

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 2023



**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 

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 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

### 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 🌱



## 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

OPTION TO PURCHASE ADDITIONAL OPTIONS

### 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 x Cold Desserts, Fresh Fruit & Cheese Selection, Tropical Fruit Salad

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



## 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

**Venison 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, Focaccia 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 6 CANAPES

OPTION TO PURCHASE ADDITIONAL CANAPES

### 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

**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 🌱

**Banana & Banoffi Cheesecake Roulade:** Ginger Crumb 🌱





## 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 & Provençal 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:** Provençal 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 Bordalaise 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 Draon 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 Butt & Kale Slaw

### MAIN COURSES

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

### 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:

[eventdelivery@pandjlive.com](mailto:eventdelivery@pandjlive.com)



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