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**Thank you for contacting The Orde Food Company for your upcoming event.**

We pride ourselves on delivering a bespoke service which embraces the true spirit of catering - providing exactly what is requested with pleasure.

Our menus are developed by our Head Chef, Craig Gibb, to reflect ongoing trends and the availability of quality seasonal produce as we passionately believe in sourcing our ingredients as locally and ethically as possible.



### FAVOURITES

Haggis bonbons  
Smoked salmon parfait en croûte  
Parmesan sable with homemade chutney  
Rare roast beef on mini Yorkshire pudding  
Scotch Quail eggs  
Trout paté in cucumber cups  
Apricot stuffed with blue cheese, wrapped in bacon  
Kelso chipolatas with honey and sesame glaze  
Thai king prawn with mange tout  
Vine tomato, mozzarella and basil tartlet  
Glazed fig and blue cheese tartlet  
Prawn cocktail  
Aubergine fritter  
Smoked haddock and chive tartlet

### EDIBLE SPOONS

Smoked salmon parfait en croûte  
Spiced pork rillettes with red onion jam  
Beef tartare  
Olive tapenade, sunblush tomato, blue cheese  
Salmon tartare, pickled cucumber, sea purslane

### SHOTS

Chilled cucumber  
Gazpacho

### SKEWERS

Hake goujon, chorizo mayonnaise  
Tempura king prawn, sweet chilli and coriander  
Wild Salmon sashimi  
Corn fed chicken satay  
Tempura vegetables

### SAVOURY CONES

Pesto  
Curry  
Sesame  
Tomato  
Spinach

### BONBON TOPPINGS

Goat's cheese  
Haggis  
Ham hock  
Spiced lamb  
Confit duck leg  
Arancini  
Salmon tartare

### FILLED WITH

Apple puree  
Chutney  
Golden raisin puree  
Plum compote  
Tomato relish  
Piccalilli

### SWEETIES

Mini lemon meringue pie  
Truffles  
Fruit pastilles



## AUTUMN MENU

*Kindly select one dish per course to create your set menu*

### STARTERS

Wild rabbit and tarragon rillettes, walnut bread, pear and chard salad

Pumpkin velouté, crushed pumpkin, parmesan, toasted pumpkin seeds

Beetroot layered with goat's cheese mousse, apple compote, pickled shallots, olive oil

### MAIN COURSES

Beef cheek cottage pie, roasted Scotch sirloin, glazed root vegetables, thyme jus

Roasted cod with fish cassoulet

Shallot tarte tatin, soubise, wilted spinach, creamy wild mushrooms, buttered baby leeks

### DESSERTS

Crab apple parfait, toffee puree, brandy snap biscuit, apple syrup

"Flavours from banoffee"

Banana cheese cake, ginger crumbs, vanilla puree, salted caramel ice cream

Dark chocolate pavé, caramelised plums, honeycomb ice cream

### TEA & COFFEE

Freshly brewed coffee and tea selection

Tablet



## WINTER MENU

*Kindly select one dish per course to create your set menu*

### STARTERS

Pressé of salted ox cheek, beetroot relish, fresh horseradish and apples

Escabeche of red mullet, olive purée, spiced chickpea falafel

Jerusalem artichoke velouté, crushed artichokes, chives and heritage potatoes

### MAIN COURSES

Saddle of Scottish venison, bubble & squeak, parsnips, roasted salsify,  
Winter chanterelles, grand veneur sauce

Pan roasted salmon, braised fennel, celeriac dauphinoise,  
wilted pak choi, chive butter sauce

Leek, broccoli and blue cheese pie, creamy mash potato,  
squash ragout

### DESSERTS

Caramel poached pear, coconut ice cream, hazelnut crumbs, toffee purée

Warm tart of plum and almonds, cinnamon ice cream, ginger Florentines

Pistachio cake, dark chocolate tart, poached cherries

### TEA & COFFEE

Freshly brewed coffee and tea selection

Mini mince pies



## SPRING MENU

*Kindly select one dish per course to create your set menu*

### STARTERS

New season grilled asparagus, chive mayonnaise,  
soft poached quail eggs, parmesan crisp, bacon vinaigrette

Tian of Eyemouth crab, avocado purée, red pepper salsa, focaccia croûtes

Goat's cheese, apple & celery terrine, apple & celery remoulade, dressed watercress,  
toasted pain d'épice

### MAIN COURSES

Pan roasted sea trout, warm Jersey Royal potato salad,  
shaved fennel, sea purslane, lemon butter sauce

