

**Bistro**  
KITCHEN



# Hospitality

FOR MEETINGS  
& EVENTS

# Introduction

Oriam, Scotland's Sports Performance Centre, working in partnership with BaxterStorey, is committed to delivering high quality catering services which will meet all of your hospitality needs.

The executive chef and his team have created a bespoke range of hospitality menus to suit all tastes and budgets. BaxterStorey are absolutely committed to responsible resourcing of all fresh ingredients which are purchased where possible from local suppliers, with all dishes being prepared on campus.

BaxterStorey's hospitality team is dedicated to ensuring that all your catering needs are met in a timely and professional manner.

To complement the catering service, the Oriam Bookings team will co-ordinate all aspects of your hospitality requirements.

Should you wish to make a booking or discuss any aspects of the hospitality menu or service, please contact

Email: [bookings@oriam.hw.ac.uk](mailto:bookings@oriam.hw.ac.uk)

Our team are happy to discuss any bespoke requirements you may have.

All pricing is exclusive of vat.



# Hot Beverages

## Beverage trays per person

### **BEVERAGE TRAY 1**

**£2.17**

Freshly brewed 'Fairtrade' coffee, Scottish blend tea and a selection of infusions.

### **BEVERAGE TRAY 2**

**£2.32**

Freshly brewed 'Fairtrade' coffee, Scottish blend tea and a selection of infusions served with a selection of assorted biscuits.

### **BEVERAGE TRAY 3**

**£3.51**

Freshly brewed 'Fairtrade' coffee, Scottish blend tea and a selection of infusions served with homemade all butter Scottish shortbread.

### **BEVERAGE TRAY 4**

**£3.72**

Freshly brewed 'Fairtrade' coffee, Scottish blend tea and a selection of infusions served with a variety of Danish pastries or homemade plain and fruit scones served with butter, Scottish orange marmalade and strawberry preserve.

### **BEVERAGE TRAY SUPPLEMENTS**

**£1.81 per person**

**From BaxterStorey's Own Recipe Book *'Butter Wouldn't Melt'***

Organic Flapjacks (raisins, macadamia nut and dried fruit)

Chocolate Brownie

Millionaire's Shortbread

Plain or Fruit Scone served with butter, preserves and vanilla cream  
(one per person)

Chocolate Chip Muffins

Salted Peanut Butter Shortbread

Individual Cut Fresh Fruit platter

Dried Fruit and Nut Mix

Banana and Cranberry Flapjack

Chocolate and Beetroot Brownie

Carrot Cake Breakfast Muffins

# Sandwich Lunches

All our sandwich lunches are served with mineral water, tea and coffee and can be supplied entirely gluten free or vegetarian on request.

## **SANDWICH LUNCH 1**

**£6.14 per person**

Our chef's selection will be taken from a range of freshly prepared meat, fish and vegetarian fillings. Our bread products will include thick cut white, wholemeal and granary, served with hand cooked potato crisps.

*(one round per person)*

## **SANDWICH LUNCH 2**

**£6.66 per person**

Our chef's selection will be taken from a range of freshly prepared meat, fish and vegetarian fillings. Our bread products will include thick cut white, wholemeal and granary, tortilla wraps, mini rolls and bagels served with hand cooked potato crisps and a pickles pot.

*(one round per person)*

## **SANDWICH LUNCH 3**

**£7.69 per person**

Our chef's selection of freshly made sandwiches from our popular and executive choices served on thick cut white, wholemeal or granary breads, tortilla wraps, mini rolls and bagels served with hand cooked root vegetable crisps, vegetable crudités with blue cheese dip, giant dill pickles and a fresh fruit smoothie.

