

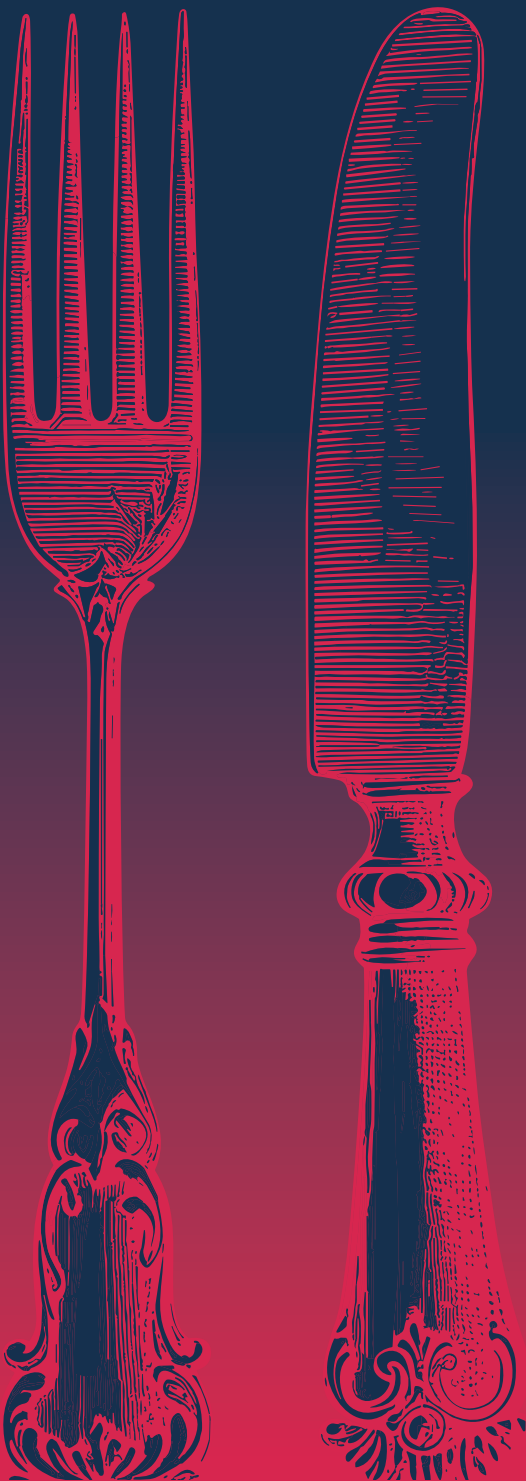
CATERING OPTIONS

CANAPES

BUFFET OPTIONS

EVENT BANQUET MENUS

PRIVATE DINING IN THE PIPERS' TRYST



Get in touch

0141 353 5551



events@thepipingcentre.co.uk

CANAPES

CANAPES

Minimum order 30 per option

£1.40 each

Mini Spiced Lentil Haggis, Neeps and Tatties Baskets   option available

Mini Traditional Haggis, Neeps and Tattie Baskets

Roast Pepper and Cream Cheese Cups   option available

Goat's Cheese and Red Onion Marmalade Cups   option available

Chicken Liver Pate on Mini Oatcakes  option available

Smoked Salmon, Dill and Cream Cheese Cups  option available

Beetroot Falafal Bites 

Jalapeno Poppers 

DELUXE CANAPES

Minimum order 30 per option

£2.90 each

Wild Mushroom and Wild Garlic Arancini 

Heritage Tomato, Mozzarella, Basil and Balsamic on Toast   option available

Beef Burger Sliders

Confit Duck Bon Bons  option available

Kedgeree Arancini  option available

Spring Rolls with Sweet Chili Dip 

Mini Vegetarian Haggis Filo Parcels 

King Prawns Wrapped in Filo Pastry

SWEET CANAPES

Minimum order 30 per option

£1.40 each



Mini Strawberry Tartlets 

Mini Lemon Tartlets 

Mini Cranachan Tartlets 

Brownie Bites with Pistachio Cream 

Chocolate Dipped Strawberries  option available

Eaton Mess (served in a shot glass)  

Key:  Vegetarian  Vegan  Dairy Free  Gluten Free

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

BUFFET

Option 1

£3.50 per roll:

Hot filled rolls: choice of bacon, lorne sausage, tattie scone, vegan sausage, haggis or black pudding.

Option 2

£8 per person:

Sandwiches and wraps: A selection of sandwiches and wraps with seasonal fillings.

Option 3

£10 per person:


Five options of finger food from the buffet list below.

