Wild Mushrooms, Truffle Oil & Vegetable Crisp

MAIN COURSES

Beetroot Tart Tartin: Crushed Potatoes, Mustard Creamed Cabbage & Red Wine Jus

Tandoori Cauliflower Steak: Caramelised Cauliflower Cous Cous, Crispy Capers, Tempura Broccoli & Light Coconut Curry Sauce

Butterbean, Pepper & Harissa Fritter: Lebanese Chickpea Stew, Heritage Carrot, Courgette & Coriander Pesto

BBQ Courgette Stuffed Red Pepper & Spring Onion Cream Cheese: Citrus Bulgar Wheat Salad, Sour Yoghurt, Crispy Sweet Potato Falafel, Toasted Seeds & Micro Herbs

Pearl Barley Risotto: Confit Root Vegetables, White Wine Cream, Vegetable Crisps & Salsa Verde

Stuffed Braised Squash: Puy Lentil Ragu, Polenta Chips, Braised Baby Carrots, Cripsy Kale & Red Wine Jus

DESSERTS

Our in-house team can adapt desserts from the Bronze, Silver and Gold menus for Vegetarian and Vegan diets



DINING ENHANCEMENTS

DRY SNACKS UPGRADE PRICE PER PERSON
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 PRICE PER PERSON
Chef’s Selection of Scottish Cheese, Chutney, Fine Crackers & Oatcakes. Choose three from: Morangie Brie, Clava Brie, Strathdon Blue, Blue Murder, Black Bomber Cheddar, St Andrews Farmhouse Cheddar & Black Crowdie



PRE-DINNER CANAPÉS

CHOOSE 3 ITEMS FROM ANY OF THE FOLLOWING CATEGORIES:
ADD AN ADDITIONAL OPTION:

FROM THE GARDEN

- Beetroot & Whipped Blue Cheese Blini
- Parmesan & Thyme Biscotti: Red Onion Jam
- Scottish Potato Rosti: Whipped Truffle Cheese & Shaved Horseradish

FROM THE SEA

- Sweet Thai Prawn Cocktail: Coriander Cream
- Trout Ceviche: Avocado, Micro Coriander & Chilli
- Scottish Salmon Pâté: Tartare Sauce & Oat Bread

FROM THE FARM

- Pulled Ham Hock Terrine: Mustard Mayo & Micro Parsley
- Coronation Chicken: Pickled Cucumber & Apricot Gel
- Duck Liver Pâté: Brioche Toast, Port, Orange & Onion Chutney

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



P&J Live
East Burn Road, Stoneywood, Aberdeen
Scotland, UK
AB21 9FX

info@pandjlive.com
+44 (0) 1224 824 824
pandjlive.com

