

# Food Moments

at Hamilton Park



For illustrative purposes only



# Our Philosophy

**At Hamilton Park we believe in making every moment count, for the guests we serve and for our team members.**

Whether creating dishes for conferences, concerts, dinners, raceday or once-in-a-lifetime events, our love of honest, well sourced and expertly crafted food and drink and the exceptional moments and lasting memories it creates, is at the heart of what we do.

Underpinning this passion is our food philosophy which allows us as chefs, cooks and food service heroes to think about the food we source, create, present and the impact this has on our business, customers, communities and the environment.

From recruiting rising stars to embracing technology to tackle food waste, Hamilton Park is leading the way in delivering great tasting food that takes pride of place and exceptional service with confidence.

## **CONFIDENT**

Having confidence in our craft and ability are key. Our team always apply their own talent to create food they are proud of and that tastes amazing.

## **CREATIVE**

Creativity delivers flavour and, importantly, surprise and delight. We never lose sight of how food is prepared, presented and most importantly, how it tastes.

## **CONSIDERED**

Our food design is always well considered, relevant to the audience and delivers quality at every price point.

# Passionate Foodies

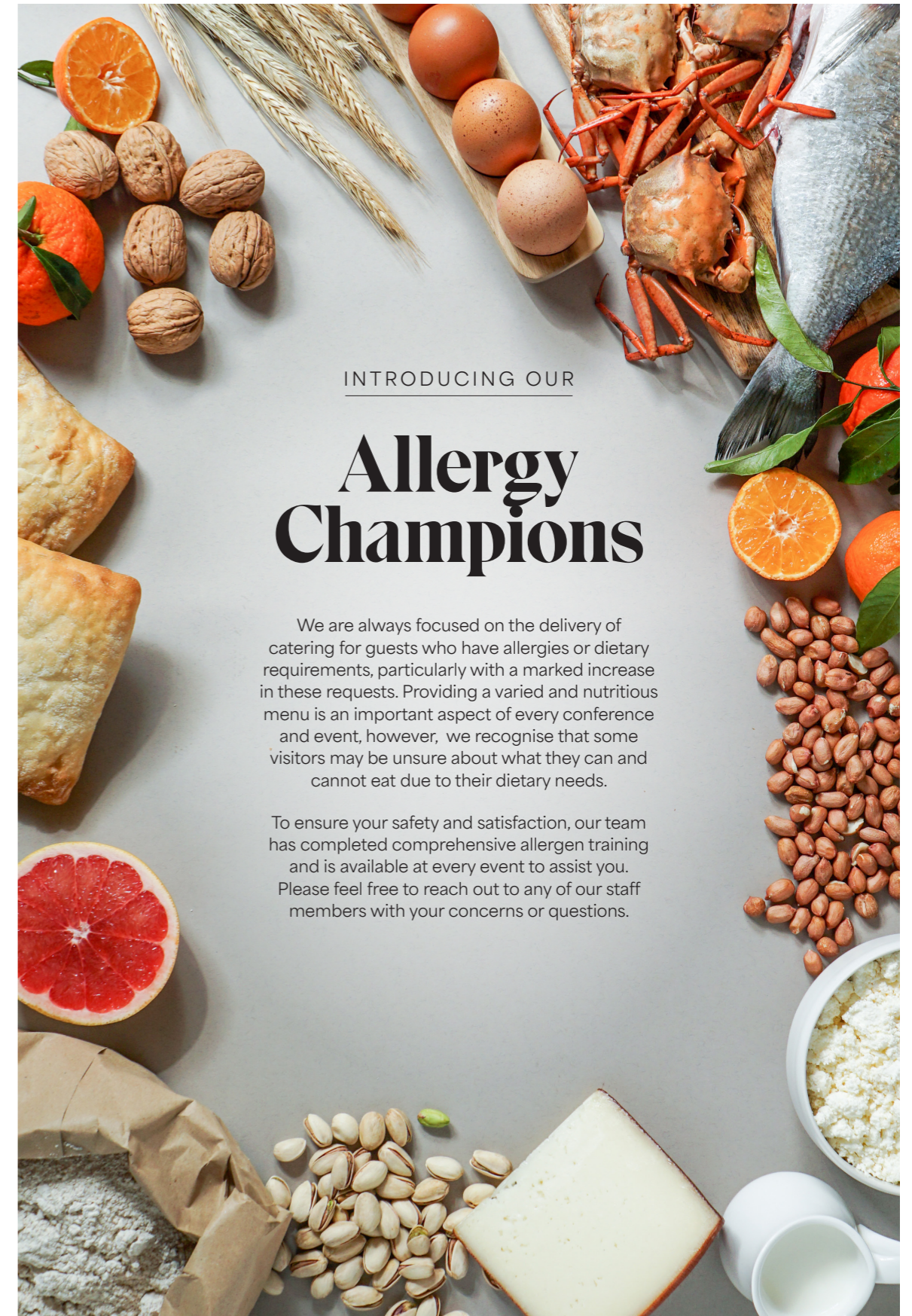
Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

With decades of experience putting their twist on culinary classics and perfecting their handpicked favourites, our dishes are carefully balanced to provide fantastic tasting food whilst considering the climate impact of the food we serve.