Option 4

£16 per person:

Sandwiches, wraps and four finger food options from the buffet list below.

Buffet List:

Spiced Lentil and Bean Haggis Bon Bons 

Haggis Bon Bons with Whisky Mayo

Black Pudding Bon Bons

Assorted Pizza Wedges    (all options available)

Vegetarian Pakora with Pakora Sauce 

Chicken Pakora



Mozzarella Sticks with Tomato Chutney 

Individual Vegetarian Quiches 

Arran Cheddar and Onion Puff Pastries 

Vegan Sausage Rolls 

Pork and Thyme Sausage Rolls

Char-Grilled Chicken Skewers:
Garlic and Herb or Cajun Spiced  

Cauliflower Bites 


Mac and Cheese Bites 


Falafel Bites with Coriander and Yogurt 

Hot Fork Options:


*Served in portions of 20 per chafing dish.
Minimum order 20.*

Haggis, Neeps and Tatties with Whisky Sauce
£12pp

Spiced Lentil Haggis, Neeps and Tatties 
£10pp

Mac and Cheese 
£10pp

Beef Stroganoff
£12pp

Mushroom Stroganoff 
£10pp

Beef Lasagna
£12pp

Veggie Lasagna   option available
£10pp

More:

Haggis, Neeps and Tattie Pies **£5 each**

Mac and Cheese Pies **£5 each**

Cheese Platter (serves up to 10 people) **£45**

AUDITORIUM BANQUET DINING

A pre-order is required 14 days prior to your event booking for all Auditorium Banquet Dining.

A maximum of three starters, mains and desserts can be selected.

Please discuss any allergies or specific dietary needs with our events team.

MARCH

£36pp

Soup of the day served with Italian bloomer  

Selection of melon with wild berry compote   


Chicken liver parfait, red onion jam, oatcakes and a small house salad

Scottish smoked salmon, lemon crème fraiche, capers and toasted bloomer  option available



Seasonal vegetable risotto, herb oil, with freshly grated parmesan  option available 



Ricotta and spinach ravioli in a herb and butter sauce

Ballotine of chicken wrapped in bacon stuffed with haggis, Glenfiddich whisky cream served with seasonal vegetables and potatoes  option available



Traditional Cranachan with shortbread

Warmed cloutie dumpling with toffee sauce, clotted cream ice-cream and white chocolate soil

Seasonal fresh fruit platter (melon, berries, orange segments) with raspberry sorbet  





Freshly brewed tea, coffee and shortbread

(all mains are served with seasonal vegetables and chef's choice of potatoes)

STRATHSPEY


£42pp

Soup of the day served with Italian bloomer  



Vegan spiced lentil haggis, neeps & tatties with an oat whisky cream 

Torched goats cheese, glazed with honey, served with house salad and toasted pine nuts 


Ramsay's haggis, neeps and tatties with Glenfiddich whisky cream

Cullen skink served with Italian bloomer  option available



Seasonal vegetable risotto, herb oil, with freshly grated parmesan  option available 

Wild mushroom, ricotta and mozzarella ravioli, with a creamy mushroom and white wine sauce 

Pork fillet wrapped in streaky bacon filled with Stornoway black pudding, with an apple and thyme puree and red wine jus 

Pan fried fillet of Hake with slow cooked tomatoes and herb oil



Dark chocolate mousse tart with an orange puree and hazelnut crumb and whipped vanilla cream

Warmed cloutie dumpling with toffee sauce, clotted cream ice-cream and white chocolate soil

Selection of vegan sorbets served with fresh seasonal berry compote 





Freshly brewed tea, coffee and shortbread

(all mains are served with seasonal vegetables and chef's choice of potatoes)



REEL

£48pp

Soup of the day served with Italian bloomer  

Vegan spiced lentil haggis, neeps & tatties with an oat whisky cream 



Crumbled warm goats cheese and red onion jam tart served with seasonal house salad


Game terrine-pheasant, partridge, wood pigeon, red onion chutney, house salad
and a warmed mini loaf   option available



Beetroot cured smoked salmon gravlax, lemon crème fresh and herb oil   option available

NC

Pan fried gnocchi with seasonal vegetables and puree 

Vegan root vegetable parcel with aged balsamic  

Campbell's prime 6oz rib-eye of beef served with a pink peppercorn sauce   option available

Lobster glazed cod with a herb split beurre blanc   option available

NC

Vanilla cheesecake coated in lemon and white chocolate with fresh raspberry compote,
white chocolate soil and whipped vanilla cream