Spring lamb, slow cooked shoulder and roasted loin,  
spiced cous cous, tomato fondue, cumin jus

Chive potato gnocchi, confit baby vegetables, St George mushrooms, shallot dressing

### DESSERTS

Rhubarb mousse, vanilla custard, poached rhubarb

Clotted cream panna cotta, poached apricots and pastilles, mint crumbs

Dark chocolate délice, orange jelly, Over Langshaw vanilla ice cream

### TEA & COFFEE

Freshly brewed coffee and tea selection

Macaroons



## SUMMER MENU

*Please select one dish per person*

### STARTERS

Vine tomato and mozzarella tart, basil pesto, balsamic dressed rocket

Cured fillet of mackerel, pine nut and olive oil crumbs,  
apples, pickled beetroot, fresh horseradish

Confit duck leg terrine, orange and ginger chutney, pistachio biscuit, mixed summer leaves

### MAIN COURSES

Pan roasted sea bass, crushed confit new potatoes, shallot purée, samphire,  
broad beans, charred baby fennel, tomato vinaigrette

Corn fed chicken stuffed with chorizo, summer vegetable ragout,  
baby potato fondants, watercress, light garlic sauce

Risotto of fresh peas, broad beans, glazed baby carrots, parmesan and fresh herb salad

### DESSERTS

Strawberry textures: Mini trifle, mousse, jelly and sorbet

Chocolate tart, poached cherries, cherry sorbet, nut brittle

Iced nougat with melon, blueberry sauce and poppy seed tuile

### TEA & COFFEE

Freshly brewed coffee and tea selection

Pastilles



## PRIVATE DINING MENU

*(Available for up to 50 guests)*

*Kindly select one dish per course to create your set menu*

### AMUSE-BOUCHE

#### STARTERS

Roasted Scottish langoustines, pea mousse,  
langoustine bisque foam, potato crisps, buttered baby gem

Confit rabbit leg tortellini, celeriac and tarragon remoulade, pickled walnuts,  
smoked bacon vinaigrette

Baked goat's cheese with beetroot, butternut crumble,  
white balsamic dressing, toasted pumpkin seeds

#### MAIN COURSES

Whole roasted Border grouse, confit leg bonbon,  
Jerusalem artichokes, Pommes Anna, thyme infused game jus

Pan roasted turbot, Eyemouth crab and confit shallot crushed potatoes,  
buttered asparagus, tomato and basil dressing

Chive potato gnocchi, grilled feta cheese, cauliflower, caper beurre noisette

#### DESSERTS

"Flavours of banoffee"

Banana cheesecake, toffee puree, vanilla parfait,  
glazed bananas, salted caramel ice cream

Apricot parfait, apricot compote, apricot sorbet

Chocolate tart, warm pistachio sponge, cherry sorbet, poached cherries

#### TEA & COFFEE

Freshly brewed coffee and tea selection

Petit fours



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## PRIVATE DINING MENU

*(Available for up to 50 guests)*

*Kindly select one dish per course to create your set menu*

### AMUSE-BOUCHE

#### STARTERS

Cured fillet of mackerel, beetroot textures, olive oil and pine nut crumbs, fresh horseradish

Roasted breast of squab, thyme "Tattie Scones", smoked bacon mousse & foam

Smoked cauliflower velouté, onion bhaji, cumin foam

#### MAIN COURSES

Fillet of Peelham Farm rose veal, morel mushrooms, truffle infused potato cakes, shallot cream, veal jus

Roasted monkfish tail, crispy duck leg, spiced lentils, confit red peppers, curried foam

Spinach and ricotta cannelloni, parmesan crumble, basil, cream sauce, parmesan crisp

#### DESSERTS

Apple tarte tatin, apple mousse, apple pie, with vanilla ice cream

Strawberry parfait with poached strawberries, strawberry jelly, vanilla clotted cream

Pineapple carpaccio, coconut sorbet, Piña colada

#### TEA & COFFEE

Freshly brewed coffee and tea selection

Truffles



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TASTING MENU  
*(Available for up to 30 guests)*

AMUSE-BOUCHE

STARTER

Roasted Scottish langoustines, pea mousse,  
langoustine bisque foam, potato crisps, buttered baby gem

INTERMEDIATE COURSE

Salted ox cheek terrine, pickled beetroot, onion purée

SORBET

FISH COURSE

Pan roasted turbot, Eyemouth crab and confit shallot crushed potatoes,  
buttered asparagus, tomato and basil dressing

