



One Devonshire Gardens

Finger Buffet

Menu One

Mini Shot of Leek & Potato Soup
Selection of Sandwiches and Wraps
Haggis Sausage Rolls
Smoked Cheese and Leek Tart
Tomato and Mozzarella Arancini

Chocolate Brownie
Choux Buns with Javari Mousse

£21.95 per person

Menu Two

Mini Shot of Mushroom Soup
Selection of Sandwiches and Wraps
Chorizo and Apple Sausage Rolls
Smoked Salmon and Chive Tart
Crispy Haggis Bon Bons

Almond and Cherry Bakewell
White Chocolate Cheesecake with Raspberries

£24.95 per person

Menu Three

Mini Shot of White Onion & Parmesan Soup
Selection of Sandwiches and Wraps
Mini Lamb Koftas, Cucumber Raita
Mini Cheeseburgers in Brioche Bun
Mushroom and Parmesan Arancini

Plain & Fruit Scones with Jam and Cream
Raspberry & Lemon Meringue Tart
Profiteroles with Chocolate Sauce

£27.95 per person

Menu Four

Mini Shot of Carrot & Coriander Soup
Selection of Sandwiches & Wraps
Chicken Satay Skewers
Selection of Mini Butchers' Pies
Crispy Macaroni Cheese Bites

Plain & Fruit Scones with Jam and Cream
Valrhona Chocolate Delice
Mini Crème Brûlée Tarts

£32.95 per person

Minimum number of 16 people.

One Devonshire Gardens, Hotel du Vin, Glasgow, G3 6EQ

events.glasgow@hotelduvin.com | 0141 576 2265



One Devonshire Gardens

Fork Buffet

Menu One

COLD

Confit Plum Tomato, Burrata and
Basil Salad

Grilled Chicken Caesar Salad

HOT

Whole Roast Chicken, Asparagus, Hazelnut,
Café au Lait Sauce

Baked Scottish Salmon,

Spiced Tomato Sauce

Seasonal Mushroom Arancini,

Spinach Sauce

SIDES

Roast Squash, King Oyster Mushroom,
Celeriac, Pumpkin Seeds

Baby Roast Potatoes with Rosemary

Seasonal Mixed Vegetables

DESSERTS

Raspberry Cheesecake, Raspberry Gel

Tropical fruit Salad,

Mint and Elderflower Syrup

Double Chocolate Brownie, Vanilla Sauce

£29.99 per person

Menu Two

COLD

Roast Beetroot, Goats Cheese, Hazelnuts

Scottish Smoked Salmon

Classically Garnished

Hebridean Blue Cheese Waldorf Salad

HOT

Tempura of Cod, Warm Tartare Sauce

Roast Loin of Pork,

Apple and Mustard Sauce

Roast Butternut Squash, Tomato and

Butterbean Stew

SIDES

Herb Crushed Potatoes

Seasonal Mixed Vegetables

DESSERTS

Tropical fruit Salad,

Mint and Elderflower Syrup

Vanilla Chaux Buns, Caramel and Chantilly

Cream

Tonka Bean Rice Pudding,

Caramelised Pineapple

£34.99 per person

Menu Three

COLD

Hot Smoked Salmon Niçoise Salad

Parma Ham, Rocket, Parmesan,

Balsamic Dressing

HOT

Sesame Chicken, Pak Choy, Carrot,

Red Cabbage, Soy Dressing

Poached Sea Trout, Bearnaise Sauce

Slow Cooked Beef, Caramelised Baby

Onion, Pancetta and Red Wine Jus

Ricotta and Spinach Tortelloni,

Cheese Sauce

SIDES

Mashed Potatoes Seasonal Mixed
Vegetables

DESSERTS

Tropical fruit Salad, Mint and
Elderflower Syrup Strawberry Pavlova,

Berry Compote Valrhona Chocolate

Delice, Raspberries

£39.99 per person

Minimum number of 16 people.