

# Wee Green Events

# Casual Dining Menu 2024



## **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](http://www.weegreenevents.com)**

