

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

AUTUMN / WINTER 2024

**P&J LIVE**



VEGAN




VEGETARIAN

All prices exclude VAT at the current rate

## 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 

Fruit & Nut Muesli Bar

**In-House Tray Bake Selection (x3)**

Chef's choice from; Apple Flapjacks / Coconut & Berry / Carrot & Sticky Toffee Bites  
Strawberry & Almond / Chocolate Bites / Viennese Berry & Cream

**Muesli Scone with Preserves**

**Freshly Baked Ham & Cheese Croissants**

**Quinoa Porridge Bowl or Traditional Scottish Porridge Bowl **

Almond Milk, Fruits & Crumble

**Assorted Freshly Baked Cookies**



FRESH FRUIT KEBAB

PERFECT BREAKS (CONT.)

Aberdeen Buttery & Croissant Selection 🌿  
Butter & Scottish Preserves

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 (x3) 🌿  
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

Grampian Sausage Floured Bap or English Muffin

Grilled Back Bacon Filled Floured Bap or English Muffin

Cheese & Herb Omelette Filled Floured Bap or English Muffin

Filled Breakfast Muffin  
Choice of Bacon Loin, Grampian Pork Sausage or Cheese & Tomato Omelette

Trio of Baby Brioche  
Bacon Loin & Ketchup, Grampian Pork Sausage & Tomato, Cheese & Herb Omelette

Toasted English Muffin  
Topped with Avocado & Poached Egg / Smashed Avocado, Poached Egg & Crispy Bacon / Crushed Avocado, Poached Egg & Smoked Salmon

Trio of Mini Toasted English Muffins  
Topped with Crushed Avocado & Crispy Bacon, Avocado & Quail Egg or Smashed Avocado & Scottish Smoked Salmon

HOT & COLD BEVERAGES

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

HYDRATION STATION

Fresh Juice: Apple, Orange, Pineapple or Cranberry Juice - 1 Litre  
Bottled Water: Chilled Deeside Still or Sparkling Spring Water - 750ml  
Ice Tea: Peach Ice Tea with Rhubarb & added Zinc or Green Tea with Lemon

FULL SCOTTISH BREAKFAST

HOT SELECTION  
Grilled Back Bacon, Aberdeen Pork Sausage, Black Pudding & Haggis, Traditional Fruit Pudding, Hash Browns, 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 Croissants, Butteries, High-Fibre Wholemeal Breads. Seasonal Fruit Platter, Greek Yoghurt & Berry Bircher Pot, Natural Yoghurt & Fruit Purées, Selection of Low Fat Bio Yoghurts.

Served with Fresh Fruit Juices, Tea & Coffee.



ASSORTED LARGE DANISH PASTRIES

FINGERS & THUMBS SANDWICH LUNCH

OPTION 1

Freshly Prepared Sandwich Selection: Mini Rolls, Traditional Breads, Kettle Chips & Fresh Fruit

OPTION 2

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

SOUP BOLT ON

A bowl of our Chef’s freshly prepared Soup

- Curried Parsnip Soup: Apple Bhaji 🌱
- Chef’s Choice 🌱👉
- Vegetable Scotch Broth: Pearl Barley & Soft Herbs 🌱
- Cream of Chicken Soup: Kale Slaw & Toasted Seed
- Red Lentil Soup: Pulled Gammon & Mustard Scone 🌱👉
- Roasted Tomato & Provencale Vegetable 🌱👉
- Asian Vegetable Broth Soup: Wonton 🌱
- Cream of Potato & Leek: Thyme Dumpling 🌱👉

Soup & Sandwich lunch (choose from a choice of four 👉)



BOLT ON

Choose two from the following meat finger buffet items

- Honey & Mustard Baked Grampian Pork: Brioche Mini Slider Bun
- Haggis & Black Pudding Croquette: Truffle Tomato Ketchup
- Curried Chicken Sausage Roll: Riata Dip
- Chicken & Chickpea Pakoras: Mango Chutney
- Salmon, Chilli & Lemongrass Wontons: Korean Dipping Sauce
- Roast Chicken Satay Skewers: Toasted Coconut, Peanut, Orange & Ginger Dressing
- Smoked Haddock Fish Cake: Hollandaise Sauce, Crushed Chilli Peas
- Mini Roast Beef Yorkshire Pudding: Horseradish
- Herb & Pink Pepper Crusted Chicken Goujons: Thyme & Honey Dressing