Food Moments has been created by them, for you.



Mahmoud Djebbaili, Head Chef



INTRODUCING OUR

## Allergy Champions

We are always focused on the delivery of catering for guests who have allergies or dietary requirements, particularly with a marked increase in these requests. Providing a varied and nutritious menu is an important aspect of every conference and event, however, we recognise that some visitors may be unsure about what they can and cannot eat due to their dietary needs.

To ensure your safety and satisfaction, our team has completed comprehensive allergen training and is available at every event to assist you. Please feel free to reach out to any of our staff members with your concerns or questions.



CONTENTS

# Morning

Breakfast Club..... 9  
Refreshments..... 10

# Noon

Deli Lunch.....14  
Buffet Lunch .....15  
Bowl Food.....16  
Hot Fork Buffet .....17  
Sweet Treats .....18

# Night

Canapés .....22  
Dinner .....24  
Party Food.....26

All costs are exclusive of VAT at the prevailing rate and may be subject to change due to market trading conditions. Please note, products may vary due to seasonality.

MORNING

# Breakfast Club

They say it's your day's most important meal, and whether you'd like wholesome and healthy or something to really sink your teeth into, we'll set you up just right.



For illustrative purposes only

MORNING

# Breakfast Club

- Crispy bacon roll £4  
Smoked Ayrshire bacon, fresh morning roll
- Roll and 'square' sausage £3.90  
Campbell's lorne sausage, fresh morning roll
- Roll and 'tattie scone' £3.90  
McGhie's potato scone, fresh morning roll
- Egg roll £3.90  
Free range scrambled egg, fresh morning roll
- Vegan roll and sausage £3.70  
Plant-based sausage

All breakfast rolls served with brown sauce and tomato ketchup

- Bite sized warm Danish selection £2.20
- Vegan yoghurt, granola, berry compote £3
- Fresh fruit platter (Serves 4) £2

**V** VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

# Refreshments

## BEVERAGES

Freshly brewed tea and coffee Served with a selection of herbal and fruit teas	£3.50
Unlimited tea and coffee (per person) Served with a selection of herbal and fruit teas	£9.60
Fresh fruit juice (750ml pitcher) Orange, apple, cranberry	£7.00
Strathmore mineral water 750ml Still or sparkling	£4.50
Tea and coffee with biscuits	£5.50
Selection of soft drinks from	£3.10
Support a local social enterprise 'Half the Story' Biscuits	£1.90

## Handmade shortbread. Life-changing impact.



**100,000+** biscuits made, that's  
**1,000+** hours of real Living Wage work  
 created so far by Sodexo Live! in partnership with  
**Half the Story**

Each pack of these delicious, handmade shortbreads helps create supportive employment for people facing homelessness and other barriers to work.



PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

NOON

# Time for Lunch

Break up your day with some light bites, or how about keeping the conversation flowing with a long and lazy lunchtime feast? Either way, we'll serve up a treat.



For illustrative purposes only

NOON

# Deli Lunch

£13.95 PER PERSON

## DELI LUNCH

Homemade soup of the day, croutons, fresh herbs **V**

Selection of finger sandwiches

Haggis or pork sausage rolls, date ketchup



For illustrative purposes only

**V** VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

NOON

# Buffet Lunch

PICK 5 ITEMS £21.95 PER PERSON

## WORKING BUFFET LUNCH (5 ITEMS)

Panko coated chicken slider, hot honey siracha, asian slaw

Crispy cauliflower wings, sweet chilli, coriander sauce **ve**

Soya and miso glazed chicken skewers, toasted sesame seeds, spring onion

Crispy panko coated Mull of Kintyre mac and cheese bites, truffle aioli, fresh parmesan **V**

