



BUSINESS

SAMPLE MENUS

WHERE GREAT EVENTS DO GOOD

From glitzy gala dinners and corporate conferences to intimate weddings and family celebrations, whatever event you're planning, we have a venue that's perfect for it.



01592 583302



ADAM SMITH
THEATRE

Breakfast Option

Wake Up

Tea, Coffee & Freshly Baked Danish Pastries
£5.50

Big Shake up

Grilled Bacon / Link Sausage / Plant Based Sausages rolls
Tea & Coffee
£6.50

Healthy at Heart

Porridge Pots
Homemade Cereal Bars
Fresh Fruit
Tea & Coffee
£7.50

Set for the day

Granola & Natural Yoghurt
Selection of bottled Fruit Smoothies
Homemade Cereal Bars
£8.50

Sit down & relax

Toasted Bagels & Muffins with
Smoked salmon / Parma ham / Cream Cheese
Natural Yoghurt & Poached Fruits
Tea & Coffee
£11.00

Top up your breakfast with our live Smoothie Bar

Strawberry & Banana
Tropical Fruits
Raspberry & Oatmeal
Energising Almond
Kale, Pineapple & Banana

All our Smoothies can be made with Full Fat, Semi Skimmed or Dairy Free Milk & GF
Minimum Order - 25 Guests - £125

Light Refreshments

Option 1

Tea & Coffee
Homemade Shortbread
£3.95

Option 2

Tea & Coffee
Fruit Juice / Selection of Homemade Cereal Bars
£5.50

Option 3

Tea & Coffee / Fruit Juice
Bottled Water / Selection Home baking
£7.50

For Dietaries - All Our Teas & Coffee are served with Semi Skimmed and Dairy Free Milk
A variety of Gluten Free and Non-Gluten Free Cereal Bars and home baking will be on offer
to all our guests

Boxed Lunches £13.50

Hot Smoked Salmon, New Potato, Mustard & Cress Salad

Chargrilled Chicken Fillet Caesar Salad, Garlic Croutons

Beetroot Falafel, Saffron Mayonnaise, Wild Rice Salad

Smoked Mackerel, Lemon & Herb Cous Cous

Tandoori Chicken & Noodle Salad

All our boxed lunches are served in biodegradable boxes.

Working Lunch £10.50

Selection of Wraps or Sandwiches (White, Wholemeal & Gluten Free)

Piece of Fresh Fruit

Bottle of Sparkling or Still Water

Home Made Granola Bar

Packet of Crisps

Cold Finger Buffet

We are more than happy to tailor our menus to suit your guests' dietary needs.

All Buffet Lunches are based on 1.5 Sandwiches and 1 of each item per guest

Option 1 - £12.00

Selection of Sandwiches & Wraps (White, Wholemeal & Gluten Free)
Homemade Sausage Roll (Vegetarian option available)
Savoury Quiche
BBQ Chicken Drumsticks
Home Made Tray Bake

Option 2 - £13.50

Selection of Wraps & Sandwiches (White, Wholemeal & Gluten Free)
Chicken Tikka Skewers
Blinis with Smoked Salmon & Cream Cheese
Vegetable Pakoras, Onion Bhaji, Chicken Pakora
Smooth Chicken Liver Parfait on toasted brioche
Fruit Platter

Option 3 - £18.00

Selection of Artisan Filled Bread Rolls, (White Wholemeal & Gluten Free)
Selection of Mini Savoury Pies
Homemade Sausage Rolls (Vegetarian option available)
Chicken Tandoori Skewers
Mini Scotch Eggs
Pitta Breads & Hummus
Savoury Quiche
Chocolate Brownie

Tea & Coffee Served with Homemade Tablet - £3.00
Assorted Tray Bakes Serves 15 - £45 per tray
Cheese Platter (serves 15) - £45
Fruit Platter (serves 15) - £28

Vegan / Vegetarian Cold Finger selection

Option 1 - £12.00

Selection of Sandwiches & Wraps (White, Wholemeal & Gluten Free)
Homemade Vegan Roll
Cornish Pasties
BBQ Buffalo No Meat Wings
Homemade Banana Bread