Choose one from the following vegetarian finger buffet items

- Whipped Cream Cheese: Roasted Vegetable & Red Onion Chutney, Brioche Mini Slider 🌱
- Spiced Spinach & Quorn Pakora: Mango Chutney 🌱
- Pea & Spinach Falafal: Sour Cream & Coriander Dip 🌱
- Tempura Battered Root Vegetables: Roasted Pineapple, Mango & Spring Onion Chutney 🌱
- Vegetable Spring Rolls: Sweet Chilli Sauce 🌱
- Caramelised Balsamic Red Onion & Goats Cheese Tartlet 🌱



FINGERS & THUMBS SANDWICH LUNCH (CONT.)

DESSERT BOLT ON

Choose three canapé desserts

**Sticky Toffee Pudding:** Whisky Butterscotch Sauce & Chantilly Cream

**Triple Belgian Chocolate Brownie:** Strawberry Gel & Meringue Shard 🌿

**Rhubarb & Custard Pannacotta:** Vanilla Shortbread

**Mini Scottish Crannachan:** Raspberries & Toasted Oats

**White Chocolate & Baileys Cheesecake**

**Lemon & Strawberry Gateau:** Dried Berries

**Scottish Raspberry Bavaois**

**Pear & Apple Frangipane Tart:** Custard & Cream

**Carrot Cake:** Orange garnish

MUFFIN BOLT ON

Chef’s choice of large flowerpot muffins from:

Triple chocolate 🌿

Blueberry 🌿

Carrot cake 🌿

Apricot 🌿

Sticky Toffee 🌿



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

PRICE PER ADDITIONAL OPTION

COLD OPTIONS

- Salt Beef Open Bagel: Pickled White Cabbage Slaw & Dill Gherkin
- Charred Watermelon Steak: Crumbed Feta & Balsamic Glaze 🌱
- Whipped Goats Cheese & Caramelized Red Onion: Baked Brioche Finger
- Halloumi & Corn Bites: Creamy Avocado Dip 🌱
- Handpicked White Crab Brushetta: Lemon Mayo
- Smoked Bacon & Leek Tart: Parsley Celeriac Remoulade
- Beef & Chorizo Empanadas: Corn Salsa
- Carrot & Top Tempura: Ponzu Dipping Sauce 🌱
- Smoked Salmon Blinis: Sour Cream & Caviar
- Smoked Chicken, Walnut & Apple Filo Tart: Celery Leaf & Apple Gel



COLD OPTION - SALT BEEF OPEN BAGEL



HOT OPTIONS

- Aberdeenshire Confit Beef & Blackpudding Croquette: Whisky 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 🌱



SIMPLE TWO COURSE BUFFET LUNCH

CHOOSE ONE MAIN AND ONE DESSERT:

- Pulled Chilli Beef:** Bed of Black Eyed Bean Rice, Blackened Lime and Sweet Bell Peppers, Sour Cream & Crushed Tortillas
- Pulled Jackfruit Chilli:** Black Eyed Bean Rice, Blackened Lime, Sweet Bell Peppers, Sour Cream & Crushed Tortillas 🌱
- Butter Chicken & Potato Curry:** Saffron Rice, Garlic, Red Onion & Yoghurt Bhaji & Coriander Naan, Lentil & Dahl, Mango Chutney & Mint Yoghurt
- Chickpea & Cauliflower Curry:** Saffron Rice, Garlic, Red Onion & Yoghurt Bhaji & Coriander Naan, Lentil & Dahl, Mango Chutney & Mint Yoghurt 🌱
- Thai Salmon & Prawn Fishcake:** Bokchoi, Coconut Lime Leaf Sauce & Pad Thai Noodles, Chilli Dipping Sauce & Prawn Crackers
- Thai Sweet Potato & Chilli Cake:** Bokchoi, Coconut Lime Leaf Sauce & Pad Thai Noodles, Chilli Dipping Sauce & Prawn Crackers 🌱
- Rich Game Stew:** Root Vegetables, Herb Dumplings & Buttered Baby Potatoes & Greens, Pearl Barley
- Celeriac Quorn Stew:** Root Vegetables, Herb Dumplings and Buttered Baby Potatoes & Greens 🌱

