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**PRIVATE**

**ABOUT US**



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***MBK Private is catering partner of 1 Royal Gardens-Apartments Stirling and cover all areas of your dining experience during your visit.***

***We are a highly respected Foodie Company owning Two very well sought-after restaurants in Linlithgow and Dunblane with staff having wealth of Experience, Creativity & Flair so we can tailor any menu and dining experience for you.***

***We don't do Packages Prior and the dishes on this Menu pack is only for ideas, we can Bespoke any of your catering needs.***

***We can give you exactly what your looking for, using the local ingredients, fresh, seasonal and giving you the dining experience you ask for to create your very own package just for you.***

***Your visit is important to us so give us an idea of what your looking for and we will bring it to you.***

***We have a team who will be happy to work on menus, costs and budgets for you to make your booking as smooth as possible.***

***Cocktail Bar or Cocktail Masterclass Pop Ups Can also be arranged for you to entertain your guests.***

***Please do not hesitate to contact us to find out more information on your visit and we can build you a fantastic package from there.***

**[eventsstirling@masonbelleskitchen.co.uk](mailto:eventsstirling@masonbelleskitchen.co.uk)**

**Tel- 01786 825142**



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**PRIVATE**

**Offerings**

***From Deliver and Go Continental Breakfast  
Chef on site cooking Hot Breakfast Offering – Private Chef***

***Afternoon Tea Classic-Contemporary***

***Trendy Brunch & Cocktails***

***Finger Buffet Lunch***

***Plated Lunch -Private Chef***

***Early Dining Before Venturing Out for The Evening***

***Tapas Style Dining***

***Canape Reception***

***Hot Buffet Dinner***

***Plated Dinner***

***Fine Dining***

***BBQ on the terrace -Private Chef***

***Delivery of Drink and Food Hampers to Cook yourself if you want your own privacy  
and don't want to that shopping before hand.***

**MBK -PRIVATE Menu Selector – CASUAL**

**Buffet**

**Themed**

Thai- Indian-Scottish-Italian-American

**Classic**

Finger Buffet Items- discuss favourites and options

**BBQ**

*-Drop Off Hamper and do it yourself*

*-Private Chef Creates your own bespoke BBQ*

*-Themed*

*-Salad Bar*

*-Doughnut stand*

*-Sweetie bar*

*-Prosecco Bar – Mixers and droppers*

**Working Lunch**

*Soup- Sandwich-Sweet Treat if corporate light lunch*

**Classic Fork Buffet**

*Steak Pie*

*Stovies*

*Mac N Cheese*

*Nachos*

*Chilli*

*Curry*

**Hampers – Delivered**

**Alcohol**

*Bespoke wine choice with you*

**Food**

*-Breakfast Hamper cold – cured meats – cheese-fruits -Breakfast Hamper Hot -local butcher raw meats-  
eggs etc -Sweetie Jar Bar -Munchies – Snacks – Crisps-Nuts-Nibbles-Dips*

**BESPOKE DINING MENU SELECTOR SAMPLE 2020**

***Hot Canapés-***

Haggis, neeps & tattie croquette, Arran mustard mayonnaise  
Mini filo Sheppard's pie with silky herb mash  
Mini beef burger, caramelised onions, home-made ketchup, sesame bun  
Thai prawn fish cake, spiced cucumber & coriander relish  
Chorizo & roast pepper & parmesan tartlet  
Wild mushroom, tarragon & cream cheese pithivier (v)  
Sun blush tomato, feta & basil risotto bon bon (v)

***Signature Hot Canapés-***

Tempura monkfish, sweet tomato & basil chilli jam  
Caramelised red onion & goats cheese tart Tatin, basil pesto (v)  
Shredded duck & spring onion bon bon with orange marmalade  
Organic chicken skewer with spicy sweet vodka & tomato glaze  
Loch Fyne scallops, Stornoway black pudding, cauliflower puree, bacon crumble  
Beef wellington, wild mushroom duxelles, light red wine syrup

***Cold Canapés-***

Loch Duart smoked salmon, chive & lemon cream cheese micro bagel  
Beef carpaccio, whipped horseradish cream, rosemary crostini  
Chicken liver & brandy pate, red onion marmalade, herb ciabatta wafer  
Parma ham wrapped asparagus with lemon hollandaise  
Creamed goats' cheese with spiced beetroot carpaccio (v)  
Chicken & bacon Caesar club sandwich  
Melon fruit kebab- Stirling Gin Syrup (v)

***Signature Cold Canapés-***

Scottish poached lobster, Thermador mayonnaise, parmesan crisp  
Organic maple wood smoked salmon mousse, lemon cone, sweet & sour beetroot relish  
Rannoch smoked venison, celeriac & horseradish slaw bruschetta  
Crowdie cheese mousse with red onion marmalade in pesto cone (v)  
Smoked halibut, wasabi pea purée, soya & sesame dressing  
Foie gras & cognac parfait, toasted brioche, redcurrant Jelly  
Home-made sushi selection- char grilled chilli chicken, smoked beef & wasabi, Scottish salmon with lemon cucumber, roast vegetables with soya & garlic

