



# CARBERRY TOWER

MANSION HOUSE AND ESTATE

## CORPORATE MENUS

Our philosophy is based on creating an inspiring environment, accompanied by energising foods that help to make our Corporate Getaways conducive to learning and bonding as a team.

All of the fresh food our Head Chef and his Kitchen Team create, is made using low fat cooking methods with no creams or added fats and all of the produce is carefully sourced from the finest hand-picked Scottish suppliers.

A healthy body is a healthy mind, so each dish is specially crafted with low fat content and high energy release, so as to maximise mental alertness and reduce fatigue amongst conference delegates throughout the day.



And whilst maximising flavour and variety is at the heart of every dish, all food comes presented in a variety of portable styles, making portion sizes manageable - so they can be eaten comfortably whilst still networking or talking with colleagues.





## MENU SELECTOR OPTIONS

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Mini steak baguette on a soft wholemeal bun, with chargrilled 100% Scottish flat iron steak, caramelised red onion and mustard mayo.

Shetland salmon and king prawn kebab, marinated with lemon zest and chopped parsley and served with coriander and lemon creme fraiche.

Plum tomato and mozzarella tart, with a light basil mayo garnish and a secret salsa.

Ramekin of chicken curry with fresh coriander, wild rice and mini naan bread.

Contemporary mini cottage pie with 100% Scottish lean steak mince, carrot, celery, fresh thyme and tomato.

Multi-seeded, sourdough bruschetta, with fresh cucumber, Greek feta cheese and chopped cherry tomatoes.

Handmade lamb kofta, with Highland lamb, fresh chillies, herbs and mint yoghurt.

Mini dish of grilled chicken breast with sliced new potatoes, steamed broccoli and red wine sauce.

Ramekin of homemade fish pie, with Shetland salmon and smoked haddock, chopped shallots and white wine sauce, topped with dill mashed potato.

Ramekin of slow-roasted pork belly, with apple mash and roasted baby onion and cider gravy.

Handmade, mini seasoned 100% Scottish beef burger, in a seeded bun with Carberry relish - featuring marinated chopped gherkin, chives, horseradish, tabasco and honey.

The Mansion House Platter - gourmet sandwiches and wraps, including vegetarian, meat and fish options.



## SALAD OPTIONS

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Giant couscous salad, with cucumber and chopped cherry tomatoes, Greek feta cheese and herb vinaigrette.

Mixed leaves salad, with chopped fresh peppers, red onion and basil dressing.

Chickpea salad, with chopped mozzarella bound in tomato basil pesto.

Classic Niçoise salad, with fresh grilled tuna, warm new potato and sliced boiled egg.

## MORNING BREAK

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Mini pot of fruit compote, with low fat natural yoghurt, topped with crunchy granola oats.

High energy fruit smoothies, with blended fruit, Scottish honey and a hint of natural yoghurt.

Sliced fresh fruit, including water melon, orange segments and honeydew melon.

Selection of classic French pastries and croissants.

## DESSERTS

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Cranachan with fresh fruit compote, toasted oats and Scottish honey.

Homemade chocolate and orange mousse.

Eton Mess with crushed meringue and fruit compote.

Traditional sticky toffee pudding with warm homemade vanilla custard.

## AFTERNOON BREAK

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Homemade high-energy cinnamon flapjack with Scottish oats and Scottish honey.

Homemade banana and walnut cake, with light whipped coffee icing.

Homemade spiced ginger shortbread rounds.

For every break a bowl of fruit - apples, pears, plums, bananas will also be provided.