DESSERT

SELECTION OF FRESHLY PREPARED CHEF DESSERTS:

- Chef’s Selection of 3 × Cold Desserts, Fresh Fruit & Cheese Selection, Tropical Fruit Salad
- Chef’s Selection of 2 × Cold Desserts, 1 × Hot Dessert, Fresh Fruit & Cheese Selection
- Served with Freshly Brewed Tea & Coffee / Still & Sparkling Water



LUXURY TWO COURSE BUFFET LUNCH

CHOOSE ONE DISH FROM EACH OF THE FOLLOWING SEVEN SECTIONS:

FROM THE FARM

- 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 Risotti, Mint Jus

FROM THE SEA

- Terriyaki Salmon:** Pickled Cucumber Salad, Roasted Chinese Leaf, Pink Ginger & Honey Soy Dressing
- 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



FROM THE LAND

- 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 Spring Vegetables:** Soft Herb & Saffron Potato, Salad of Apple & Celery, Blue Cheese Dressing 🌱
- Spiced Sweet Potato & Chickpea Samosa:** Tomato & Red Onion Sambal, Mango & Spring Onion, Yoghurt Dressing 🌱

FROM THE GARDEN 🌱🌱

- Buttered Greens / Panache of Beans with Minted Butter / Mixed Buttered Vegetables**
- Honey Roasted Young Carrots & Lemon Yoghurt / Spring Cabbage, Red Onions & Cumin /**
- Sweet Braised Red Cabbage, Cinnamon & Aniseed**



LUXURY TWO COURSE BUFFET LUNCH MENU(Cont.)

SIDES

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

FRESH SALADS

Herb Coleslaw, Roasted Broccoli, Cherry Tomato & Preserved Lemon Salad

Vegetable Cous Cous, Apricots, Almonds & Coriander

Caesar Salad, Brioche Croutons

Quinoa Herb & Kale salad

Mixed bean, Roasted Pepper & Sriracha Dressing

Roasted Carrot & Celeriac & Flat Leaf Parsley Salad with Honey Dressing

New Potatoes & Three Onion Salad

Oriental Noodle Salad

DESSERTS

Selection of Freshly Prepared Chef Desserts:

Chef's Selection of 3 x Cold Desserts, Fresh Fruit & Cheese Selection

Chef's Selection of 2 x Cold Desserts, 1 x Hot Dessert, Fresh Fruit & Cheese Selection

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



BOWL FOOD

CHOOSE ONE DISH FROM THE EACH OF THE FOLLOWING FIVE SECTIONS:

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

FROM THE SEA

- North East Battered Cod:** Crushed Potatoes, Pea & Mint Veloute
- Butter Poached Sea Trout:** Orzo Salad, Sea Herbs, Poached Cucumber
- Herb Crusted Scottish Salmon:** Provencal Potato Compote, Roasted Tomato & Olive Chutney
- Thai Yellow Fish, Potato & Tomato Curry:** Spiced Doughnuts
- Roasted Scottish Hake:** Risotto of Pearl Barley, Mustard Leeks, Sweet Potato Crumb

FROM THE FARM

- Sticky Ginger & Chilli Pork:** Jasmine Egg Fried Rice, Crispy Ginger & Asian Slaw
- Mongolian Beef:** Crispy Spring Onions & Jasmine Rice
- Shredded Chicken & Blackpudding Croquette:** Creamed Cabbage & Buttered Gnocchi
- Balmoral Chicken:** Crumbed Haggis, Butter Roasted Fondant & Neeps & Whisky Jus
- Venision Stew:** Confit of Root Vegetable Puree, Buttered Mash Potatoes, Red Wine Jus

