

Hasty
HIGHLAND
CHEFS
A TASTE COLLECTIVE

SAMPLE MENUS

CANAPÉS

Thai beef and sesame salad cups
Babaganoush with sweet potato crisps
Pheasant & quail Scotch eggs
Mini Yorkshire puddings

STARTER

CRISPY PORK BELLY WITH APPLE & SAGE COMPOT
Crispy 6 hour braised pork belly with a rich apple compot served
with toasted peacan and oat meal crumb

MAIN COURSE

PAN ROAST LOIN OF VENISON
Venison loin served with thyme infused potato fondant,
glazed carrots & parsnips 3 ways served with a rich jus

DESSERT

APPLE & CINNAMON TART TATIN
Tart Tatin served with homemade ginger and honey ice-cream

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BREAKFAST

Sausage, bacon, haggis, blackpudding, tomatoes, beans, sourdough toast

BBQ LUNCH

Chicken breast, burgers, sausages, salads, potato salad, dressings & crumble for dessert

EVENING MEAL

VENISON CASEROL

Creamed mash & braised greens

DESSERT

TARTE AU CITRON

Served with lightly whipped double cream

BREAKFAST

SMOKED SALMON

Scrambled egg & sourdough toast

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CANAPÉS

Crispy chicken bites with a garlic aioli
Chorizo and goats cheese én-crute
Hot smoked salmon paté
Spiced falafel with a yogurt dip

STARTER

PAN ROASTED COD

Pan roasted cod fillet with a chilli and corriander butter, gnocchi
tenderstem broccoli and crispy cod skin

MAIN COURSE

BLADE OF BEEF

Braised blade of beef, crispy potatos, caramalised red onions
roasted cauliflower, cauliflower purée & wild mushrooms

DESSERT

LEMON & PASSION FRUIT POSSET

Lemon & passion fruit posset served with homemade vanilla &
cardamom shortbread

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CANAPÉS

Smoked salmon & cream cheese blinis
Thai spiced crab cakes
Green pea croustades
Goats cheese & caramelised onion en-crûte

STARTER

PAN ROASTED WOOD PIGEON

Roasted breast of pigeon with toasted pine nuts & a carrot purée

MAIN COURSE

RACK OF LAMB

Roasted savoy cabbage, crushed minted peas, butter fried
new potatoes & a light lamb jus

DESSERT

WHITE CHOCOLATE PANNA COTTA

White chocolate panna cotta with a green apple sorbet & a fruit
coulis

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Pulled pork bon-bon
Hot smoked salmon mousse croustades
Avocado & crab en-crûte
Crispy chicken bites with a garlic aioli

STARTER

BLACKPUDDING, SCAMPI AND WHITE BEAN CRUMBLE

Crispy blackpudding & monkfish scampi in a rich creamy sauce with
a crispy parmesan topping

MAIN COURSE

FILLET OF BEEF AND A SHIN PIE

Seared fillet of beef served with a mini shin scotch pie,
celeriac purée, crispy potato & a rich jus

DESSERT

BREAD & BUTTER PUDDING

Bread & butter pudding served with a rich clotted cream ice
cream with rum soaked golden raisins