Korean bbq pulled pork bao bun, pickled vegetables, coriander

Crispy karaage chicken, kimchi, lemon miso aioli

White fish goujons served, lemon and parsley mayo

MacSween's haggis bon bons, grain mustard mayo

Halloumi and roasted red pepper skewers, sweet chilli dip **V**

Selection of mini desserts and sweet treats **V**

McSween's vegetarian haggis bonbon, grain mustard, vegan mayo **ve**

**V** VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

NOON

# Bowl Food

PICK 3 ITEMS £22 PER PERSON

Loaded sweet potato fries, chunky salsa, sour cream, spring onions, chilli flakes **V**

Panko crumbed chicken in a steamed brioche bun  
crispy seaweed, spring onions, teriyaki mayo

Lightly spiced cous cous, falafels hummus, mint yoghurt,  
pickled cucumber, coriander flat bread **ve**

Chicken or vegetable gyozas, wakame sesame seaweed,  
yuzu soya

Angus beef slider, glazed applewood cheddar,  
relish and pickle

Tandoori chicken skewers, sticky rice, raita

Salt and chilli chicken pieces, caramelised vegetable,  
coriander

Salt and pepper crispy squid, seaweed salad, teriyaki mayo

Mediterranean yoghurt baked lamb shoulder, cous cous,  
spiced chilli salsa

Cumberland sausage, creamed potatoes, red onion  
marmalade, thyme jus

## LARGE SALAD BOWLS

Caesar salad of crispy baby gem lettuce, cucumber, cherry tomatoes, croutons, dressing **V** £30

Crunchy pickled vegetable slaw **ve** £20

Quinoa, black rice, edamame bean salad **ve** £25

Orzo pasta salad, roasted mediterranean vegetables, fresh basil pesto, rocket leaves **V** £30

Greek salad of feta, tomato, onion and olives, oregano, olive oil **V** £30

Moroccan chickpea salad **ve** £25

Bourguignon style slow cooked Orkney short rib of beef,  
smoked mash potato

MacSween's haggis Scotch egg, home made chilli jam

Hot and sour king prawns, shitake mushrooms

Cucumber and sesame sala, scorched halloumi  
chilli and soya glaze **V**

Buttermilk chicken katsu curry, coconut rice, dumplings

Hot smoked Loch Fyne salmon, potato salad, red onion,  
capers, truffle crème fraiche

Sweet potato and chickpea dhal, coriander yoghurt,  
flatbread **ve**

Mull cheddar mac and cheese bites, truffle aioli, shaved  
parmesan **V**

Mozzarella arancin, lightly spiced Napoli sauce,  
wilted baby spinach **V**

**V** VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

NOON

# Hot Fork Buffet

2 MAINS AND 2 SIDES £24 PER PERSON

## MAINS

Highland beef chilli con carne

Tuscan spiced beef lasagne

Four cheese macaroni, parmesan, panko gratin **V**

Crispy chicken katsu curry, prawn crackers

Crispy Ayrshire pork belly, caramelised apples,  
peppercorn sauce

Sweet potato and roasted cauliflower,  
chickpea curry **ve**

Mediterranean roasted vegetable lasagne,  
gruyere cheese glaze **V**

Baked potato gnocch, spiced Napoli sauce,  
ricotta cheese **V**

Braised highland beef shin bourguignon

Thai green chicken curry

Steamed Loch Duart salmon fillets, broccoli,  
lemon butter sauce

Butternut and spinach penne pasta with garlic cream,  
toasted pine kernals **V**

MacSween's haggis neeps and tatties served,  
whisky cream

## SIDES

Cajun spiced potato wedges **ve**

Buttered Maris pipers, fresh parsley **V**

Basmati rice **ve**

Dauphinoise potatoes **V**

Lemon and coriander cous cous **ve**

Honey glazed root vegetables **V**

Crusty garlic and herb ciabatta **V**

Artisan bread board **ve**

Roast rooster potatoes **ve**

**V** VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

NOON

# Sweet Treats

## ONE 'SHOT' DESSERT SELECT 2 OPTIONS FOR YOUR PARTY £5.50

Lemon panna cotta, lime crumble, blackberries **V**

Spiced apple crumble, custard pot **V**

Dark chocolate pot, Biscoff shortbread **ve**

## CAKE CLUB SELECT 2 OPTIONS FOR YOUR PARTY £5.50

Orange and cranberry carrot cake **ve**

Loaded brownies **V**

Dark chocolate and cinnamon cake, chocolate and lime ganache **ve**  
Gluten-free option available

## DESSERT SELECT 1 ITEM FOR YOUR PARTY £5.50

Millionaires' chocolate pot **V**

Oreo cheesecake **V**

Lemon posset, raspberries, ginger biscotti **V**

## MINI SWEET BITES CHOOSE 3 ITEMS FOR YOUR PARTY £5.90

Carrot cake **ve**

White chocolate and raspberry tart **V**

Raspberry ripple cream scones **V**

Vegan and gluten free options available on request

**V** VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.



PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

NIGHT

# Dinner is Served

Evening is your time to impress everyone that matters, with trendy hot and cold bowls, exquisite canapés, or three courses of scrumptiousness.



