

*The*  
**DUNSTANE  
HOUSES**

DUNSTANE HOUSE & HAMPTON HOUSE



The Dunstane Houses  
4 West Coates  
5 Hampton Terrace  
Edinburgh EH12 5JQ

## Canapé Menu

### Savoury

Orkney crab cakes with garlic, chilli and lemon grass with bloody mary mayonnaise

Orkney smoked salmon with Katy Rodgers crème fraiche on a cracked black pepper blini

Orkney smoked mackerel pâté with roasted beetroot salsa on Orkney oatcakes

Local Campbell's haggis bon bon's with spiced plum and apple Arran chutney

Roasted chicken caesar salad on a savoury tartlet

Mini cocktail chipolatas sausages with Perthshire Heather Hill honey and Arran mustard

Smashed avocado, feta and lemon on a sour dough croute

Bocconcini mozzarella with roasted red peppers and basil oil on baked filo cups

### Sweet

Mini chocolate brownie with white chocolate drops

Lemon curd tart with raspberry

Mini profiteroles with champagne cream and strawberry

Prosecco marshmallow

£3.00 per Canapé

*\*Minimum of 12 guests and 3 Canapés per person*

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## Sit Down Menu

### Starters

Soup of the day with warm artisan bread

Smoked Mackerel Salad with wasabi potato and seasonal leaves

Crispy Campbell's Haggis Bon Bons with Arran mayo and roasted black pudding

### Mains

Pan fried Orkney salmon fillet, Asian slaw and roasted new potatoes with a lemon oil

Roasted chicken wrapped in pancetta with fondant potato, dressed green vegetables and a red pepper sauce

Slow roasted beetroot and halloumi cheese with spinach and peppers

### Desserts

Sticky toffee pudding with hot butterscotch sauce and ice cream.

Raspberry Cranachan.

St.Lucas ice cream selection.

**3 Course Menu** – pre-selected one choice per course £35.00 per guest (Vegetarians Catered for separately)

**3 Course Menu** – choice to each guest as above £39.00 per guest

\*Pre order required 7 Days prior to arrival if you choose to give your guests the full options

\*Tea and Coffee & Sweet Treat available at £3.50 per head

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## Buffet Menu

### Sandwich Buffet

3 selected styles of sandwiches

Mackies crisps

Tea and coffee with Dunstane handmade shortbread

£8.50 per guest

### Cold Buffet

4 selected styles of sandwiches

Mackies crisps

Dunstane handmade sausage rolls and roasted mixed vegetable tartlets

Tea and coffee with Dunstane handmade shortbread

£13.50 per guest

### Hot Buffet

Dunstane handmade sausage rolls and mixed vegetable tartlets

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Sweetcorn fritters with sweet chilli dip

Haggis bon bons with Arran mustard mayo

Barbeque chicken skewers

Orkney tempura goujons

Tea and coffee with Dunstane handmade shortbread

£15.00 per guest

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Large Buffet

4 selected styles of sandwiches

Mackies crisps

Dunstane handmade sausage rolls and roasted mixed vegetable tartlets

5 selected styles of buffet bites

Tea and coffee with Dunstane handmade shortbread and brownie bites

£21.50 per guest

*\*All Buffet's require a minimum of 12 guests.*

Sandwiches selection:

- Traditional cucumber (v)
- Honey roast ham with mustard mayo and tomato
- Egg mayonnaise and chive (v)
- Bacon with lettuce and tomato
- Cheddar cheese and red onion marmalade (v)
- Humus with roasted red pepper and rocket (v)
- Orkney smoked salmon with cucumber and black pepper\*
- Coronation chicken and lettuce\*
- Prawns with avocado and mango chutney\*

*\*£1 supplement*

Buffet Bites Selection:

- Dunstane handmade sausage rolls
- Roasted mixed vegetable tartlet (v)
- Sweetcorn fritters with sweet chilli dip (v)
- Bocconcini mozzarella wonton with cherry tomato and basil (v)
- Haggis bon bons and Arran mustard mayonnaise
- Barbecue chicken skewers with lime
- Orkney salmon tempura goujons
- Orkney smoked mackerel pate on oatcakes
- Lindisfarne oysters served with lemon and tobasco, red wine vinegar and shallots or smoked whisky and lemon\*

*\*£3 per oyster (minimum of 12)*