**Classic Afternoon Tea Party-**

Selection of Finger Sandwiches  
Freshly Baked Homemade Scones, Clotted Cream & Preserves  
Ferrero Rochet Profiteroles, Filled Macaroons, Mini Cheesecake Bites, Red Velvet Brownie  
Tea Infusions

**Contemporary Afternoon Tea Party-**

Mini Hot Dogs, Chicken Sesame Boa Buns, Chilli King Prawn Skewers  
Mini Burgers- Piri Piri Parmesan Chips  
Doughnuts  
Cocktail Choice

## **MBK PRIVATE -Menu Selector**

### ***Starters-***

Trio of Organic Scottish Salmon

Smoked Salmon, Salmon & Herb Ballotine, Hot Smoked Salmon & Horseradish Potato Salad, Beetroot Compote & Focaccia Wafer

Terrine of Ham Hock with Cider & Arran Mustard, Pineapple & Chilli Relish, Micro Leaf Salad, Toasted Brioche

Haggis, Neeps & Tatties, Bourbon & Thyme Cream Sauce

Scottish Tiger Prawn 'Cocktail' Confit Tomato, Bread Wafers, Bloody Mary Sauce

Fresh Seasonal Melon, Berry Compote, Raspberry & Yogurt Ripple Sorbet, Granola Crumble (v)

Anti Pasti Plate of Cured Meats, Focaccia Bread, Black Olive & Tomato Tapenade

Chicken Liver Parfait, Red Onion Marmalade, Mini Brioche Loaf, Mixed Salad Leaves

Warm Cullen Skink Tartlet, Parmesan & Dill Crust, Pea Shoot Salad

Rannoch Smoked Venison Carpaccio, Red Currant Relish, Horseradish Sour Cream

Classic Scottish Smoked Salmon, Shallot, Baby Capers with a Lemon Parsley Dressing, Mini Blinis

Vine Plum Tomato & Bocconcini Mozzarella Salad, Basil Mayonnaise, Balsamic Reduction (v)

Classic Greek Salad, Arran Mustard Dressing, Black Olive Focaccia Wafer (v)

Smoked Duck Breast & Duck Rilette, Orange Marmalade, Micro Leaf Salad

Croûtes Goats Cheese & Beetroot Tart, Endive & Radicchio Salad with Toasted Pinenuts & Balsamic Syrup (v)

### ***Signature Starters-***

Scottish Poached Lobster & Asparagus Salad with Caesar Aioli, Parmesan Tuille, Lobster Reduction, Frizzy Pea Shoot Salad

Home Cured Aged Beef, Parmesan, Pink Peppercorns, Rocket Cress with a Truffle Dressing

Pressed Terrine of Shredded Aromatic Duck, Chicken & Foie Gras Mousse, Sweet & Sour Reduction, Micro Leaf Salad

Tian of Loch Fyne Langoustines & Smoked Salmon, Heritage Tomato & Avocado Salsa, Red Pepper Reduction, Sweet Lemon Dressing, Shizo Salad

Pan Seared King Scallops, Stornoway Black Pudding Puff Pastry Tart with Caramelised Onions, Cauliflower Puree, Light Star Anise Scented Jus.

### ***Soups-***

Leek & Potato Soup, chive creme  
Cauliflower, Thyme and Pancetta Soup  
Vegetable Broth, Herb Dumplings  
Carrot & Coriander Soup, Coriander Crème Fraiche  
Pea & Ham Soup with Shredded Ham Hock  
Roasted Butternut Squash Soup, Chilli Oil  
Wild Mushroom & Tarragon Soup  
Roast Red Pepper & Vine Tomato Soup, Feta Cheese Bonbon  
Cream of Broccoli Soup, Stilton Croquette

### ***Sorbet-***

Raspberry & Yogurt Ripple Sorbet  
Lemon & Mint Sorbet  
Morello Cherry Sorbet  
Passion Fruit & Mango Sorbet  
Blackcurrant & Kirsch Sorbet

**MBK – PRIVATE**

***Main Course-***

Seared Supreme of Chicken with Sauté Wild Mushrooms, Pancetta, Potato Gratin, Light Shallot & Madeira Jus

Roast Chicken Breast with Chorizo Mousseline, Tomato & Red Pepper Sauce

Roast Rump of Dornoch Lamb, Crushed Ayrshire Potatoes, Ratatouille Vegetables, Basil Jus

Seared Chicken Breast with a Sun Blush Tomato & Feta Stuffing, Herb Potato Rosti, Shallot Jus

