

Banqueting **Menus**



The Home of Scottish Rugby



Innovative
Passionate
Sourced Locally
Scottish



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Allergen
aware?

Before you select your food and drinks
please speak to our staff if you want to
know about specific allergens.



All prices are exclusive of VAT





Canapés

Hot

Smoked haddock & gujere tartlet
 Mini fish & chips with tartare sauce
 Mini haggis, neeps & tattie tarts
 Sun blushed tomato & olive frittata

Choose Any 3 canapes for £9
 Choose Any 4 canapes for £12
 Choose Any 5 canapes for £15

Minimum numbers of 30 apply

Cold

Hot roast salmon & horseradish mayo
 Antipasti of peppers on an aioli crouton
 Layered Greek feta and Mediterranean vegetables with a tapenade skewer
 Ham hough rillettes & oatcake
 Smoked venison, grain mustard cream bruchetta

Starters

Galantine of Ayrshire chicken confit, with balsamic shallots, mustard cress & pickled fig £6.50
 Alloa duck dumplings and confit rilette with Cumberland sauce and garlic chives £6.00
 BT Murrayfield corn beef sausage roll with homemade brown sauce and toast £5.00
 Baked Campbell's haggis and Bathgate shin of beef pie with skirlie loaf £5.50
 Kiln smoked highland halibut & horseradish crusted cod loin served with a coriander & red onion salsa £7.50
 Loch Duart basil marinated salmon, charlotte potatoes, passion fruit dressing and orange salad £5.50
 Roulade of bass, trout & bream, with lemon capers served with a cauliflower & bacon purée £7.50

Loch Etive gin infused smoked trout with goat's cheese soda bread £7.50
 Baked Clava brie in a parmesan basket filled with micro gem lettuce, oven ripened tomato and free range egg (V) £5.00
 Marinated heritage tomato salad with micro basil and little doones balsamic (V) £4.50
 Chargrilled vegetable tian with tempura polenta cake and Bloody Mary dressing (V) £5.00
 Seasonal melon with soft berries & exotic fruits (V) £4.50



Soups

All soups are £4.50 per serving

Roasted squash and yellow pea soup with crispy fried onions (V)

Lentil soup with beetroot and horseradish cream (V)

Tomato, rosemary and Mull cheddar (V)

Watercress & pea soup with mint cream (V)

Served with selected artisan breads and salted butter

Main Courses

Ham and eggs, char-grilled loin of Ayrshire pork with haggis and quail scotch egg and Drambuie café au lait
£16.60

Trio of Dalkeith pork, pistachio and focaccia crumbed pork loin with five spiced pork belly, sweet potato and Linlithgow black pudding cake
£19.40

Maize fed, East Lothian chicken breast and confit leg, served with rosti potato, Portobello mushroom and Marsala reduction
£16.00

Pan fried Gartmorn chicken with glazed carrots, parsnip, savoy cabbage with roasted potatoes & natural pan jus
£14.00

Roasted Huntly Farm lamb and Stornoway black pudding with hotch potch of vegetables
£15.80

Trio of Meikle Folla lamb with pea and mint puree baby onions and redcurrant pan juices
£21.80

Bathgate beef shin and mini cottage pie with buttered kale, roast squash and foraged mushrooms
£17.00

Roast beef and Yorkshire pudding, pan fried sirloin of Scotch beef with Yorkshire pudding, wild mushroom compote & whisky pan juices
£20.20

Roasted Peterhead line caught cod loin topped with Isle of Uist langoustines in a caper batter, pea puree confit potatoes and tarragon cream
£22.80

Beef wellington with Campbell's black pudding and haggis croquette, side of cream potatoes and whisky pan jus
£28.00



Pudding

Bakewell and clotted cream, Craigie's farm freeze dried raspberry and crushed pistachio bake well, served with clotted cream and vanilla sauce £7.50

Jaffa Cake, dark chocolate shell filled with Dundee marmalade sponge, milk chocolate mousse and served with sugar coated almonds and chocolate orange ice cream £8.50

Tunnock's Tea Cake, warm chocolate fondant with soft marshmallow centre served with a lemon and lime crème fraiche £8.50

BT Murrayfield Mess, Baxter's raspberry jam & vanilla crème brulee with mini pavlova jelly pieces and white chocolate mousse £7.50

White chocolate and vanilla pot with strawberry popcorn and shortbread fingers £6.00

Chocolate fudge brownie with salted caramel sauce and pistachio cream macarons £6.50

Cheese

Cheeseboard per person £12.00

Isle of Mull cheddar, Lanark Blue, Clava, Stewarton goat's cheese, all served with Isle of Arran oaties and chutneys

Coffee & Petit Fours

Tea & coffee £2.00

Tea, coffee & BT Murrayfield shortbread £2.50

Tea, coffee & petit fours £4.50

Tea, coffee & Scottish tablet £3.00



Wine List

Champagne & Sparkling

La Delfina Prosecco £26.95, Italy

A wonderfully fresh, dry Italian sparkling wine with a smooth, crisp, delicate palate from the local prosecco grapes. A marvellous aperitif!

