



FIFTEEN NINETY NINE

events · weddings · dining

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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events · weddings · dining

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

Fruit Platter

A selection of exotic fresh fruits served on a slate platter

£3.00 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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events · weddings · dining

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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events · weddings · dining

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

Prices are subject to change



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events · weddings · dining

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

Prices are subject to change



FIFTEEN NINETY NINE

events · weddings · dining

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

Prices are subject to change



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events · weddings · dining

Bowl Food Buffet

£10.50 per head

Please choose three options from the list below.
We recommend one dish from each category.

All prices inclusive of VAT



Meat

Sliced poached chicken with waldorf salad and citrus dressing (H)

Sliced poached chicken on a bed of cos lettuce with croutons, parmesan shavings and Cesar dressing (H)

Chicken Tandoori with Biriyani rice salad, riata sauce and mini poppadom (H)

Shredded duck with Thai noodle salad, shredded spring onions and pickled pink ginger

Italian cured meats with rocket and parmesan salad



Fish

Harissa rubbed flaked salmon with sun dried tomatoes, orzo pasta and black bean and corn salsa (H)

Tuna salad with green beans, tomatoes, potatoes, egg, red onion and olives (H)

Smoked mackerel on potato, horseradish and pink lady apple salad (H)

Smoked salmon with beetroot and celeriac remoulade and lemon (H)

Prawn cocktail with Thousand Island dressing (H)



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FIFTEEN NINETY NINE

events · weddings · dining

Vegetarian

Chickpea Falafal with pearl cous cous and yoghurt and mint dressing (H) (V)

Griddled Mediterranean vegetables with Haloumi and lemon and caper dressing (H) (V)

Greek salad with tomatoes, cucumber, Kalamata olive, red onion, feta cheese and Tzatziki sauce (H) (V)

Spinach tortilla with sun blush tomatoes and Mediterranean olives (H) (V)

Vegetable pakora with sag aloo potato and coriander salad (H) (V)

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

Prices are subject to change



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events · weddings · dining

H – Halal

V - Vegetarian

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

Prices are subject to change



Ginger and hoisin

FIFTEEN NINETY NINE

events · weddings · dining

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)

Canapés

£11.00 pp

Select any canapés from the list - 6 canapés per person

Cold

Croustade of smoked salmon, crème fraîche 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

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Prosciutto,
honey palmiers
Cumin scented
yoghurt dip

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events · weddings · dining

parmesan and
kofte with mint

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