



FIFTEEN NINETY NINE

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Morning Refreshments

Tea & Coffee

£1.20 per person, per serving

Tea, Coffee & Biscuits

£1.80 per person, per serving

Mini pastry selection

£1.20 per pastry

Standard pastry selection

£1.80 per pastry

Breakfast rolls

(Bacon, Lorne sausage or egg)

£5.00 per roll

Add potato scone for 50p

Warm croissant with ham and gruyere cheese

Or

Warm croissant with spinach, field mushroom and gruyere cheese

£5.00 per croissant

Croque Monsieur

£5.00 per person

Fruit scone with jam and butter

£1.80 per scone

Muffin Selection

£1.80 per muffin

Portuguese egg custard tart

£1.80 per tart

Fruit basket

£1.00 per person

Prices are subject to change



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Lunch Options

Soup of the day

With Artisan Bread roll and butter

£3.75 per person

Sandwich Selection

A mix of cocktail sandwiches for sharing

£5.50 per person

Soup and Sandwich

A classic homemade soup with sandwich selection

£6.50 per person

Light Bites

Olives

£2.50 per person

Nibbles (Selection of crisps, pretzels, nuts, crackers)

£3.00 per person

Mature Cheddar cheese and oatcakes with fruit chutney

£3.60 per person

Chicken liver pate with oatcakes and fruit chutney

£3.60 per person

Prices are subject to change



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Finger Buffet Menus

All prices inclusive of VAT

Menu A £8.50

Selection of cocktail sandwiches
Mini margherita pizza
Vegetable pakora with sweet chilli dipping sauce
Handraised pork pie
Chicken sate

Menu B £9.00

Selection of cocktail sandwiches
Imperial dim sum selection with soy dipping sauce
Mini cod and mushy peas on potato rosti cake
Mini cheese and ham panini
Petit crolines

Menu C £9.50

Selection of cocktail sandwiches
Smoked salmon bagel with cream cheese and dill
Selection of mini cocktail quiche
Chicken and chorizo skewers
Croque monsieur

Menu D £9.50

Selection of cocktail sandwiches
Sawadee tempura king prawn with Thai dipping sauce
Mini chicken and bacon pie
Cheeseburger crostini
Duck and hoisin spring roll with plum sauce

Prices are subject to change



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Vegetarian Finger buffet £8.50

Selection of vegetarian cocktail sandwiches
Cheddar cheese and onion flutes
Spinach and feta cheese goujons
Spiced chickpea falafel with yoghurt and mint dip
Vegetable crudités

Desserts

£3.50 per person
(choose 1 dessert)

Crème brulee cheesecake
Chocolate torte
Profiteroles with chocolate sauce
Lemon tart
Fig, plum and pistachio frangipane tart
Eton mess

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Cold Fork Buffet Menus

All prices inclusive of VAT

Choose two salads from our salad selection to compliment your buffet choice

Menu A £15.00

Mustard roast gammon with homemade piccalilli
Chestnut mushroom pate with tarragon mayonnaise and oatcakes
Primavera roast vegetable quiche (V)
Potato salad with dill and mustard dressing
Seasonal leaf salad
Artisan bread and butter
Crème brulee cheesecake *or* Chocolate torte
Fresh fruit basket

Menu B £16.00

Thai rare roast sirloin beef with pickled vegetable ribbons
Potted smoked mackerel pate with Arran oatcakes
Char grilled vegetable terrine (V)
Potato salad with crispy bacon and sour cream
Seasonal leaf salad
Artisan bread and butter
Profiteroles with chocolate sauce *or* Lemon tart
Fresh fruit basket

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Menu C £16.00

Selection of cold, cured meats
Seafood medley
Red pepper parfait with feta cheese and sour cream scone
Potato salad with gherkin and German sausages
Seasonal leaf salad
Artisan bread and butter
Fig, plum and pistachio frangipane tart *or* Eton mess
Fresh fruit basket

Salad selection

(Choose any two salads)

Cous cous, sundried tomato, cucumber and mint
Rocket, watercress, parmesan shavings, balsamic syrup
Celery, walnuts, apple and grape salad with mayonnaise
Tuscan bean salad with lemon, shallot and raddichio
Griddled vegetables with basil oil and shaved parmesan
Pasta, roasted cherry tomatoes, red onion, pesto dressing
Tomato, mozzarella and basil
Beetroot and tarragon coleslaw
Watermelon and feta cheese
Classic Caesar

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Finger food

£13.00 pp

A selection of Panini bites served with any four of the following:

Orange mini muffin with cream cheese, turkey and cranberry

Rosemary mini muffin with smoked ham and peach relish

Filo tart with rare roast beef, wasabi cream

Filo tart with bang bang chicken

Dill scone with smoked salmon and horseradish cream

Aubergine caviar crostini (V)

Tomato and basil crostini (V)

Thai butterbean crostini (V)

Cherry tomato and pesto galette (V)

Butternut squash and taleggio cheese galette (V)

Warm

Croque Monsieur

Ginger and hoisin chicken drummette

Tandoori chicken drummette

Thai fish cake with sweet chilli dipping sauce

Devilled crab cake with tomato remoulade

Wild mushroom and thyme vol au vent

Aubergine and pine nut fritter (V)

Prices are subject to change



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Canapés

£11.00 pp

Select any canapés from the list - 6 canapés per person

Cold

- Croustade of smoked salmon, crème fraiche and lime
- Croustade of Asian beef
- Blini with peppered mackerel, horseradish potato and apple salad with red onion marmalade
- Cucumber cup with smoked trout mousse and dill
- Cucumber cup with Scottish blue cheese mousse and crisp pancetta
- Prosciutto, parmesan and honey palmiers
- Scottish mussel in shell with salsa cruda
- Fennel marinated feta and olive skewers (V)
- Beetroot parfait on rye bread with sour cream and chives (V)
- Carrot parfait on rye bread with beetroot chutney (V)
- Parmesan shortbread with feta cheese, slow roast tomato and olive (V)
- Parsley frittatine with black olive ricotta (V)
- Marinated ricotta and spinach tortellini skewers with oven dried tomato and basil (V)
- Sun dried tomato and pesto palmiers (V)
- Celery barquette with stilton and walnuts (V)

Warm

- Baby bagel with grilled goats cheese, chives and red onions
- Blini with mustard butter, parma ham and parmesan with pesto
- Salmon teriyaki skewer with sesame seeds
- Prosciutto, parmesan and honey palmiers
- Cumin scented kofte with mint yoghurt dip
- Malaysian coconut chicken skewers
- Grilled fig with Dolcelatte cheese and Iberian ham
- Mushroom and spinach arancini ball
- Macsween haggis bon bon

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Mini canapé desserts

£4.50 pp

Choose any 3 desserts from the list below:

(Ideal for drinks receptions, pre - dinner and afternoon teas)

Mini sticky orange and almond cakes with pomegranate seeds

Mini chocolate truffle cakes

Muscavado and fig mini meringues

Strawberry and pistachio mini meringues

Mini passion fruit curd tarts

Mini Cherry and almond frangipane tarts

Mini banoffee pies

Prices are subject to change