Option 2 - £14.50

Selection of Wraps & Sandwiches (White, Wholemeal & Gluten Free)
Southern Fried No Chicken Wings
Non- Bacon & Mushroom Pizza Slice
Vegetable Pakoras & Mango Chutney
Wild Mushroom Pate on toasted brioche
Fruit Platter

Option 3 - £17.50

Selection of Artisan Filled Bread Rolls, (White Wholemeal & Gluten Free)
Selection of Mini Savoury Pies
Mexican Bean Roll
Beetroot Falafels
Pea & Basil Arancini
Pitta Breads & Hummus
Savoury Quiche
Chocolate Brownie

Tea & Coffee £3.50
Assorted Tray Bakes Serves 15 - £45 per tray
Fruit Platter (serves 15) - £28

Street Food

Indulge your guests with our around the world street food Menu options
Choose from 3 Different Countries, two main courses per country followed by a Dessert & Cheese Board to finish it off.

All our street food is cooked live in front of you and your guests on our bespoke street food stalls, whether it be on griddles, fryers, paella pans, woks or pizza ovens we have it all covered, to give your guests an experience to remember.

Street Food Dining in the winter can be offered, however for your guests comforts all foods would be served in Buffet Style Chaffing Dishes inside rather than outside.

Sample Menu Ideas
Minimum guest 100
2 Course Street Food Menu £45.00

India

Red Lentil Dahl / Spiced Chicken Balti / Lamb Bhuna Chicken Korma Sag Aloo / Vegetable & Cashew Biryani Poppadoms & Naan Bread, Fragrant Rice

Scotland

Grilled Black Isle Rib Eye Steaks, Wild Mushroom & Rosemary Sauce, Haggis Neeps & Tatties, Kedgeree - Poached Smoked Haddock, Curried New Potatoes, Baby Spinach Poached Eggs, Ainslie Fish & Chips & Mushy Peas, / Kale, Garlic, Asparagus Barley Risotto (vegan & vegetarian) / Mini Fish & Chips

France

Caramelised Onion & Roquefort Tarts / Brie, Cranberry & Rocket Leaf Crepe / Beef Bourguignon Toulouse Sausage Casserole

Chinese

Szechwan Chilli Chicken / Crispy Chilli Chicken in Chilli Sauce / Kung Pao Chicken Chinese Barbeque Style Ribs / Sweet & Sour Chicken / Chinese Pork Dumplings Beef Lo Mein / Pork Chop Suey

Thailand

Moo Ping / Thai Green Chicken Curry / Spicy Pork Meat Balls Bahn Mi / Dim Sums Spring Onions & Soy Sauce
Green Thai Vegetable Curry (vegan & vege) / Thai Chicken Satay
Thai Steamed Mussels

Italian

Pizza / Wild Mushroom & Parmesan Gnocchi / Grilled Asparagus, Parma Ham Risotto Baked Lasagne / Spaghetti Bolognese / Penne Pasta, Goat Cheese & Herb Sauce Gnocchi with Ratatouille / Mixed Seafood Linguini, Red Onion, Bell Peppers, Broad Beans, White Wine & Creme Fraiche / Gluten Free Pasta with Italian Sausage, Olives, Tomatoes, Basil / Wild Mushroom, Wild Garlic & Red Onion Risotto

Street Food

Spanish

Traditional Paella / Pinchitos / Tortilla Espanola (vegan & vege) / Croquettes (vege & vegan)

Ukrainian

Chicken Kyiv, Mash Peas & Dauphinoise Potatoes
Nalysnyky (vegan Crepes)

Western Indies

Ackee & Salt Fish / Black Bean Chilli / Jerk Chicken, Rice & Peas

Mexican

Chilli Nachos & Tacos, Guacamole, Salsa, Cheese, Sour Cream (vegan & vege) (meat option) Red Onion & Goats Cheese Quesadillas, Sweet Potato & Chilli Puree (vege)Chicken Enchiladas Mexican Bean Burger, Lime, Yoghurt & Salsa (vege)
Vegan Smokey Black Bean & Pepper Quesadillas

