



About The Orde Food Company

At The Orde Food Company we have built up an enviable reputation for innovation, reliability and exceptional quality in catering and event management. Set up in 1979 by Gill Orde, the company is now run by her sons Justin (Managing Director) and Christian (Operations Director). We pride ourselves on delivering a bespoke service which embraces the true spirit of party planning and catering, allowing you to revel in luxury and enjoy all the fun of the party with the assurance of faultless service.

Our Food

Our menus are developed by our award-winning team of chefs to reflect ongoing trends and availability of quality seasonal produce, as we passionately believe in sourcing our ingredients as locally and ethically as possible.

We have been recognised by a host of industry and national awards for our commitment to catering excellence. We are the Herald Rural Family Business of the Year 2014, CIS Excellence Independent Event Caterer 2016, Best Independent Contract Caterer - Hospitality Awards 2012, Best Caterer Finalist - Scottish Event Awards 2015 and 2016 and Vows Awards finalists 2017.

Sustainability

We hold locally sourced and sustainable ingredients in high regard. All of our produce is grown or reared in the heart of the Borderlands which allows us to have a lower carbon footprint and support the local community.

We are always researching ways to develop our sustainability programme and have introduced measures such as using bamboo disposable crockery and cutlery where needed.





Arrival and Refreshment Breaks

Arrival or 1 Refreshment Break

Tea, filter coffee and tap water served with shortbread

£3.30 per person

Arrival or 1 Refreshment Break

The humble bacon or sausage roll with red or brown sauce
Freshly brewed coffee and tea selection

£6.50 per person

Arrival and 1 Refreshment Break or 2 Refreshment Breaks

Tea, filter coffee and tap water served with fresh fruit basket and tray
bake selection

£11.00 per person

Arrival and 2 Refreshment Breaks

Tea, filter coffee, tap water and fruit juices served with bacon roll or
veggie haggis roll
Tea, filter coffee, tap water and fruit juices served with fresh fruit basket
and tray bake selection

£17.50 per person



Afternoon Tea

Selection of Finger Sandwiches

Ham & mustard

Smoked salmon

Cream cheese & cucumber

Egg & cress

Sweet treats

Scone with clotted cream, homemade preserve

Macarons and homemade shortbread

Selection of 3:

Raspberry or pistachio eclair

Chocolate brownie

Meringue

Lemmon Drizzle Cake

Victoria Sponge

Freshly Brewed Coffee & Tea Selection

£18.00 per person



Set Canapé Menu

Spring

Pea tartlet with feta cheese & mint (V)

Cherry tomato with house pesto and basil (VG/GF)

Smoked salmon parfait, pickled cucumber, dill, sourdough croute

Chicken liver parfait, house chutney, smoked bacon, crostini

Summer

Watermelon, heirloom tomato fresh basil and basil vinaigrette (VG/GF)

King prawn, mange tout, coconut, coriander (GF)

Buratta, lemon zest, lemon oil, thyme and cracked black pepper
crostini (V)

Sweet onion sausage roll, black onion seeds

Autumn

Parmesan sable, fennel cream, roasted sweetcorn, fennel tops (V)

Pumpkin & ricotta tartlet with spiced honey (V)

Belhaven smoked salmon, sour cream, fresh horseradish, dill blini

Haggis bonbon & turnip purée

Winter

Charred cauliflower, spiced yoghurt, mint chutney (V/GF)

Aubergine & pine nut fritter, tomato relish, rocket (VG/GF)

House cured mackerel, pickled beets, crème fraiche on chive blini

Honey & sesame chipolata sausage

£10.00 per person (4 canapés)