FROM THE FIELD

- Celeriac & Spinach Open Pie:** Creamed Mushrooms & Crisp Diced Potatoes
- Beetroot Falafel Slider:** Sweet Potato Fries & Red Cabbage Slaw
- Coconut, Squash, Lentil & Quorn Dhansak:** Seeded Naan
- Mac & Cheese Fritter:** Crispy Onion, Herb Mayo
- Pulled Jackfruit:** Sweet Potato & Roasted Red Pepper Chilli, Coriander Rice, Sour Cream, Gacamole, Crushed Tortillas

FROM THE GARDEN

- Celeriac Remoulade:** Apple Crisps & Herb Gel
- Scottish Root Vegetables:** Pearl Barley, Pea Shoot Salad
- Mixed Pulses:** Local Herbs, Horseradish Yoghurt, Crispy Flatbread
- Roasted Squash:** Wild Rice, Toasted Seeds & Harrisa Dressing
- Smoked Sausage:** Sweet Mustard Potato Salad, Red Mustard

SOMETHING SWEET

Selection of Freshly Prepared Chef Desserts:

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





STREET FOOD

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

EUROPEAN

**Made-To-Order Slipper Pizzas:** Meat & Vegetarian Selection  
**Hot Spanish Tapas Bowls:** Smoked Paprika Braised Pork Belly, Roasted Chorizo In Red Wine, 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 Noodles Bowls:** Smoked Tofu & Roasted Peanuts  
**Gulab Jamun (mini doughnuts):** Honey & Saffron, Green Tea Jelly, Lime & Ginger Lychees, Black Sesame Seed Ice Cream Cones

SOUTH AMERICAN FOOD CARNIVAL

**Crispy Fish Taco:** Shredded Slaw & Jalapeño Cream  
**Shredded Beef & Cheese Empanadas:** Avocado & Tomato Salad  
**Brazilian Smoked Marinated Chicken & Vegetable Kebabs:** Lime & Tomato Dipping Sauce  
**Picarones** (Spiced Pumpkin & Anise Doughnuts), **Suspiro Limeno** (Condensed Milk with Meringue & Cinnamon) & **Chocotorta** (Chocolate cake)



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



## STREET FOOD (CONT.)

### SCOTTISH HEART WARMERS

**Aberdeenshire Beef Stovies:** Oatcakes & Beetroot

**Haggis, Neeps & Tatties:** Whisky & Pepper Sauce

**Scottish Pearl Barley Risotto:** Vegetable Slaw & Oat Clusters

**Crannacchan, Tablet & Irn Bru Ice Cream Cones** & Chef's Selection of Freshly Prepared Plated Desserts

### GERMAN FOOD FEST

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

**Pretzels** / German Bratwhurst Sausages / Sauerkraut / Mustards & Curry Ketchup

**Bavairian Potato Salad** / Cucumber Salad / Pretzels

**Puddingbrezel (Pastry & Sweet Vanilla Pudding)** / Blackforest Gateau / Krapfen German Pastries (Filled Doughnuts)



CANAPÉS  
CHOOSE 3 CANAPÉS

ADD ADDITIONAL OPTIONS

HOT OPTIONS

FROM THE LAND

**Wild Mushroom Fricasse Butter Pastry Tart:** Kale Crisps 🌿

**Golden Beetroot Tart Tatin:** Sharved Horseradish 🌿

**Truffle Mac & Cheese Fritter:** Green Herb Mayonnaise 🌿

**BBQ Carrot:** Harrisa & Sour Cream 🌿

**Thai Spiced Potato & Courgette Bon Bon:** Sweet Fennel & Chilli Jam 🌿

**Cumin Roasted Aubergine Steak:** Smoked Aubergine Puree & Sour Cream 🌿



FROM THE SEA

**Prawn & Cauliflower Samosa:** Korma Dipping Sauce

**Smoked Haddock & Pea Tart:** Parsley Emulsion

**Terriyaki Salmon Skewer:** Soy Dipping Sauce

**Monkfish & Chorizo Fishcake:** Lemon Crème Fraiche

**Salt Cod Brandade:** Smoked Potato Emulsion

**Mackerel Tempura:** Honey, Chilli & Lemon Grass Dipping Sauce

FROM THE FARM

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

**Pulled Korean Beef Spring Roll:** Chilli Oil

**Scottish Lamb Bonbon:** Lavender Gel

**Char Siu Pork Skewer:** Green Tomato & Lemongrass Pickle

**Crispy Sticky Spring Lamb Strips:** Taramind & Chilli Dip

**Katsu Crusted Chicken:** Coconut Curry Sauce & Pickled Vegetables

CANAPÉS (CONT.)

