



Tel: 01387 251655 / 07818 278305

email: [brian@iandbcatering.co.uk](mailto:brian@iandbcatering.co.uk)      [www.IandBcatering.co.uk](http://www.IandBcatering.co.uk)

**How to book from this menu and how it works.**

*Drop us an email or give us a call to check your date availability, choose your dinner selections, you can choose one from each course plus a vegetarian & a childrens option if required, if you would like to give your guests a choice you can choose two starters, two mains & two sweets, then you can email or phone in your dinner selections. We will then supply you with a written quote. The price we quote is the price you pay, no hidden costs. Price includes: \*Your dinner \*Waiting staff \*Crockery & cutlery \*Set tables, clear down & wash up. There may be a small charge to cover our fuel out with the DG1 & DG2 postal areas. We can include table linen if required at an additional charge. To secure your date we require a 20% deposit (max. £100) and the balance is payable ten days before your dinner this is also when you confirm your final guest numbers & menu selections. On the day of your dinner we will arrive at your venue approx. two hours before your dinner is to be served. We freshly prepare your food in our kitchen using the finest local ingredients and cook it at your venue's kitchen, if required we can set up a temporary kitchen at you venue, e.g. a marquee wedding. Tastings can be arranged by appointment. If you have a particular favourite dish in mind for your dinner, please don't hesitate to contact us for a quote.*

*Also available hot & cold buffets, marquee hire, curry buffet & bar service.*

**All main courses are served with baby potatoes & vegetables unless stated otherwise.**

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<b><i>Homemade Soup</i></b>	<b><i>Fish / Seafood Starters</i></b>	<b><i>Meat Starters</i></b>
<p><i>Served with bread &amp; butter</i></p> <p><b><i>Cream of tomato with basil oil</i></b> V</p> <p><b><i>Minted pea</i></b> V</p> <p><b><i>Lentil</i></b> V</p> <p><b><i>Carrot &amp; coriander</i></b> V</p> <p><b><i>Cock-a-leekie</i></b></p>	<p><b><i>Oak Smoked Scottish Salmon</i></b> <i>Served with wholemeal bread, Lockerbie butter &amp; a homemade Dill vinaigrette</i></p> <p><b><i>Prawn Cocktail</i></b> <i>Served on a bed of crisp lettuce &amp; topped with our very own Marie Rose sauce.</i></p>	<p><b><i>Parma Ham &amp; Melon salad</i></b> <i>Slices of melon with Italian Parma ham on a bed of rocket &amp; watercress with a Balsamic reduction</i></p> <p><b><i>Haggis &amp; clapshot stack</i></b> <i>Served with a creamy whisky sauce &amp; oatcakes</i></p>
<p><b><i>Vegetarian starters</i></b></p>		
<p><b><i>Homemade Houmous</i></b> <i>Served with herb &amp; sea salt pitta crisps</i></p> <p><b><i>Melon Salad</i></b> <i>Slices of assorted melon on a bed of rocket &amp; watercress with a Balsamic reduction</i></p> <p><b><i>Vegetarian Haggis Pakoras</i></b> <i>With a mint &amp; yoghurt sauce</i></p> <p><b><i>Mushroom Pâté</i></b> <i>Served with spiced chutney, sliced baguette &amp; Lockerbie butter</i></p> <p><b><i>Vegetarian Haggis &amp; clapshot stack</i></b> <i>Served with a creamy whisky sauce &amp; oatcakes</i></p>	<p><b><i>Homemade Smoked Scottish Mackerel Pâté</i></b> <i>Served with oatcakes &amp; Lockerbie butter</i></p> <p><b><i>Moules marinière</i></b> <i>The freshest of Scottish mussels with a white wine, cream, garlic and parsley sauce. Served with crusty bread &amp; butter</i></p> <p><b><i>Tempura fish goujons</i></b> <i>Strips of haddock in a crispy homemade batter Accompanied with a lemon aioli</i></p>	<p><b><i>Chicken Liver Pâté</i></b> <i>Served with spiced chutney, sliced baguette &amp; Lockerbie butter</i></p> <p><b><i>Haggis Pakoras</i></b> <i>With a mint &amp; yoghurt sauce</i></p> <p><b><i>Assiette of Continental meats</i></b> <i>served with marinated olives, warm ciabatta and a extra virgin olive oil and Balsamic dip</i></p>

