



HIGHLANDS END

Relax, recharge, indulge and enjoy

The sample menus below show the variety of meals we can offer, all menu options can be varied to suit your individual requirements. Please contact us to discuss your catering necessities in further detail.

Carved Buffet Menu - £15.95

MEATS & FISH

Home Cooked Ham
Freshly Roasted Turkey
Scottish Topside of Beef

Plus a choice of either

Dressed Salmon
Peeled Prawns

SALADS

Mixed Lettuce, Homemade Coleslaw and Tomato and Cucumber Salad

Accompanied by a choice of 3 salad dishes from the following:

Caesar (Chicken)
Greek (Feta & Olive) (v)
Waldorf (Apple & Walnut) (v)
Pasta Salad (v)
Rice Salad (v)

VEGETARIAN

Devilled Eggs
Vegetarian Quiche
Vegetable Samosas

POTATOES

A choice of either:
New or Jacket Potatoes

DESSERT

Dorset Stilton & Cheddar with Biscuits, Grapes & Strawberries
Fresh Fruit Pavlova

Plus a selection of our home-made desserts

Sit Down Meal Example Menu A - £18.95

APPETISER

Homemade Broccoli & Stilton Soup
Smoked Salmon and Prawn Platter

ENTRÉE

Sirloin of Beef with Red Wine Gravy & Yorkshire Pudding
Served with Roast & New Potatoes and a selection of seasonal vegetables

DESSERT

Fresh Fruit Pavlova
Chocolate St Honore Gateaux

CHEESE BOARD

Dorset Cheddar & Stilton with Biscuits, Grapes & Strawberries

COFFEE, TEA AND MINTS

Finger Buffet Options

MENU A - £7.00

Various filled Vol-au-vents
Filled Bridge Rolls
Homemade quiche
Sausage Rolls
Sandwiches
Various Savouries
Cheese Board and Fruit

MENU B - £7.75

Homemade Quiche
Various filled Vol-au-Vents
Savoury Selection
Variety Sandwiches
Chicken Pieces and Dips
Fresh Fruit
Cheese Board

MENU C - £8.50

Homemade Quiche
Warm and Cold Savoury Selection
Smoked Salmon
Chicken Pieces and Dips
Various filled Vol-au-Vents
Sandwiches
Crudities
Fresh Fruit
Cheese Board

MENU D - £10.95

Menu D is the same as Menu C but
Includes a selection of homemade sweets

Sit Down Meal Example Menu B – 2 Course £12.50, 3 Course £16.45

APPETISER

Homemade Vegetable Soup
Prawn Cocktail with Marie Rose Sauce
Sliced Melon Fruit Medley

ENTRÉE

Roast Scottish Topside of Beef with Yorkshire pudding,
Horseradish sauce and traditional Gravy
Chicken Breast served in a White Wine & Mushroom sauce
Plais Veronique

Roasted Vegetable Lasagne

All of the meals above are served with Roast Potatoes, New Potatoes & Seasonal Vegetables

DESSERT

Strawberry Pavlova
Chocolate Flake Cheesecake
Lemon Meringue Pie
Cheese & Biscuits

COFFEE, TEA AND MINTS