Apple and blackberry crumble with calvados anglaise or vanilla pod ice-cream

Warmed vegan and gluten free dark chocolate brownie with vegan ice-cream  

Selection of vegan sorbets served with fresh seasonal berry compote  

NC


Freshly brewed tea, coffee and shortbread

(all mains are served with seasonal vegetables and chef's choice of potatoes)



JIGS

£54pp

Soup of the day served with Italian bloomer  

Vegan spiced lentil haggis, neeps & tatties with an oat whisky cream 

Buffalo mozzarella, with heritage tomatoes, red onion rings, fresh basil and balsamic glaze

Trio of salmon, hot smoked, cold smoked, beetroot gravlax, lemon crème fraiche, dill, pickled beetroot puree   option available



Black pudding, confit egg yolk, sourdough croute and black truffle shavings 

NC

Seasonal vegetable risotto, herb oil, with freshly grated parmesan   option available

Wild mushroom, ricotta and mozzarella ravioli, with a creamy mushroom and white wine sauce 

Vegan root vegetable parcel with aged balsamic  


Campbell's prime 6oz fillet of beef on a haggis crouton with a Glenfiddich whisky sauce  option available  option available



Halibut, shrimp, lemon, caper and shallot burnt butter sauce   option available

NC

Warmed dark chocolate brownie with pistachio cream, crushed pistachios and vanilla pod ice-cream

Blueberry frangipane tart served with toasted flaked almonds and crème fraiche

Highland cheese platter ~ pickled grapes, red onion marmalade, raspberry coulis and oatcakes  option available

Warmed vegan dark chocolate and caramel brownie with vegan ice-cream  

Selection of vegan sorbets served with fresh seasonal berry compote  

NC

Freshly brewed tea, coffee and shortbread

(all mains are served with seasonal vegetables and chef's choice of potatoes)

PRIVATE DINING AT THE PIPERS' TRYST


A pre-order is required 14 days prior to your event booking for all private dining.

Please discuss any allergies or specific dietary needs with our events team.


Menu One

£34pp




Soup of the day with crusty bloomer   option available



Black pudding fritters with Glenfiddich whisky cream  option available

Smoked Scottish salmon with pickled shallots, capers, lemon and bloomer toast  option available




Goats cheese, beetroot and red onion tart with tomato salad and balsamic & herb oil   option available



French trimmed chicken supreme with black pudding bonbon, creamed potatoes, seasonal greens and Glenfiddich whisky sauce  option available

Pan roasted salmon with crushed potatoes and a pea & bacon herb beurre blanc   option available



Sticky toffee pudding with butterscotch sauce and vanilla ice-cream 

Vanilla cheesecake with lemon and white chocolate ganache and vanilla ice-cream 

Isle of Mull cheddar with oatcakes and red onion chutney   option available


Menu Two

£38pp





Soup of the day with crusty bloomer   option available


Ramsay's of Carluke haggis stack with whisky jus  option available

Scottish crab and herb crème fraiche with basil and avocado puree, apple salad and charred cherry tomatoes 



Wild mushroom ravioli with wild mushroom, tarragon and chervil cream sauce and grated parmesan   option available



6oz Scotch beef rib-eye with thyme fondant potatoes and a herb crusted tomato   option available

Cheddar and herb crusted cod with creamed potatoes, seasonal vegetables and a white wine chicken jus  option available



Clotie dumpling with white chocolate soil and clotted cream ice cream 

Pavlova with seasonal berries and vanilla ice cream  


Charred brie with red onion jam, cranberry puree, crushed pistachios and heather honey  



Menu Three

£46pp





Soup of the day with Italian bloomer   option available



Buffalo mozzarella with romesco sauce, tomatoes and herb oil 



Selection of meats with focaccia loaf and sea salt butter  option available  option available


Cullen skink with Italian bloomer  option available




Root vegetable parcel with fondant potatoes, roasted thyme carrots and an oat Glenfiddich whisky cream  

6oz beef fillet with fondant potatoes, herb crusted tomato and a red wine jus  

Venison loin with black pudding bonbon, potato fondant, charred leeks, celeriac puree and red wine jus  option available  option available

Lobster glazed halibut with creamed mash, celeriac puree, samphire and butter sauce and a prosciutto crumb 



Apple and blackberry crumble with clotted cream ice-cream 

Dark chocolate brownie with pistachio cream, crushed pistachio, fresh strawberries and vanilla ice-cream

Vanilla cheesecake with caramelised banana and white chocolate ganache, candied pecans and cappuccino ice-cream

Mixed Scottish cheese selection with plum and apple chutney, pickled grapes, raspberry compote, prosciutto and oatcakes 