Baron Albert Brut Champagne N.V. £45.00, France

A family owned champagne house run by three sisters who each run a separate strand of the business. This cuvee (blend) has a larger percentage of Pinot Meniere resulting in an approachable wine with delicate, clean, fresh fruit notes and a fine mousse of tiny bubble!

Joseph Perrier Cuvee Royale Brut Champagne NV £52.00, France

Pale gold in colour with a fine mousse and a refreshing rounded body. Delicate yeasty notes and a touch of biscuit come from a minimum of 3 years ageing in the cellars.

Rosé Wine

Highveld Shiraz Rosé £19.90- House wine, South Africa

A medium pink colour with strawberry and blackcurrant aromas and a wonderfully clean finish.

White Wine

Highveld Chenin Sauvignon Blanc £19.90, South Africa

The nose leads with the Sauvignon aromatics; lime and gooseberry. Honeysuckle and apple from the Chenin follows on the palate.

Santa Luz 'Alba' Sauvignon Blanc £20.90, Chile

A perky Sauvignon with signature lime and fresh cut grass flavours. Well worth a try!

La Delfina Pinot Grigio £23.90, Italy

Everybody loves Pinot Grigio with its soft textures, pear fruit and white peach and nutty aromas.

Victor Berard Chablis £28.90, France

An enduring classic. Chablis is a unique, flavoursome, dry mineral style of Chardonnay from north Burgundy. This is exemplary of the style with a fresh, dry and full steely character.

Red Wine

Highveld Shiraz Rosé £19.90- House wine, South Africa

A medium pink colour with strawberry and blackcurrant aromas and a wonderfully clean finish.

Highveld Merlot Shiraz £19.90- House wine, South Africa

Spicy South African red showing the black pepper synonymous with the grape. Earthy tones and ripe bramble flavours in the glass.

Santa Luz 'Alba' Merlot £20.90, Chile

Easy drinking, soft and fruity wine with delicious plum, damson and chocolate flavours.

Marques Del Iagar Rioja £23.90, Spain

Full flavoured, with soft tannins and flavours of red cherry and berry fruit, with vanilla and a creamy toasted oak and a long fruity finish.

Norton Privada, Bodega, Mendoza £26.90, Argentina

A premium blend of Merlot, Cabernet Sauvignon and Malbec, aged in French oak, has a sweet, powerful cedary nose with layered aromas of ripe berry fruits; on the palate it is soft.

Something Different

At BT Murrayfield, we pride ourselves on offering exquisite food which has been locally sourced. Our menus are created to incorporate exceptional produce into our seasonal menu collections, offering a selection of starters, main courses and desserts for you to create your own unique menu.

Our Executive Chef, Paul Smith and his team are always on hand to create bespoke options if you are looking to have something different including bowl food, themed food stations offering an informal grazing concept and the creation of fusion and themed fine dining menus.

During the summer months, we also offer exclusive access trackside for barbecues and receptions.

We can offer you a flexible approach and will always work with you to ensure that we offer the best catering concept, bespoke to each and every event. We will take into account the profile of your guests and the theme and objective of your event.

All our fish comes
From direct sea-
food's who supply
Us from regions
such as Orkney and
Arbroath



Roger & Susan Lucey
At Gartmorn Farm
Alloa for their
Scottish free range
poultry



100% of our fresh
beef, poultry, milk
and cream are
purchased
SCOTLAND



Andrew Graham
Of Tartraven Farm
Bathgate, for his
Prime beef



All our waste
cooking oil is
turned into
bio-fuel



Our fresh BRITISH
cuts of meat and
chicken are Red
Tractor assured

With thanks to our food heroes

*At BT Murrayfield, we are committed to the
very best of seasonal Scottish ingredients*

Our coffee is
Fairtrade
certified



Robin Traquair of
Wellington Farm,
Dalkeith
For their grade one
Awarded Pork



Our freshly baked
artisan breads are
from local bakeries



We are a Soil
Association Food
for Life partner



We have made a
commitment to
reduce salt in all
our meals



We promote
seasonal, fresh,
British Red
Tractor accredited
produce



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