COLD OPTIONS

FROM THE LAND

Beetroot & Blue Cheese Blini Stack 🌿

Mint & Crushed Peas Croustades: Parmesan Shavings 🌿

Whipped Tofu, Avocado & Pickled Red Pepper Buckwheat Tart 🌿

Cheddar & Fennel Biscotti: Parmesan Cream & Leek Ash 🌿

Celeriac Remoulade: Sun Blushed Tomato Relish 🌿

Herb & Cheese Scone: Mustard Pickle Vegetables 🌿

FROM THE SEA

Crab & Beetroot Tart: Keta Caviar & Crème Fraiche

Cured Salmon & Pickled Cucumber Spinach Cone: Horseradish Crèam & Seaweed Powder

Ceviche of Monkfish: Avocado, Mirco Coriander & Chilli

Whipped Smoked Mackerel: Walnut Crumb & Parsley Emulsion

Smoked Halibut Tartare: Shallot Crème Faiche

Peppered Salmon Roulade: Herb Ash & Lemon Gel

FROM THE FARM

FROM THE FARM

Rare Scottish Roast Beef Fillet: Blue Cheese Mousse

Pulled Chicken & Leek Terrine: Tarragon Gel & Pickled Mushrooms

Liver Parfait: Kumpkat Jelly & Lime Gel, Toasted Brioche

Shredded Duck Bonbon & Red Cabbage Purree

Smoked Bacon & Quail Egg Tart: Parsley Oil

Pulled Gammon: Wholegrain Mustard Butter Scone

SOMETHING SWEET

Roasted Salted Caramel Apple & Cinnamon Bun: Orange Frosting 🌿

Mini Assorted Ice Cream Cones: Milk Chocolate Shards 🌿

Cherry & Coffee Pavlova: Chocolate Crumb 🌿

Raspberry Franzipane Tart: Florentine Crumb 🌿

White Chocolate & Toasted Coconut Bon Bon: Malibu Gel 🌿





DINNER MENU - BRONZE

STARTERS

- Creviche of Seabass:** Hummous, Soused Cucumber, Crispy Chickpeas, Chilli Oil
- Cured Scottish Salmon & Potato Tartare:** Celeriac Rosti, Pickled Beetroot & Apple, Tosted Mustard Seeds, Apple & Lemon Gel
- Grampian Chicken, Blackpudding & Tea Smoked Terrine:** Broad Beans, Tarragon Emulsion, Sourdough Wafer
- Coronation Chicken Balotin:** Spiced Apricot Gel, Cumin Oil, Pickled Vegetable Samble, Coriander & Saffron Yoghurt.
- Pork Knuckle Ballontine:** Pickled Shallots Rounds, Gherkin Shallot Herb Dressing
- Chilli & Lime Roasted Romanesco Cauliflower:** Humus Emulsion & Vegetable Ribbon Salad
- Red Pepper Cannelloni:** Oregano & Parmesan Cream Cheese filling, Baby Leaf & Provencal Ketchup

MAIN COURSES

- Roasted & Blow Torched Balantine of Sea Trout:** Spinach & Crab Cake, Roasted Fennel, Tenderstem Broccoli, Aurora Sauce
- Pan Fried Pollock Fillet:** Pommes Anna, Ratatouille of Pepper, Basil Oil, Courgette & Black Olive Fritter
- Corn-Fed Chicken Supreme:** Leg Kiev, Garlic & Herb Butter, Roasted Pumpkin Tart, Potato Terrine & Charred Broccoli
- Honey Glazed Pork Belly:** Potato & Pig Cheek Terrine, Cabbage & Mushroom Ragout, Charred Baby Leek Whisky Jus
- Daube of Aberdeenshire Brisket:** Garnish choice:
- Rosti & Parsley Potato Cake, Black Garlic, BBQ Winter Cabbage, Red Wine Shallot Sauce
  - Fondant Potatoes, Parsnip Two Ways, Pancetta, Haggis Bon Bon, Sherry Jus

MAIN COURSES (CONT.)

