



Feast Catering

Relaxed catering with a real difference!

Starters choose from: £5/person

- Port & Blue Cheese Pate with oatcakes
- Double baked cheddar soufflé
- Black pudding, apple & sage filo parcels
- Dunkeld smoked salmon, lemon & dill pate with oatcakes (£1 surcharge)

Soups choose from: (just ask if your choice isn't here!) £5/person

- Leek & potato (V/Vegan)
- Tomato & roasted pepper (V/Vegan)
- Sweet potato & coconut (V/Vegan)
- Lentil (V/Vegan) or Lentil & bacon
- Cream of mushroom (V)
- Broccoli & blue cheese (V)
- Scotch broth (Vegetarian available)

Our own home-made soup served with freshly baked bread

Simple buffet options (minimum of 20 people) £12/person

- Sausage rolls
- Quiche (Vegetarian available)
- Selection of sandwiches (Vegetarian & Vegan available)
- Selection of traybakes/cakes (GF, DF, Vegan available)
- Soup (£2 surcharge)
- Fruit platter (£1 surcharge)

Smoked Salmon Platter to serve 4-6 people £30

Garnished with lemon, horseradish, pea & mint purée

Sharing Boards to serve 4-6 people: £30

Cheese, Charcuterie, Vegetarian/Vegan antipasti

Brunch Platter to serve 4-6 people: £25

Selection of fruit and pastries

Dunkeld & Perthshire
Email: hello@feast-catering.com





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Main dishes (each option for a minimum of 4 people):

£11/person

- Lamb tagine (£1 surcharge)
- Butternut squash tagine (Vegan)
- Beef bourguignon
- Mushroom & red wine stew (Vegan)
- Beef and ale stew
- Sausage & cider casserole (Vegan)
- BBQ pulled pork
- BBQ pulled jackfruit (Vegan)
- Keralan chicken curry
- Spinach & chickpea curry (Vegan)
- Slow braised beef chilli
- Vegetable chilli (Vegan)
- Lasagne
- Mushroom & lentil Lasagne (V)
- Luxury fish pie (£1 surcharge)
- Chicken in creamy parmesan, sun-dried tomato & basil sauce
- Chicken in white wine & tarragon sauce
- Braised venison in juniper, redcurrant & orange (£1 surcharge)

Sides (each option for a minimum of 4 people):

£3/person

- Freshly baked savoury scones (great with our soup or stews)
- Potato salad or coleslaw
- Mexican dips trio – guacamole, soured cream, pico de gallo
- Mexican corn and bean salad
- Cous cous with coriander and pomegranate
- Moroccan carrot salad
- Kachumber salad
- Roast potatoes
- Potato dauphinoise
- Garlic butter kale
- Creamy mashed potato
- Oven roasted seasonal vegetables

- Pecan pie
- Luxury cheesecake: lemon & white choc, choc orange, mojito...lots more, just ask!
- Pear, chocolate and almond tart
- Sticky toffee pudding
- Cranachan
- Tarte au citron or dark choc & raspberry ganache tart

£5/person





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Buffet food (each option for a minimum of 10 people):

Frittatas: £3/person

- Goats' cheese, red pepper & chilli (V)
- Minted pea, feta, chilli (V)
- Broad bean, parmesan, pancetta
- Chorizo, Cheddar, roast broccoli
- Smoked salmon, pea, buttered leek

Savoury Tarts: £3/person

- Goats' cheese, caramelised onion, kalamata olive (V)
- Minted pea, feta, chilli (V)
- Cream cheese, Serrano ham, sun-dried tomato
- Kalamata olive tapenade with slow roast cherry tomatoes (Vegan)
- Mini Quiche or large sharing quiche

Tasty Nibbles: £3/person

- Whipped goats' cheese tartlets drizzled with honey (V)
- Beetroot & goats' cheese paté crostini (V)
- Mini savoury scones with garlic & herb cream cheese (V)
- King prawns in a chilli, parsley, extra virgin olive oil and garlic butter (50p surcharge)
- Manchego, Serrano, red pepper & anchovie crostinni
- Smoked salmon, dill & lemon tartlets
- Traditional Spanish tortilla (V)
- Gordal olive & Serrano skewers

Luxury Salads: £2.50/person

- Wild rice, kale, avocado, nuts, chilli ginger dressing (Vegan)
- Minted pea, feta, rice, lemon chilli dressing (V)
- Mango, walnut & mixed leaves (Vegan) (add chicken or halloumi)
- Orange, fennel & rocket (Vegan)

Homemade sausage rolls: Vegetarian & Vegan available £3/person

Selection of luxury filled wraps & sandwiches £3/person

Traybakes...choose from: £3.50/person

- Blondie or brownie
- Lemon drizzle
- Rocky Road We do lots including vegan....just ask!
- Flapjack
- Tiffin