England

Roast Rib of Beef, Yorkshire Puddings
Chicken Tikka Masala
Bangers & Mash
Cottage Pie
Fish Suppers & Mushy Peas
Toad in the Hole & Onion Gravy

America

King Ribs, Salad & BBQ Sauce / Hot Dogs / Chilli Dogs / Tomato & Mozzarella Pizza
/Macaroni Cheese Toasties

Middle Eastern

Lamb Kofta / Chicken Gyros Kebab / Baby Ganoush / Flatbreads
Grilled Aubergine with Tahini, Pomegranate & Baby Spinach / Chorizo Sausage and Fennel stew
Tabouli / Stuffed Peppers / Chickpea & Sweet Potato Stew

Desserts

If you have any room left? We would like to offer you either three or two desserts and a cheese board.

Dessert selection

Sticky Toffee Pudding with Toffee Sauce
Creme Brulé, Seasonal Berries & Homemade Short Bread
White Chocolate & Raspberry Cheesecake
Lazy Suzie of Berry's, Meringues, Brandy Scrolls, Marshmallows and Ice Cream
Bread & Butter Pudding
Waffle Bar
Orange Marmalade & Ginger Cheesecake
Chocolate Fountain & Fresh Fruit
Glazed Lemon Tarte
Churros & Chilli Chocolate Sauce
Raspberry & Frangipan Tart
Vanilla Pana cotta, Biscotti Biscuits
Vanilla Cheesecake & Seasonal Berry Compote
Warm Apple & Pear Crumble, Warm Custard Selection of I. J. Mellis Artisan Cheese
Chutneys, Dried Fruits, Biscuits

Our Ice Cream Trike

Our Beautiful Vintage 'Stop and Buy one' Trike is very photogenic, but guests will be more impressed when they taste our luxury locally made ice cream from our award-winning supplier Luvians in Cupar Fife.

The perfect event add on! Our Ice Cream Cone combination is exquisite and utterly morerish

Two hours of serving time (more time can be added if you wish) with staffed service throughout.

Choice of three flavours of Ice cream or sorbet. Premium waffle cones
Biodegradable Ice Cream Cups, Spoons, Serviettes and wet wipes for those little mishaps
Cadbury flakes, Sauces and rainbow sprinkles.

The Ice cream trike is fitted with its own hamper basket for the waffle cones storage
flower basket, parasol and bunting.

Looking to create something spectacular then upgrade and add our waffle bar which comes with fresh grilled waffles, and a variety of toppings.

Your guests will love the interactive surprise!

All Inclusive prices start from just £350 up to 100 Guests.

Waffle Bar upgrade £550 up to 100 Guests

Bowl Food

Give your guests that very relaxed dining experience. Allow them to mingle with friends or colleagues.

While they choose to sit or remaining standing, the bowl food experience is perfect for that relaxed lunch or early evening dinner, indulge in a number of courses, while socialising and making new contacts and friends

2 Courses £18.50

3 Course - £27.00

4 Courses - £36.50

5 Courses £45.50

Sample Menu

Wild Boar & Pancetta Sausage with Smoked Bacon & Green Onion Mash GF
Chilli Beef, Fragrant rice, Crushed Tacos, Guacamole, Sour cream, Salsa & Cheddar GF
Smoked Haddock & Leek Chowder with Poached Egg & Pea Shoots GF
Braised Beef Bourguignon Truffle Mash GF
Haggis Needs & Tatties
Gnocchi With King Prawns, Asparagus & Broad Beans
Wild Mushroom & Gorgonzola Risotto V GF
Hot Smoked Salmon Caesar Salad
Lamb Bhuna, Nann Bread & Spiced Rice GF
Thai Green Curry & Noodles V VG
Jerk Chicken
Chick Pea & Sweet Potato Stew V VG GF

