



# MJFORBES CATERING

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Tel. 07938 845849

WE PRIDE OURSELVES ON SUPPLYING LOCALLY SOURCED FOOD WHERE POSSIBLE.  
HAMPERS ARE AVAILABLE TO SUIT WEEKEND REQUIREMENTS.

BREAKFAST	QUANTITY
Full Scottish breakfast Free range eggs, local back bacon, Stornoway black pudding, mushrooms, tomatoes, potato scone, beans	
Scottish Salmon with poached egg and hollandaise sauce	
Local caught Kipper with poached egg	
Pancakes with crispy bacon and maple syrup	
Selection of pastries and preserves	
Tea and Coffee	
Fruit juice	
Yoghurt and berries	
Cereals	
Muesli	
Breads	
Melon	
Grapefruit	

PRICE IS BASED ON A MINIMUM PARTY OF 12.  
FROM £20 PER HEAD

<b>LUNCH</b>	<b>QUANTITY</b>
Cottage pie with a green salad	
Fish pie with a minted pea salad	
Chilli with garlic bread and choice of rice or baked potato	
Lasagna with a mixed salad and garlic bread	
Selection of sandwiches	
Sausage rolls	
Mini pies	
Macaroni cheese with salad and garlic bread	

**PRICE IS BASED ON A MINIMUM PARTY OF 12.  
FROM £20 PER HEAD**

<b>AFTERNOON TEA</b>	<b>QUANTITY</b>
Selection of sandwiches	
Hot savoury assortment	
Scones	
Cream Cake assortment	
Tea and coffee	
Large cakes to order from selection -  Lemon Hummingbird Chocolate Guinness Victoria cream sponge	

**PRICE IS BASED ON A MINIMUM PARTY OF 12.  
FROM £20 PER HEAD.**

**LARGE CAKES CAN BE ORDERED FROM ABOVE SELECTION AT £20 EACH.**

## DINNER MENU

STARTERS	QUANTITY
Haggis stacks with a whiskey sauce	
Hot smoked salmon salsa	
Salmon roulade on a bed of green leaves	
Chicken liver pate with toasted brioche	
Scallops on a bed of crushed peas and crispy bacon	

MAINS	QUANTITY
Chicken in an almond and honey sauce with a roasted almond topping	
Beef wellington with a red wine jus	
Sirloin of beef with Yorkshire pudding	
Herb crusted fillet of salmon with hollandaise sauce	
Pork schnitzel in a panko breadcrumb with a mushroom sauce	

**Each course is accompanied by seasonal vegetables and potatoes of your choice.**

DESERTS	QUANTITY
Lemon tart with raspberries and cream	
Sticky toffee pudding with cream	
Poached pears in red wine	
Pannacotta with homemade shortbread	
Chocolate roulade	
Coffee accompanied with chocolates	

**PRICE IS BASED ON A MINIMUM PARTY OF 12.  
FROM £60 PER HEAD.**

Prices will vary upon party size and menu chosen. A self-catering option is available.  
Please contact me with any particular requirements as I can produce a menu to meet your needs.