### ***Meat Main Course***

#### **Braised Topside of Scotch beef**

*In gravy with Yorkshire puddings*

#### **Homemade beef lasagne**

*Served with side salad & garlic bread*

#### **Neapolitan beef casserole**

*Premium chunks of Scotch beef in a red wine sauce with courgette, red peppers & aubergine*

#### **Slow cooked pressed Belly of Pork**

*with a white wine jus*

#### **Roasted lamb loin chops**

*with a redcurrant, rosemary and port sauce*

#### **Homemade Steak Pie**

*Premium chunks of Scotch beef in gravy and topped with puff pastry.*

#### **Homemade Game Pie**

*Seasonal Dumfriesshire game in a rich red wine sauce and topped with puff pastry*

#### **Haggis**

*Accompanied with chappit tatties & neeps*

### ***Chicken Main Course***

#### **Balmoral Chicken**

*Chicken breast stuffed with haggis & served with a Drambuie cream sauce*

#### **Breaded Chicken breast escalope**

*Topped with roasted tomatoes, basil, mozzarella & Parmesan cheese*

#### **Roast Chicken**

*Leg portion roasted with lemon, garlic, rosemary & thyme*

#### **Chicken Breast**

*with a white wine, tarragon and mushroom sauce*

#### **Parma Ham Wrapped Chicken Breast**

*with a Marsala wine sauce*

#### **Homemade Chicken curry**

*Medium spiced curry, made with thigh fillet and served with boiled rice & nan bread*

#### **Homemade Thai green chicken curry**

*Medium-hot spiced curry, made with thigh fillet and a combination of spices, aubergine and coconut milk. Served with boiled rice & Thai style crackers*

### ***Fish Main Course***

#### **Scottish Salmon**

*Oven baked Salmon fillet served with a lime & sweet chilli sauce*

#### **Fish Chermoula**

*Scottish haddock fillet, marinated & baked in fresh coriander, parsley, onion & spices.*

#### **Sea bass**

*Skin on oven baked fillets with beurre noisette and capers*

#### **Rainbow trout**

*Whole trout oven baked with a mushroom & horseradish cream sauce*

### ***Vegetarian Main course***

*Country vegetable & barley casserole*

*Spicy root vegetable casserole*

*Vegetable lasagne*

**Vegetarian Haggis**

*Accompanied with chappit tatties & neeps*

#### ***Childrens menu options***

*Small portion of adult starter & sweet can be added*

*Homemade cheese & tomato pizza V*

*Beefburger in a bun*

*Chicken nuggets (breast meat)*

*Chips or smiley faces*

*Garden Peas or Heinz Beans*

### Dessert

#### **Chocolate Fudge cake V**

Moist homemade "chocolate heaven."  
Served with fresh pouring cream.

#### **Cranachan V**

Traditional Scottish dessert, made with raspberries, toasted oatmeal, double cream and a touch of malt whisky.

#### **Homemade plum & almond tart V**

Served with crème fraîche

#### **Lime posset**

with raspberries & shortbread

#### **Homemade Lemon cheesecake V**

Creamy & tangy on a crunchy hob-nob base

#### **Homemade Apple Crumble V**

Juicy apples topped with a crunchy oatly crumble.  
Served with double cream or ice cream.

### Dessert

#### **Sticky Toffee Pudding V**

Moist homemade pudding covered with toffee sauce. Served with cream or ice cream

#### **Crème Brûlée V**

Classic French sweet, rich homemade custard base, topped with crunchy caramel & served in a ramekin at room temperature

#### **Homemade boozy trifle**

Layered of sponge, fruit, jelly, custard & cream, laced with sherry

#### **Eton mess V**

Traditional English dessert consisting of strawberries, pieces of meringue and cream

#### **Profiteroles V**

Little choux buns filled with cream and covered in a plain chocolate sauce  
Served with fresh pouring cream.

### Cheeseboard

A selection of the finest Scottish or continental cheeses served with grapes, Lockerbie butter, crackers & oatcakes

### Tea & coffee

Freshly brewed tea & coffee  
After dinner mints