- Stuffed Braised Squash:** Puy Lentil Ragout, Butter Braised Baby Carrots & Young Leeks, Cheese Emulsion
- Roasted Aubergine Steak:** Provencal Roasted Vegetables, Red Onion, Courgette Ribbons, Red Pepper & Harrisia Puree

DESSERTS

- Salted Caramel Custard Tart:** Apple Sorbet, Vanilla Crumb, Apple Gel & Crisp
- Tropical Trio:** Caramelized Pineapple, Mango & Lime Salsa & Meringue Shards
- Millionaire Chocolate:** Raspberry Gel, Raspberry Popcorn, Shortbread Crumb
- Peach & Almond Panna Cotta:** Caramelized Nectarine & Almond brittle
- Dark Chocolate Cheesecake:** Florentine Crumb, Sugared Pecans, Vanilla Ice Cream & Honey Drizzle



DESSERT - MILLIONAIRE CHOCOLATE

DINNER MENU - SILVER

STARTERS

- Gravalax of Sea Trout:** Potato & Chive Dressing, Watercress Mousse, Broccoli Sprouts
- Pressed Terrine of Thai Mackerel:** Long Bean & Thai Tomato Salad, Pickled Cucumber, Thai Dressing
- Smoked Fillet of Duck:** Orange & Fennel Salad, Red Cabbage Gel & Watercress
- Venison Carpaccio:** Parmensam Panna Cotta, Roasted Chestnuts, Pickled Mushrooms, Wild Leaf Salad
- Smoked Cod & Chorizo Paella Croquette:** Littlegem cob, saffron aioli dressing, parmesan foam
- Pressed Young Leek & Mustard Terrine:** Confit Potato Dressing & Charred King Oyster Salad 🌿
- Scallops of Celeriac:** Carrot, Olive Crumb, Paprika Bacon Rashers & Compressed Apple 🌿

MAIN COURSES

- Slow Roast Spring Lamb Breast:** Roasted Rump, Cracked Pepper & Rosemary Fondant, White Onion Puree, BBQ Leek, Red Wine Jus
- Thyme Braised Short Rib:** Crispy Potato, Cauliflower Cheese Puree, Roasted Parsnip & Maderia 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 & Braised Shin Terrine, Beer Braised Onion & Charred Spring Onion Bordalise Sauce
- Baked Fillet of Scottish Cod:** Onion Seed Herb Crust, Remesco & Potato Curried Compote, Korma Dressing, Crispy Apple Nibs
- Poached & Breaded Plaice Fillet:** Hot Tartare Sauce, Salad of Crushed Minted Peas, Caper Popcorn, Minted Potatoes
- Roasted Dragon Fruit Steak:** Crispy Kale, Roasted Root Vegetables & Herb Soya Cream Sauce 🌿🌿
- Risotto of Pearl Barley:** Confit Butternut Squash, Candy & Golden Beetroot, Vegetable Crisps & Herb Oil 🌿

DESSERTS

- Rhubarb & Vanilla Parfait:** Ginger Poach Rhubarb Compote, Hazelnut Crumble & Honey Comb Ice Cream 🌿
- Honey Yoghurt Pannacotta:** Roasted Plums, Rosehip, Plum Jelly & Almond Granola 🌿
- Milk Chocolate Marquise:** Frozen Raspberries Crush & Mint Chocolate Soil, Yoghurt Ice Cream & Raspberry Powdered Shard 🌿
- Summer Berry Fruit Trifle:** Mascapone Custard, Lemon Crisp & Raspberry Sorbet 🌿
- Dark Cherry & Franzipane Tart:** Almond & Orange Salad, Mint Choc Chip Ice Cream & Cherry Gel 🌿
- Gingerbread & Butter Pudding:** Orchard Fruit Gel, Clotted Cream Ice Cream & Fig Roll 🌿
- Frozen Banana & Caramel Terrine:** Banoffi Toffee Sauce, Caramelised Banana & Vanilla Ice Cream 🌿



