



Poached and Dressed Salmon

For the last 25 years we've been cooking whole fish, fillets and portions of Scottish Quality Salmon for our customers.

All dressed salmon are garnished with seasonal salad, perfect for a main course or a cold buffet.

Available in a variety of portion sizes:

- Whole (Head and Tail on)
- Filleted and pin boned (Fillets can be placed on top of each other or side by side)
- Or portioned individually to suit your needs

Teriyaki Salmon

Chunky skinless and boneless salmon fillets marinated in a classic teriyaki sauce and spring onions, gently baked in the oven and then topped with our own home-made sweet chilli jam.

Salmon En Crouete

This listing would not be complete without one of the first ready prepared dishes we offered for sale:

Two fillets of Scottish salmon sandwiching our unique recipe of fresh asparagus and dill encased in a decorated vegetarian puff pastry case.

Available cooked or uncooked

Sea Bass on Roasted Vegetables

Fillets of Sea bass on a bed of roasted peppers, red onion, courgette and cherry tomatoes.

Boiled Gefilte Fish

Another specialty...our gefilte fish is prepared on our premises using traditional ingredients accompanied with a delicious juice.



Fried Fish (fried in Egg and Matzo meal)

Our reputation in this area spreads far and wide as we only fry fresh fish in our own kitchens. Choose from haddock, plaice and cod or lemon sole, Dover sole, halibut.

All our fried fish is pin-boned

Skinless portions of fish are also available.

Our range includes –

- **Fish Portions** – Fish fried in free range egg and matzo meal coating, available skinned and always boneless.
- **Goujons** – Smaller strips of fish fried available in Haddock, Plaice, Lemon sole and Salmon.
- **Fried fish ball** – Cocktail size fish balls containing a mixture of white fish, onion and egg, coated in matzo meal and fried until golden.
- **Salmon Cutlets** – Poached Scottish salmon, egg, onion and matzo meal fried until golden

Quiche

A selection of quiche's ordered whole (can be cut up into up to 20 portions if required) and fresh for the day of your event,

Combinations available are as follows:

- Mushroom & Spring Onion
- Mixed Peppers & Cheese
- Asparagus & Tomato
- Cheese & Broccoli
- Cheese & Onion
- Asparagus

Platters of Bridge Rolls

Open bridge rolls with a selection of tasty toppings including:

- Poached Salmon and dill, homemade chopped herring, egg and onion mayonnaise, smoked salmon, cream cheese with chives. Three halves per serving.

For 12 servings with 36 halves



Fishcakes

Luxury Fishcakes

Our best seller, a traditional cake with salmon, halibut, parsley and creamy mash potato.

Kiln Roasted Salmon Fishcakes

A smoky fishcake with a Cajun and parsley crust

Smoked Haddock and Spring Onion Fishcakes

Mellow naturally smoked haddock and spring onions with a rolled oat coating

McRadish Fishcakes

A delicious combination of smoked mackerel, sweet potato and creamed horseradish

Mediterranean Fishcakes

A classic Mediterranean combination using Tuna, Mackerel and Sundried Tomatoes



Salads

All salads can be supplied in returnable bowls to make your entertaining easy.

- Small bowls serve 8-10
- Medium bowls serve 10-16
- Large bowls serve 20-30

Coleslaw

Traditional recipe, white cabbage, carrot juliennes, Spanish onion, and our special salad dressing,

New Potato Salad

New potatoes, spring onions, and our own salad dressing,

Roasted Vegetables

Courgettes, red onions, red peppers, yellow peppers, cherry tomatoes, garlic and herbs, slow roasted in the oven with a drizzle of virgin olive oil.

Continental Salad

Vine grown tomatoes, cucumber, red onions, with our own honey and mustard dressing

Asian Noodle

Egg Noodles, mange tout, peppers, carrots, sweet chilli and garlic dressing.

Mediterranean Pasta Salad

Pasta, black olives, red pepper, parsley, olive oil, and our homemade sundried tomato dressing.

All of our homemade dishes are produced in an environment where nuts are used.
For any other allergen information please ask a member of staff



Desserts

French Filled Macaroons

Flavours: Pistachio, Chocolate, Lemon, Raspberry, Vanilla & Coffee

Individual Pots au Chocolate

A rich dark chocolate cream in terracotta pots

Individual Apricot Tartlets

Pastry base topped with almond filling and sweet Moroccan apricots

Individual Crème Brulee's

Authentic French classic combining whipping cream, egg yolks and Madagascan vanilla beans complete with terracotta ramekin.

A selection of larger desserts are available

And a variety of quality ice creams, sorbet and dairy free alternatives including Alder tree, green & blacks, booja booja