For illustrative purposes only

NIGHT

# Canapés

£11 FOR THREE PER PERSON

Crispy coated MacSween's haggis bon bons, date puree, pickled turnip

Braised highland beef shin, mini Yorkshire pudding, horseradish sauce

Mull of Kintyre mac and cheese bites, truffle aioli, parmesan shavings **V**

Mini tartlet of masala mushrooms **V**

Lightly spiced falafels, baba ghanoush **ve**

Loch Duart salmon fishcake, rapeseed mayo, crispy shallot

Nori seaweed cracker, Loch Fyne hot smoked salmon, wasabi mayo

Parmesan cheese royale gougeres **V**

Tapioca cracker, sea bass ceviche, avocado puree, pickled kohlrabi

Corn fed Ayrshire chicken and parma ham roulade, apricot chutney

**V** VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.



For illustrative purposes only

NIGHT

# Dinner

2 OR 3 COURSES

## SOUPS

Red lentil and chunky vegetable soup <b>ve</b>	£4
Ayrshire chicken and rice soup	£4
Celeriac and Granny Smith apple veloute <b>V</b>	£4
Tomato and roasted red pepper <b>V</b>	£4
Traditional Scotch broth	£4
Cream of leek and potato <b>V</b>	£4

## STARTERS

Citrus cured Loch Duart salmon, miso crème fraiche, avocado puree, squid ink tuile, toasted sesame seeds	£9
Smoked Ayrshire chicken and golden beetroot salad, crisp gem lettuce, caesar dressing	£7.50
Inverloch goat's cheese and sun blushed tomato tartlet, basil pesto, rocket salad <b>V</b>	£9



(Please note all guests will receive the same dish (excluding dietary requirements)

**V** VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

NIGHT

# Dinner

2 OR 3 COURSES

## MAINS

Roast fillet of Buccleuch beef, shin croquette, celeriac puree, baby vegetables, potato terrine, thyme jus	£28.50
Pan fried seabass fillet, red pepper coulis, pancetta, garden peas, shallots, parsley	£22
Roast breast of Ayrshire chicken, crushed maris pipers, truffle scented forest mushrooms, tarragon cream	£19.50
Roast sweet potato, sweet potato puree, tender stem broccoli, fermented ginger, toasted cashew nuts, crème fraiche	£15.50
Sun-dried tomato and tarragon risotto, panko coated Inverloch goat's cheese crotin, micro herb salad, tarragon oil <b>V</b>	£16
Chicken balmoral, creamed potatoes, green beans, carrots, peppercorn sauce	£21.50
Vegetable noodle salad, sweet chilli, toasted sesame <b>ve</b>	£15.50
Short Rib of beef with dauphinoise, beef dripping carrots, seasonal veg, thyme jus	£25.50

## DESSERTS

Sticky toffee pudding, butterscotch sauce, Madagascan vanilla bean ice cream	£8
Katie Rodgers crowdie cheesecake, macerated strawberry sorbet	£8
Exotic fruit pavlova of mango, pineapple, passionfruit	£8
Baked pink lady apple and pear crumble, vanilla bean ice cream	£8

Please note all guests will receive the same dish (excluding dietary requirements)

**V** VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

NIGHT

# Party Food

MINIMUM OF THREE ITEMS

Freshly baked sausage rolls	£2.50
Vegetable pakora, mint dip <b>ve</b>	£2.60
Haggis pakora, mint dip	£3.20
Selection of freshly prepared sandwiches	£3.50
Mini black pudding Scotch eggs	£3.50
Vegetable samosas <b>ve</b>	£3.20
Cajun spiced chicken skewers (2pp)	£4.20
Mini Scotch pies	£2.30
Jalapeno poppers (3pp) <b>v</b>	£3.80
Spiced potato wedges, sweet chilli dip	£2.40
Haggis bon bons	£3.20
3 cheese flamed grilled mini pizza <b>v</b>	£3.50
Vegetable haggis bonbon, date ketchup <b>ve</b>	£3.20

**v** VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.



For illustrative purposes only



## MORNING, NOON AND NIGHT

Give your next event that extra special touch with unique food moments from AM to PM. Begin with hearty breakfasts for the bushy tailed. On to lunches that quell the rumblings of afternoon tummies. Then fine evening dining, washed down with a glass of whatever your guests fancy. They'll have never been so well looked after.



HAMILTON PARK