STARTER - GRAVALAX OF SEA TROUT

DINNER MENU - GOLD

STARTERS

**Tandoori Monkfish:** Indian Spiced Fennel & Black Onion Seed Salad, Coconut Yoghurt

**Fillet of Scottish Smoked Salmon:** Cannelloni of Avocado, Salad of Radish & Caviar

**Chargrilled British Asparagus:** Buttermilk & Ricotta Parfait, Enoki Mushroom & Lemon Oil 🌿

**Smoked Aberdeenshire Chicken:** Nduja & Pulled Chicken Croquette, Chorizo Ash, Walnut & Honey Tart, Celery & Grape Dressing

**Haggis Croquette:** Turnip Ribbons, Neeps, Whisky Sauce

**Scottish Potato Gnocchi:** Spring Greens, Wild Mushrooms, Truffle Oil & Potato Crisp 🌿

**Roast Root Fattoush:** Carrot & Cumin Puree, Roasted Baby Turnips, Brown Vegan Butter & Kale Slaw 🌿

MAIN COURSES

**Roasted Saddle of Scottish Spring Lamb:** Lamb Bolonaise, Truffle Celeriac Puree, Fondant Potato & Cavelo Nero

**Panfried Fillet of Aberdeenshire Roe Deer:** Sage Dauphinoise, Shallot Puree, Juniper Jus, Pulled Venison, Root Vegetable Pie

**Confit of Scottish Salmon:** Artichoke Puree, Roasted Onions & Artichokes, Smoked Potato Cream

**Marsala Roasted Sole Fillet:** Buttermilk Crispy Fried & Grilled Cauliflower Florets, Curried Aubergine Puree, Curried Leaf Oil

**Fillet of Aberdeenshire Beef:** Garnish choice:

- Chilli Roasted Butternut Squash, Charred Tenderstem Broccoli, Lemongrass infused Sweet Potato Dauphinoise, Honey & Chilli Jus
- Truffle Fondant Potatoes, Wild Mushroom & Crème Faiche Tart, Pulled Aberdeenshire Beef Filled Shallot, Burnt Leek Cream

**Spring Vegetable Potato Cake:** Crispy Fried Hens Egg, Wilted Greens, Shallot, Pea & Broadbean Salsa 🌿

**Charred & Barbecued Marrow:** Mint & Vegan Cheese Cracked Wheat, Toasted Seeds, Sour Yoghurt, Mirco Herb Salad, Crispy Sweet Potato falafel 🌿

DESSERTS

**Pineapple Tart Tatin:** Banana Compote, Rum & Raisin Ice Cream, Compressed Pineapple Crisp 🌿

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

**Chocolate & Pecan Tart:** Chocolate Macaroon, Sweeten Cream, Coffee Gel & Espresso Butterscotch Sauce 🌿

**Cinnamon Doughnuts:** Apple Parfait, Brioche French Toast Fingers & Crumbed Tablet, Toffee Sauce, Strawberry Gel, Vanilla Ice cream 🌿

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

**Chocolate Cremeaux:** Miso Caramel, Orange Sorbet, Caramelised Orange Segments & Toasted Sesame Cracker 🌿

**Honey & Quince Jelly:** Vanilla Custard, Toasted Oats, Blackberry & Ansiseed Puree 🌿



MAIN COURSE- FILLET OF BEEF WITH CHILLI ROASTED BUTTERNUT SQUASH



DINING ENHANCEMENTS

DRY SNACKS UPGRADE

Choose From:

Dry Snacks - vegetable crisps, cheese straws and soy roasted nuts and seed

OR

Mediterranean nibbles - olive selection, sweet red drop peppers, whipped hummus & pesto crostini

SORBET COURSE UPGRADE

Choose From: Apple, Bramble, Gin & Tonic, Lemon & Basil, Champagne & Blackcurrant, Apple, Lemon, Strawberry and Black Pepper

CHEESEBOARD UPGRADE PRICE PER 10 PEOPLE

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



PRE-DINNER CANAPÉS

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

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

Creviche 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](mailto: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](mailto:eventdeliveryteam@pandjlive.com)



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