*(one round per person)*

## **DELI SANDWICH LUNCH**

**£9.24 per person**

Scottish smoked salmon with peppered cream cheese and cucumber on a mini bagel

Open sandwich of cured meat, Swiss cheese and dill pickle on focaccia bread

Caprese salad with chilli flakes and pesto oil on crispy baguette slices (v)

Roast vegetables and goats cheese served in arctic bread (v)

Crayfish cocktail on rye bread

Served with hand cooked root vegetable crisps, vegetable crudités with blue cheese dip and giant dill pickles (v)

Cut fresh fruit platter

## **Chef's Choice Bento Box**

**Why not let us surprise and delight you and your guests with our chef's choice of Bento Box selection... offering tantalising flavours from around the world!**

Bento Boxes are an ideal way to ensure that you enjoy a tasty working lunch with the minimum amount of disruption to your meeting.

Our chef will provide a selection of sandwiches and add a variety of delicious accompaniments.

Chef's choice Bento Boxes can be produced entirely vegetarian or gluten-free on request.

Served with mineral water, fruit juice, tea and coffee

**AVAILABLE IN 2 SIZES:**

### **BENTO BOX 4 COMPARTMENTS**

**£9.50 per person**

A new addition to our range of Bento boxes offering delegates a nice and easy working lunch option

### **BENTO BOX 5 COMPARTMENTS**

**£11.15 per person**

Ever popular, traditional box for a complete dining experience



# Fork Buffets

Minimum 8 persons order on fork buffets

## **FORK BUFFET 1 - SERVED COLD**

**£14.40 per person**

Steamed fillet of Loch Duart salmon,  
Nicoise vegetables served with salsa verde (90g salmon)

Wok seared chilli beef from the Duke of Buccleuch estate,  
sesame and soy noodles with Asian shreds (60g beef)

Layered herb pastry with balsamic roasted vegetables  
and torn basil (1 each) (v)

Seasonal leaf salad (v)

Marinated cucumber, mint and toasted pumpkin seeds (v)

American potato salad (v)

Selection of cut seasonal fruit or

Raspberry and white chocolate mousse in a brandy snap basket

Fruit juice and mineral water

## **FORK BUFFET 2 - SERVED HOT**

**£14.40 per person**

Slow cooked beef rib from The Duke of Buccleuch estate,  
braised with red wine, shallots and wild mushrooms served  
with seasonal roast vegetables

Baked Tay Salmon Coullibiac with wild rocket  
and parmesan salad and aged balsamic honey dressing

Extra mature Connage dairy cheddar cheese, baby spinach  
and wild mushroom (v)

Tortilla with tarragon dressing

Seasonal leaf salad (v)

Shaved Fennel and lemon dressing topped  
with toasted pumpkin seeds (v)

New potato and spring onions in herb mayonnaise (v)

Selection of cut seasonal fruit or

Homemade dark chocolate brownie  
with Chantilly cream and fresh berries

Fruit juice and mineral water

# Example Menus for Fine Dining

## FINE DINING MENU 1

Kettle farm of Fife, leek veloute with  
Ayrshire braised ham hock and a soft quail egg salad.

Loch Duart roasted salmon fillet with  
Ayrshire smoked pancetta and garlic potato gnocchi,  
west coast curly kale and a lemon & thyme veloute.

Passion fruit tart with coconut sorbet made  
with double cream from

Yester farm dairies in Haddington  
and a malibu and lime syrup.

## FINE DINING MENU 2

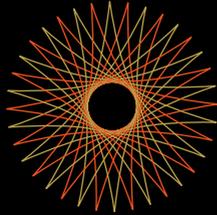
Glumes farm of East Lothian beetroot & orange salad with  
bonnet goat cheese mousse with walnut bread.

Duke of Buccleuch braised beef cheek with  
confit garlic pomme puree, East Lothian purple sprouting  
broccoli and a baby onion jus.

White chocolate mousse made with cream from  
Yester farm dairies in Haddington served with  
milk chocolate doughnuts and an orange jam.

**Market price on request**

*Fine dining menus are created to customer specification  
taking into account seasonal availability*



**Bistro**  
KITCHEN

baxterstorey