MAIN COURSE

Fillet of Peelham Farm rose veal, morel mushrooms, truffle infused potato cakes,  
shallot cream, veal jus

PRE DESSERT

DESSERT

Apricot parfait, apricot compote, apricot sorbet

CHEESE COURSE

Selection of Scottish cheeses, served with traditional accompaniments

TEA & COFFEE

Freshly brewed coffee and tea selection

Pralines



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## FEASTING MENU

### STARTERS

Seafood Sharing Platter:

Shrimp cocktail, king prawn, dressed crab meat,  
salmon gravadlax, marie rose, lemon, baby gem lettuce leaves,  
home baked bread & butter

### MAIN COURSES

Roast Sirloin of Border Beef,  
stuffed peppers, panzanella,  
New potatoes dressed with roast garlic and thyme

*All served with homemade sauces and relishes at your request*

### DESSERTS

Suggested selection of mini desserts to be shared at the table:

Lemon posset shot, mini raspberry pavlova  
triple dipped chocolate strawberries, chocolate & fig brownie bite,  
eclairs, mini cranachan

### TEA & COFFEE

Freshly brewed coffee and tea selection

Chocolate selection



## **DUDE FOOD, MAKING BUFFETS BUFF!**

### **TRADITIONAL HOG ROAST**

We only use Scottish outdoor reared pork sourced through quality local butchers. We then season it with our BBQ rub and baste it over the course of eight hours to ensure a mouthwatering result.

### **BBQ**

We have developed a range of fun and foodie items that are great for BBQs and provide a crowd pleasing breadth of foods showcasing some truly unique produce. Whether it's our home made Hardiesmill Pedigree Aberdeen Angus burgers or butterflied leg of lamb from Peelham Farm, we never compromise on provenance.

### **POTJIEKOS**

Derived from the open fire cooking beloved of the Voortrekkers in South Africa, Potjiekos (pronounced poikie kos) is a fun way to cook and serve a hearty stew or curry. Large numbers of people can be fed an earthy, authentic game, meat or vegetable based dish which is particularly enjoyable when you've been messing around outdoors. Our South African mother brought us up on this and it's a really fun way to dine!

### **SIMPLE BUFFET:**

Two Salads, Two Puddings, Classic Cutlery & Crockery

### **FULL BUFFET:**

Four Salads, Four Puddings, Classic Cutlery & Crockery



## **MUNCHIE TABLE**

### **TUCK SHOP FEAST**

A selection of family favorites and old fashioned tuck shop sweets served in jars and bowls

### **GLORIOUS CHEESE BOARD**

An array of cheeses from the Scottish Borders, oat cakes, biscuits and fruits

### **BREAKFAST FOR DINNER BONANZA**

Beautifully filled rolls and baguettes bristling with bacon, sausages, tomatoes and all the other yummy bits that we enjoy in a cooked breakfast

### **MEXICAN STAND OFF**

One of our street food favourites. A buffet of mini nacho platters, fresh soft corn tortillas, chipotle chicken, refried beans, chilli con carne and fresh cooling salads and sauces

### **ASIAN EXPLOSION**

Bowls of freshly stir fried noodles and deliciously marinated chicken, prawns or tofu served with an array of sauces and condiments; celebrating Thai, Vietnamese and Japanese styles of cooking

### **LET THEM EAT CAKE**

When afternoon tea becomes a midnight feast...cream scones, Victoria sponge, frangipanes and tarts

### **BEEFY BBQ**

Little can be quite as satisfying as a flame grilled cheese burger with all the trimmings unless you are a true carnivore and BBQ Beef Short ribs with chimicurri or salsa verde takes your fancy instead?

### **CLASSIC BACON ROLL OR SAUSAGE ROLL**

Satisfying, familiar and mouthwatering. The enduring favourite snack of many a late night reveller is the humble bacon or sausage roll with red or brown sauce

### **THE ROYAL FISH & CHIPS**

Small, but not mini, pokes of battered haddock goujons with chunky chips and homemade tartare sauce



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## WINE LIST

### PROSECCO

Prosecco Spumante, Don Gallo Brut NV

### SPARKLING WINE

Nietimber NV

### CHAMPAGNE

Pommery Brut, Royal NV  
Moët & Chandon  
Veuve Cliquot

### WHITE WINE

Chardonnay, Chassan, Symposium  
Sauvignon Blanc, Ochagavia  
Pinot Grigio, Brume Di Monte  
Chenin Blanc, Longbeach  
Macon-Uchizy, Domaine Talmard  
Petit Chablis, Preiure St. Come  
St Veran, Vieilles Vignes, Domaine des Vieilles Pierres  
Montagny, Le Vieux Château, 1er Cru, Christophe Denizot  
Riesling, Kabinett, JJ Prum, Mosel  
Chablis, La Forest, 1er Cru, Moreau Naudet  
Ossian, Rueda Blanco, Castilla Y León  
Maranges, La Fussièrre, 1er Cru, Blanc, Bachelet Monnot  
Meursault, Joseph Drouhin  
Pinot Gris, Cuvée Ste Catherine, Weinbach