A La Carte Canapé Options

Please make a selection of 4 or more individual canapés

Coast

Lindisfarne rock oyster – au naturel (GF) | £3

Queen scallop, bacon, rosemary & lemon (GF) | £3

King prawn, mange tout, coconut, coriander (GF) | £2.50

Crab cakes, roasted pepper, chive aioli (GF) | £3

Sea

Smoked haddock and chive tart | £3

Sea bass & mango ceviche, coriander (GF) | £3

Lemon cured sea trout, grapes, lemon zest (GF) | £3.50

House cured salmon, crème fraiche, pumpernickel | £3

Meadow

Pork belly cubon, apple puree, crackling (GF) | £3

Aged Scotch beef fillet & Béarnaise skewers (GF) | £3

Seared venison, red onion & chilli jam, sourdough | £3

Miniature shepherd's pie with brown sauce | £4



Moorland

Quails eggs and celery salt (GF) | £2

Chicken and asparagus terrine (GF) | £3

Sherry partridge & wild mushroom crostini | £3

Spiced pheasant, raita, chickpea fritter (GF) | £3

Garden

Spinach & ricotta spanakopita | £3

Iced tomato gazpacho, basil oil, parmesan crisp (GF) | £3

Mushroom tartlet with pickled walnuts | £2.50

Olive tapenade, sun blush tomato, blue cheese (GF) | £2.50

Grilled asparagus spears (GF) | £3

Broad bean & mint bruschettini | £2.50

Confit carrot crostini | £2.50

Celeriac & nutmeg croquette | £2.50



Sample Two Course Business Lunch

Main

Pavé of salmon, new potato & cauliflower salad and chive butter sauce (GF)

Shallot tarte tatin with wilted spinach, wild mushrooms and baby leeks (V)

Dessert

Borders raspberry mousse with textures of Borders raspberries
Three Hills coffee & tea selection with homemade shortbread

Drinks Package

2 soft drinks during lunch (elderflower fizz or orange juice)
Jugs of iced table water

or

1 glass of house red or white wine during lunch
Jugs of iced table water

or

2 glasses of house red or white wine during lunch
Jugs of iced table water

Drinks | £4.50 per person

Menu | From £35.00 per person

Prices include food, service, white linen tablecloths & napkins, cutlery, crockery, glassware and VAT at the current rate



Taste of the Borderlands Gala Dinner Menu

Chef's selection of 2 canapés

Starter

Smoked salmon terrine, smoked salmon parfait, cucumber dill
and smoked salmon salad, pickled shallots

Main

Sirloin of aged Border beef, pomme anna, mushroom puree,
carrots, celeriac, and trompette mushrooms

Dessert

Vanilla panna cotta with textures of strawberry
Three Hills coffee & tea selection with homemade with Scottish tablet

Drinks Package

2 glasses of Prosecco or Elderflower Spritz during drinks reception
½ bottle of House red or white wine during dinner
Jugs of Iced table water

Drinks | **£18 per person**

Menu | **From £65.00 per person**

Minimum of 80 guests

Smaller numbers incur a supplement of £3.50 per person

Prices include food, service, white linen tablecloths & napkins, cutlery,
crochery, glassware and VAT at the current rate



Naturally Scottish Vegan Gala Dinner Menu

Chef's selection of 2 canapés

Starter

Carpaccio of cured beetroot, bitter garden leaves, reduced
Scottish sloe berry dressing

Flexitarian supplement – add goat's cheese | **£2.50**

Main

Slow cooked & seared celeriac steak, wild mushrooms,
green bean & hazelnut fricassee

Flexitarian supplement – add North Sea cod fillet | **£7.50**

Dessert

'Cranachan' – oat milk panna cotta, fresh raspberry compote,
toasted pin head oats

Three Hills coffee and tea selection with shortbread

Vegan menu | **from £55.00 per person**

Flexitarian menu | **from £65.00 per person**

Minimum of 80 guests

Smaller numbers incur a supplement of £3.50 per person

Prices include food, service, white linen tablecloths & napkins, cutlery,
crochery, glassware and VAT at the current rate



Venue Décor and Furniture

Give your event the wow factor by creating an elegant cutlery and crockery set to compliment your menu. Pair this with charger plates and our extensive range of linens to create something truly unique.

For inspiration, check out our partner supplier's look book.

Prestige Cutlery & Crockery Options

Porcelain fine dining crockery with bronze or gold cutlery | **£7.50***

Porcelain fine dining crockery with silver cutlery | **£5.50***

Glass Charger Plates | **£4.50***

Linen Hire Only

Floor length tablecloths with matching napkins | **£6***

Other Hire Options

Style Bar units | **£400**

Ghost Chiavari spoon back chairs | **£4.50 each**

Event styling packages | **from £500**

Starlight LED sound reactive dancefloor | **from £1000**

*Approximate price per person, including delivery and collection

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