V - Vegetarian Vg - Vegan GF - Gluten Free

Canapés

Choice of 3 - £8.75 per person

Choice of 4 - £12.50 Per Person

Choice of 6 - £18.50 Per person

Choice of 8 - £22.50 Per person

Hot Canapés

Grilled Chicken Skewers, Cucumber Riata

Crispy Haggis Ball & Whisky Shot

Lamb Koftas on stick

Mini Cottage Pie

Bangers & Mustard Mash, Red Onion Marmalade

Mini Potato & Bean Pie

Mini Scotch Eggs, With a Mustard Dip

Mini Yorkshire Pudding, Rare Angus Beef &
Horseradish cream

Seared Scallops, on Cauliflower Puree & Curry Oil

Prawn Dim Sum in Soy Sauce & Spring Onions

Scampi & Chips in a Paper cone

Seared Scallop & Thai Broth

Carrot & Mussel Soup

Crab & Coriander Croquette

Cullen Skink Tart

Tiger Prawns, Stir Fry Noodles

Cold Canapés

Chicken Liver Pate, Toasted Brioche

Parma Ham, Roquefort & Roast Fig on Toast

Oriental Duck Wraps

Smoked Chicken, Mango & Avocado in a filo Pastry Basket

Shredded Duck & Plum Sauce

Ham Terrine, Apricot Jam, Toasted Brioche

Smoked Mackerel Pate on Toasted Bread

Salmon Tartare with Crème Fraiche & Basil Pea Shoot

Hot Oak Smoked Salmon on Corn Salsa & Balsamic Dressing

Creamed Smoked Salmon & Horseradish in a crispy Cone

Dipped Strawberries (Seasonal)

Mini Lemon Meringue Tarts

Smoked Salmon Blinis & Creme Fraiche

Canapés

Choice of 3 - £8.75 per person

Choice of 4 - £12.50 Per Person

Choice of 6 - £18.50 Per person

Choice of 8 - £22.50 Per person

Vegetarian / Vegan Canapés

Chilled Mango & Water Melon Shot

Creamed Goats Cheese & Rocket on Toasted Onion Bread

Olives & Feta on Sticks with Basil & Balsamic Dressing

Parmesan Shortbread with Goats Cheese & Oven Dried Cherry Tomatoes.

Wild Mushroom & Crème Fraiche Tart

Sun Blush Tomato & Feta Pate on Toasts

Basil & Mascarpone Risotto Cakes with Pea Puree

Spinach & Ricotta Pies

Red Onion & Goats Cheese Puff

Vegetable Spring Roll, Honey & Soya Sauce

Wild Mushroom & Truffle Arancini, Chive Mayo Dip

Tomato, Olive & Basil Kebabs, Balsamic Glaze

Ratatouille Tartlet & Crispy Sage Mini Spring Rolls, Sesame & Soy Dip

Smoked Applewood & Celery Frittata, Caramelised Onion Jam

Corporate Dinners

Menu - 1 - 3

2 Course from £28.00*

3 Courses from £38.50*

Bread Rolls & Butter

Haggis Bon Bon with Turnip Puree, Whisky & Honey Dressing

Prune & Apple Stuffed Pork Olive with Roasted Root Vegetables, Fondant Potato & Calvados Jus

Sticky Toffee Pudding, Caramelised Banana, Toffee Cream & Vanilla Ice cream

Tea Coffee & Tablet

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Bread Rolls & Butter

Red lentil & Carrot Soup

Roast Breast of Chicken with Green Onion & Smoked Bacon Mash Potato, Creamed Savoy

Cabbage, Cafe Au Lait Jus

Raspberry Cheesecake white Chocolate Ice Cream, Fresh Seasonal Berry Compote

Tea Coffee & Tablet

OoO

Bread Rolls & Butter

Smooth Chicken Liver Parfait with Fruit Chutney, Toasted Brioche & Herb Salad

Braised Daube of Beef in Clock Brew Ale Gravy with Horseradish Mash Potatoes, Honey

Roasted & Thyme infused Root Vegetables

Dark Chocolate Tart, Minted Berries & Mandarin Ice cream

Tea Coffee & Tablet

*Prices are dependent on numbers booked

Corporate Dinners

Menu 4 - 6

2 Courses from £36.00*

3 Courses from £45.00*

Bread Rolls & Butter

Pressed Ham & Pea Terrine with White Bean & Wild Mushroom Salad, Toasted Ciabatta

Pan Fried Chicken Breast with Crushed New Potatoes, Buttered Asparagus Caramelised

