



# Conference **Menus**



*The Home of Scottish Rugby*



Innovative  
Passionate  
Sourced Locally  
Scottish



## Content

Breakfast Menu	04
Day Delegates	05
Conference Lunch	06
Afternoon Tea Selection	08
Something Totally Different	09

All prices shown exclude VAT

Allergen  
aware?

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





## Breakfast Menu

### **Porridge and Cereal Bar Station** £4.00 per person

Kellogg's cereals and homemade granola with skimmed milk and Galloway yoghurts alongside Scott's Famous Porridge Oats and a selection of sultanas, apricots, banana chips, pumpkin seeds, heather honey, cinnamon & demerara brown sugar.

### **Viennoiserie** £3.00 per person

Selection of croissant, lemon slice, raspberry delice, pecan plait, & cinnamon roll served with a selection of syrups, coulis & Baxter's scottish jams.

### **Breakfast Rolls** £4.00 per person

McGhee's freshly baked morning rolls with a choice of Scottish bacon, sausage & tattie scone

### **Juice Bar** £4.00 per person

Selection of fruit juices & superfood smoothies

### **Fruit Stand** £3.00 per person

Fresh selection of whole fruit



## Day Delegates

### **Triple Crown** £46.00 per person

#### Arrival

Breakfast rolls  
Juice bar  
Fairtrade coffee and tea

#### Mid-morning

Fairtrade coffee & tea, served with Scottish sweet treats

#### Lunch

Four section conference buffet lunch - see page 6

#### Afternoon

Afternoon cream tea with Fairtrade coffee & tea

### **Grand Slam** £38.00 per person

#### Arrival

Fairtrade coffee and tea

#### Mid-morning

Fairtrade coffee & tea, served with Scottish sweet treats

#### Lunch

Four section conference buffet lunch - see page 6

#### Afternoon

Fairtrade coffee & tea, served with Scottish sweet treats

### **Calcutta Cup** £32.00 per person

#### Arrival

Fairtrade coffee and tea

#### Mid-morning

Fairtrade coffee & tea, served with BT Murrayfield shortbread

#### Lunch

Simple soup & artisan sandwich selection

#### Afternoon

Fairtrade coffee & tea, served with biscuits

Minimum of 10 people on either package.

Upgrades are available - see page 7





# Conference Lunch

**Finger Buffet Lunch 4 Section Buffet**  
(please choose one from each section)

## Sandwiches Section

Artisan rustic breads with an assortment of fillings served with kettle chips

## Soup Kitchen

Fresh, homemade, seasonal soup served by Executive Chef, Paul Smith's team

Served with a selection of artisan breads, croutons, chilli flakes, Tabasco, cracked black pepper, pumpkin seeds, basil oil, parmesan, bacon lardons & seasonal Scottish herbs.

## Scottish Fare Section

*Please choose one bowl and one accompaniment*

### Hot Bowl (choose one item below)

- Campbell's haggis, neeps & tatties with whisky pan juices
- Gartmorn farm Thai green chicken curry
- Robin Traquair's ham hough, leek and foraged mushroom stovies
- Bathgate shin of beef Bourignonn
- Braised lamb shoulder with root vegetable mash and minted peas
- Loch Duart salmon with tomato salad

- Fraserburgh haddock fillets in a caper batter with hand cut chips and lemon wedges
- Baked eggs with spinach, spicy tomato sauce and garlic soldiers
- Roast pepper basil & feta gratin
- Sweet potato and mushroom gnocchi with Dunsyre Blue and wild rocket

### Accompaniments (choose one item below)

- Sweet chilli sausage rolls with Robin Traquair's Dalkeith pulled pork
- Campbell's haggis bon bons
- Indian spiced Arbroath cod on mini naan
- Mull cheddar & Ayrshire leek tart
- Gartmorn Farm hot & spicy chicken wings with sour cream
- Free range Alloa red Thai chicken skewers
- Carrington Farm rapeseed caprese bruchetta
- Chargrilled vegetable & halloumi skewers

### Desserts (choose one item below)

- Selection of flavoured flower pot muffins
- Homemade Scottish scones served with a selection of fillings
- Mille feullie
- Chocolate éclairs
- French fancies
- Homemade ginger bread
- BT Murrayfield's very own home-baked cookies
- Amaretto biscuits
- Homemade Scottish shortbread
- Biscotti

Additional hot bowl items are £8.00 each  
Additional accompaniments are £3.00 each



# Additional Buffet Options

## Savoury Selection

£8.00 per person

Pasties, chilli hot dogs, croque monsieur, selection of Scottish savouries

Condiments (barbeque, ketchup, HP, sweet chilli, selection of mustard)

## Burger Station

£8.00 per person

2oz Prime Scotch beef burgers, served under lights, & built to order on a toasted brioche, served with Mull cheddar cheese, Arran chutneys, mustard & salads.

## Pizza Foundry

£8.00 per person

Executive Chef, Paul Smith's own recipe pizza dough, oven baked, & served by our kitchen team with a selection of oils, peppers, rock salt, mull cheddar cheeses and rocket leaves.

## Salad Selection & Quiche

£8.00 per person

Chef's selection of homemade scottish quiches with Mediterranean salad selection, with cruditées, kettle chips, flavoured oils, bread sticks, & Scottish cheeses and Scottish Rugby Super Salad





## Afternoon Tea

**Muffin selection** £3.00 per person  
Selection of flavoured flower pot muffins

**Scottish cream tea section** £5.00 per person  
Homemade Scottish scones served with a selection of fillings  
Mille feullie  
Chocolate éclairs  
French fancies

**The Cookie Jar** £4.00 per person  
Homemade ginger bread  
BT Murrayfield's very own home-baked cookies  
Amaretto biscuits  
Homemade Scottish shortbread  
Biscotti

**Hot Beverages** £2.00 per person

**Grand Cafe Rainforest**  
Chocolately, sweet, with a hint of its slow roast, gives this coffee real character. Bright and balanced with citrus hints and a clean after taste.

**Tetley Black Original**  
This is a delicious blend of black tea and is just the right colour, taste and is full of body

**Peppermint**  
Soothing and wonderfully refreshing, this peppermint tea is perfect after any meal

**Camomille**  
Reputed to have relaxing properties, camomille is considered by aromatherapists to be calming and soothing

**Earl Grey**  
Carefully selected rich and full bodied tea from around the world that perfectly complements the floral notes of the refreshingly zesty bergamot flavour.

**Pure Green**  
A tasty blend of Asian and African leaves sourced from high altitude plantations, gives it is quality taste

**Pure Redbush**  
Naturally caffeine free and as hydrating as water, Redbush can be enjoyed within our without milk or sugar

We also have a selection of speciality fruit teas



## Something Totally Different

As an alternative to the conventional sit-down occasion, you can choose anything from a selection of Chef Pauls' street food retail concepts which include Mexican burritos, fish and chips, homemade specialty pies and don't forget...buffets and BBQs; perfect for less formal dinners, parties and special celebrations.

BBQs and dinners can be held trackside in the BT Murrayfield Stadium-where we can arrange for a marquee to be created to your specific requirements.



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



BT Murrayfield, Edinburgh, EH12 5PJ

T: 0131 346 5250

E: [enquiries@murrayfieldexperience.co.uk](mailto:enquiries@murrayfieldexperience.co.uk)

[www.murrayfieldexperience.com](http://www.murrayfieldexperience.com)