



Welcome to Cuthberts Events and thank you for considering us for your upcoming event.

We will endeavour to create a fabulous occasion for you and your guests, one you will always remember, in our welcoming, elegant, original venue.

All of our menus are adaptable to suit your needs. We cater for events between 10 and 45 guests. For movie parties we can comfortably accommodate 20 /25 guests. We also cater for all events where the use of a projector is required, such as training, educational and one off events.

There may be a venue hire, depending on the size and length of the party, event and the choice of menu. We will be delighted to tailor your event to your exact requirements and to ensure that it is a hassle free, successful and enjoyable night. Just call us on 0131 2281070, email us on info@cuthbertscoffee.co.uk or come and see us to book an appointment with our Events Coordinator

NIGHT PARTIES /EVENTS

BUFFET

MENU A 16.95

Chef's Soup of the Day

Chef's Vegetarian Pasta

Selection of Finger Sandwiches

Mixed Salad, and Dips

Basket of assorted breads and rolls

MENU B 18.95

Menu A plus

Hot BBQ Chicken Wings

Egg Halves and Mayonnaise

Curried cous cous Salad with Peppers and Chickpeas

Creamy Potato Salad

MENU C 21.95

Menu B plus

Roast Topside of Beef or Warm Lemon Chicken

Roast Potatoes

Mini Spring Rolls with a Honey Mustard Dip

Our Fine Loose Teas, Cuthberts Premium Coffees, Mouth Watering Cakes, Popcorn and Soft Drinks can be purchased on the night of the event.

NIGHT PARTIES/ EVENTS

SIT DOWN

MENU A 22.95 2 course/ 25.95 3 course

Starters

Smooth Chicken Liver Pate' served with Toast and Crisp Side Salad

Mozzarella and Vine Tomatoes with Basil Pesto Dressing

Home Made Soup with a Selection of Breads

Mains

Home Made Steak Pie

Herbs Marinated Breast of Chicken with Fresh Market Roast Vegetables

Sliced Roast Beef in Creamy Cracked Black Peppercorn Sauce and Fresh Market Roast Vegetables

Tagliatelle in fresh Wild Mushroom and Spinach Sauce

Desserts or Loose Teas, Coffees and Shortbread

Strawberry Cheesecake with Mackie's Vanilla Ice Cream

Rich Chocolate Torte with Fresh Cream

Luxury Ice Cream topped with Hot Toffee Sauce and Shortbread Slice

MENU B 24.95 2 course/27.95 3 course

Starters

Smooth Chicken Liver Pate' served with Toast and Crisp Side Salad

Fan of Melon with North Atlantic Prawns Marie Rose

Portobello Mushrooms with a Garlic Dip and Crisp Side Salad

Mains

Breast of Chicken with a Mild Korma Sauce

Honey roast ham with gravy served with a selection of seasonal vegetables and potatoes

Poached Fillet of Fresh Salmon with a Watercress Cream Sauce

Slow cooked pork with creamy sweet potatoes and honey glazed carrots

Desserts or Loose Teas, Coffees and Shortbread

Lemon Meringue Pie with Fresh Cream

Strawberry Cheesecake with Mackie's Vanilla Ice Cream

Luxury Ice Cream topped with Hot Toffee Sauce and Shortbread Slice

MENU C 26.95 2 course /29.95 3 course

Starters

Venison Pate' complimented by Cranberry Jelly, Oatcakes and a Crisp Side Salad

Tender Goujons of Chicken with a Lightly Curried Dip and a Crisp Side Salad

Home Made Soup with a Selection of Fresh Breads

Mains

Corn Fed Chicken Breast stuffed with Sun Blushed Tomatoes, Basil and Cream Cheese Topped with Sweet Pepper Sauce, Served with Roast Seasonal Vegetables and Potatoes

Sliced Roast Sirloin of Beef, Served with Roast Seasonal Vegetables and Potatoes

Goat Cheese Portobello Mushrooms and Red Pepper Stack, with Beetroot and Walnut Salsa Served with Roast Vegetables and Potatoes

Desserts or Loose Teas, Coffee and Shortbread

Fresh Fruit Salad with Cointreau Syrup

Lemon Meringue Pie with Fresh Cream

Individual Pavlova Filled with Fresh Cream and Topped with Seasonal Berries

Rich Chocolate Torte on a Bed of Fresh Cream