Shallot & Thyme Jus

Creme Brûlée, Seasonal Berries & Homemade Shortbread

Tea Coffee & Tablet

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Bread Rolls & Butter

Traditional Smoked Salmon with Brown Bread, Shallots, Capers & Lemon Dressing

Grilled Supreme of Cod with Confit Potatoes, Creamed Leeks, Heritage Carrots, Broad Bean

& Tomato Casserole

Warm Apple Crumble Tart, Vanilla Ice cream & Salted Caramel Sauce

Tea Coffee & Tablet

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Bread Rolls & Butter

Cannelloni of Smoked Salmon & King Prawn with Red Onion & Caper Salsa, Lemon Creme

Fraiche, Pea Shoots & Toasted Tattie Scone

Braised Shin of Beef with Roasted Parsnip Puree, Dauphinoise Potatoes, Wilted Kale &

Port wine Jus

Glazed Lemon Tart, Raspberry Sorbet, Raspberry Coulis

Tea Coffee & Tablet

*Prices are dependent on numbers booked

Corporate Dinners

Menu 7 -9

2 Courses from £42.50*

3 Courses from £50.00*

Bread Rolls & Butter

Cullen Skink Tart, Poached Egg, Pea Puree, Pea shoots & Lemon Oil

Grilled Fillet of Black Isle Beef with Mustard Mash Potatoes, Caramelised Red Onion,
Buttered Beans & Peppercorn Sauce

Warm Orange Marmalade Sticky Pudding, Rhubarb Ice Cream & Ginger Anglaise
Tea Coffee & Tablet

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Bread Rolls & Butter

Pressed Duck Confit & Ham Hock Terrine, Apple Puree, Port Wine Jelly, Toasted Brioche
Roast Loin & Braised Shoulder of Lamb with Fondant Potato, Bean Casserole, Carrot Puree,
& Rosemary Jus

Champagne & White Chocolate Bavarois, Strawberry Sorbet, Strawberry Salsa
Tea Coffee & Tablet

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Bread Rolls & Butter

Cannelloni of Smoked Salmon, Smoked Mackerel Pate, Slithers of Gravavlax, Micro Herbs,
Peas & Grilled Lemon

Roast Loin of Venison, Root Vegetable Gratin, Smoked Bacon & Creamed Savoy cabbage,
Heritage Carrot, Red Currant Jus

Apple Tart Tatin, Vanilla Ice Cream & Brandy Anglaise
Tea Coffee & Tablet

*Prices are dependent on numbers booked

Vegan Corporate Dinners

2 Courses from £38.50*

3 Courses from £46.50*

Starters

Pickled & Candied Beetroot, Grilled Pear, Walnut & Rocket Salad, Maple Vinaigrette
Vegan Haggis Bon Bon, Turnip Puree & Whisky Sauce
Grilled Veg Antipasti, Moroccan Hummus, Flatbreads, Sun-blush Tomato Arancini &
Falafel Bites
Wild Mushroom & Thyme Pate, Toasted Brioche, Tomato Chutney

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Main Course

Wild Mushroom, & Plant Based Bacon Risotto, Broad Beans, Peas & Pea Shoots
Roasted Butternut Squash & Baby Spinach Wellington, Asparagus Spears, Pea Puree
Roasted Cauliflower Steak, Chimichurri, Crispy Kale & Cauliflower Puree, Heritage Carrots
Roast Kidney Bean, New Potato & Plant Based Bacon Ballottine, Wilted Kale, Sauce
Potatoes, Tomato & Thyme Sauce

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Dessert

Coconut & Dark Chocolate Mousse, Pineapple & Ginger Salsa, Chilli Chocolate Shards
Sticky Toffee Pudding, Caramelised Banana + Vanilla Ice Cream
Scottish Raspberry & Vanilla Cheesecake, Toasted Granola & Dried Raspberry Crumb

*Prices are dependent on numbers booked

THANK YOU!

IF YOU HAVE ANY QUESTIONS JUST ASK?

From glitzy gala dinners and corporate conferences to intimate weddings and family celebrations, whatever event you're planning, we have a venue that's perfect for it.



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