### ROSE WINE

Cabernet Sauvignon Rose, Ochagavia Silvestre  
Obra Prima Rose, Familia Cassone



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#### RED WINE

Merlot Carignan, Symposium  
Cabernet Sauvignon, Ochagavia  
Shiraz, Moon Harvest  
Malbec, Finca La Florencia  
Rioja, Sierra Cantabria Seleccion  
Fleurie, Chateau de Raousset  
Pinot Noir, Pencarrow Estate  
Rioja, Reserva, Sierra Cantabria  
Bourgogne, Robert Chevillon  
Gigondas, Domaine du Cayron  
Clos des Quatre Vents, Cru Bourgeois  
Nuits St Georges, Les Chaignots, 1er Cru, Robert Chevillon

#### DESERT WINE

Coteaux du Layon, Chaume, Les Onmis, Domaine des Forges  
Carmes de Rieussec, Sauternes

#### BAR

DRAUGHT LAGER (PINT)  
DRAUGHT BEER (PINT)  
BOTTLED BEERS

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HOUSE SPIRITS (Vodka, Gin, Rum, Whisky) 25ml  
Jack Daniels 25ml  
Southern Comfort 25ml  
Cointreau 25ml  
Baileys 50ml  
Single Malt Whisky 25ml

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House Wine by Bottle  
Prosecco by Bottle

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Standard Mixers  
Cans/Baby Bottles  
Energy Drink Mixer

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**OTHER COST CONSIDERATIONS**

**SERVICE COSTS**

Service per person for drinks & canapé reception  
Service per person for dinner or lunch functions  
Service per person drinks & canapé reception followed by dinner

**CROCKERY, CUTLERY & GLASSWARE**

Prestige  
Crockery, cutlery & glasses per person

Classic  
Crockery, cutlery & glasses per person

**LINEN**

White Floor Length Table Clothes for trestle tables  
White Floor Length Table Clothes for 5ft round tables  
White Floor Length Table Clothes for 6ft round tables  
White Napkins

A wide selection of coloured linens in various fabrics are also available

**KITCHEN EQUIPMENT FOR MARQUEES**

This ranges depending on menu selection and guest numbers.

Outside catering and marquee events are best catered for on a bespoke basis.  
We would be delighted to provide an accurate quotation following our initial consultation.

In addition to catering for your event, we are able to offer event planning  
and wedding consultation services.





**We're a family business and have an enviable reputation for our catering because we work hard to provide excellent food and service. These are just a few of the comments from some of our clients:**

*"Just a line to thank you and all your team for the splendid lunch arrangements yesterday for both us and for those in the marquee. It was a real triumph..."*

Lord Russel Sanderson, Chairman, Abbotsford Trust  
600 guest Royal Opening Event, Guest of Honour HRH Queen Elizabeth II

*"Thank you for all the excellent catering you provided for our parties and Emma & Johan's Wedding. Top notch as usual."*

Capt. The Rt Hon. G. Maitland-Carew, Thirlstane Castle  
Three events in five days for 200 guests

*"Well done to you and the team for working so hard to prepare and produce such a wonderful wedding breakfast on Saturday. We were all extremely happy and we expect that your company will be in great demand after Katie and Jamie's lovely day. (We hope so!)"*

Mrs Jane Russell, Simprim  
Wedding for 250 guests

*"Thank you so much for your wonderful catering, I don't know how you do it?"*

Mrs Carrie Balfour, Newton Don  
Private Dinner Party, 150 guests

*"Thank you for the amazing work that you and your team have done to make our wedding reception such a special moment"*

JB & Laura  
Wedding for 125 guests

*"A huge thank you to you and your team for helping to make the shindig such a successful night. The food and service was superb and we have had a lot of very positive comments about it. Also have to say thank you for all your patience. It has been a pleasure to meet and work with you"*

Ms Kirsty Barr  
Charity Dinner Dance for 400 guests

We cater for large weddings, launch events and parties week in, week out, delivering excellent service and delicious food, so you know you're in safe hands.

