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

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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

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
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
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

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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
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 Léon
Maranges, La Fussière, 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
RED WINE

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

DESSERT WINE

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

BAR

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

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

House Wine by Bottle
Prosecco by Bottle

Standard Mixers
Cans/Baby Bottles
Energy Drink Mixer
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.

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