

Wee Green Events

Casual Dining Menu 2026



Starters

Tomato and Roasted Red Pepper Soup

With crusty bread

Haggis Neeps and Tatties

Classic Scottish haggis served with swede, mash potatoes and whisky sauce

Haggis Bon Bons

Breaded Haggis balls served with a peppercorn sauce

Prawn Cocktail

Prawns in a Marie Rose sauce with iceberg lettuce and lemon

Chicken Liver Pate

Creamy Chicken Liver pate served with spiced chutney and toasted bread

Smoked Salmon Salad

With sliced fennel salad and horseradish dressing

Arancini Balls

Breadcrumbsed risotto balls served with a rich tomato sauce

Pan Fried Scallops

With pan fried black pudding and balsamic
add extra charge

Mussels

In a creamy white wine sauce with crusty bread
add extra charge

Grilled Halloumi Salad

With pomegranate and walnut salad

Stuffed Mushroom

Stuffed with roasted red peppers, parmesan and sun dried tomatoes
with dressed leaves



Mains

Chicken and Chorizo Pasta Bake

With garlic and herb toasted bread and dressed leaves

Thai Red Curry

Authentic chicken cooked in spices and coconut milk with coriander and red chilli served with jasmine rice and prawn crackers

Chicken Tikka Masala

Chicken cooked in a creamy spiced sauce served with basmati rice and naan bread

Slow Cooked Beef and Mushroom Stroganoff

With tagliatelle, parsley and served with crusty bread

Beef Bourguignon

With button mushrooms, french onions and a rich mustard mash with buttered greens

Classic Beef lasagne

With herb garlic bread and dressed leaves

Slow Cooked Smoked Chilli Con Carne

With steamed rice, salsa, sour cream, guacamole and nacho chips

Trio of sausage Toad in the Hole

With caramelised onion gravy, creamy mash potato and buttered greens

Moroccan Style Lamb Tagine

With spiced herb and lemon Cous Cous and spiced root vegetables

Lancashire Hotpot

Slow cooked lamb and root vegetables in a rich gravy topped with sliced potatoes served with warm red cabbage

Honey, Soy and Ginger Glazed Salmon

With egg noodles, stir fried vegetables and Teryaki style sauce

Wild Mushroom and Truffle Oil Risotto

Topped with parmesan and watercress with crusty bread

Classic Mac and Cheese

Topped with mature cheddar and parmesan with choices of toppings



Desserts

Strawberry Cheesecake

Topped with strawberry coulis and vanilla cream

Lemon Posset

With shortbread and vanilla cream

Chocolate and Orange Mousse

Topped with vanilla cream and orange

Cranachan

Topped with Scottish oats and raspberries

Chocolate Tart

With chocolate sauce and vanilla ice cream

Apple Crumble

With warm custard

Sticky Toffee Pudding

With toffee sauce and vanilla ice cream

Chocolate Brownie

With chocolate sauce and vanilla ice cream

Ice Cream

Three scoops of ice cream with toppings

If you have a food allergy or special dietary requirement please inform us before ordering.

www.weegreenevents.com