Roast Sirloin of Scottish Beef, Boulangère Potatoes, Red wine & Balsamic Shallot, Wild Mushroom Pithivier with a Madeira & Truffle Jus

Scottish Beef Fillet, Herb Potato Rosti, Parsnip Pomme Puree, Micro Steak Pie, Seasonal Market Vegetables with Shallot & Port Wine Jus

Roast Rib of Scottish Beef, Haggis Croquette, Potato & Swede Gratin, Rosemary and Red Wine Sauce

Roast Duck Breast, Dauphinoise Potato, Honey Roasted Vegetables, Port Wine & Juniper Berry Sauce

Roasted Bramley Old Spot Pork Loin, Savoy Cabbage & Smoked Bacon Mash, Caramelised Apple & Cider Sauce

Fillet of Halibut with an Olive Oil & Herb Mash, Mussel & Saffron Velouté

Roast Fillet of Organic Salmon, Wilted Buttered Greens, Crayfish & Chervil Mousseline, Shellfish Reduction

Pan Seared Sea Bass Fillet, Saffron & Lemon Crushed Potatoes, Tomato & Sorrel Sauce

Roast Breast of Guinea Fowl, Chive & Smoked Bacon Mash, Thyme Gravy

***Signature Main Course-***

Scottish Fillet of Beef, Reared & Matured for 28days, Pomme Anna Potato, Foie Gras & Aromatic Shredded Beef Cheek Pithivier

Surf & Turf -

Chargrilled Black Gold Beef Fillet Dry Aged for 28 days, Poached Scottish Lobster Tail, Potato & Herb Rosti Seasonal Market Vegetables, with Slow Cooked Tomato, Herb & Garlic Butter

Scottish Dornoch Lamb, Shredded Shoulder Croquette, Heritage Skirlie Potatoes with a Whisky Jus

Scottish Highland Venison, Celeriac & Potato Presse Gratin, Confit Cabbage, Sloe Gin & Bramble Jus

Line Caught Halibut Fillet, Buttered Baby Spinach, Saffron Potato & Mussel Chowder

Pan Seared Monkfish Tail, Ham Hock & Olive Oil Mash, Glazed Baby Shallots, Seasonal Greens, Morel Mushroom Jus

Assiette of Old Spot Pork, Butternut Squash Puree, Green Market Vegetables, Arran Mustard Potatoes with Apple & Sage Jus

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***Desserts-***

Orange & Chocolate Tart, Mascarpone Ice Cream, Cointreau and Chocolate Custard

Lemon Posset Torte, Bramble & Grenadine Compote, Raspberry & Vanilla Ripple Ice Cream

Vanilla & Baileys Irish Cream Tiramisu with a Nutty Amaretto Cream

Exotic Fruit Mousse, Mango Jelly, Toasted Coconut Ice Cream, Fruit Compote with Mint Syrup

White, Dark & Milk Chocolate Mousse Torte, Vanilla Tablet Ice Cream

Sticky Toffee Pudding with Tonka Bean Ice Cream, Pecan & Butterscotch Sauce

Cranachan Trifle with Freeze Dried Raspberry Granola Crunch & Shortbread Biscuits

Caramelised Apple Crumble Tart, Caramel Ice Cream, Crisp Apple

White Chocolate Brulee, Fresh Raspberry Sorbet, Shortbread Biscuits

Mango & Coconut Mousseline on a Light Vanilla Sponge & Blackcurrant Sorbet

Warm Pear & Almond Tart, Clotted Cream Ice Cream & Blackberry Compote

Assiette of MBK Desserts – Seasonal Fruit Dessert, Chocolate Dessert & Ice Cream

MBK Cheese Board -Strathdon Blue, Mature Cheddar, Howgate Brie, House Chutney & Scottish Oatcakes & Biscuits

***Signature Desserts –***

Chocolate Marquise with Clotted Cream & Caramel Ice Cream, Almond Praline

Lemon Curd Mousse Tart with Raspberry & Vanilla Gel, Coconut Ice Cream & Dark Chocolate Cracknel

Hazelnut & Praline Torte with Madagascar Vanilla Mousse & Caramel Sauce

Strawberry Fromage Frais with Rose Water Jelly & Vanilla Meringue with Toasted Oat Granola

White Chocolate & Candied Hazelnut Cheesecake with Salted Chocolate Sauce & Black Sesame Ice Cream

Freshly Ground Roasted Coffee, Tea

**MBK PRIVATE -Menu Selector**

**Vegetarian – we can cater for all Dietary Requirements Vegan, Allergens, Gluten Free, Dairy Free**

***Starters-***

Vine Plum Tomato & Mozzarella Salad, Basil Mayonnaise, Balsamic Reduction, Micro Leaf Salad

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Classic Greek Salad, Tomato & Garlic Dressing, Black Olive Focaccia Wafer

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Fresh Seasonal Melon, Berry Compote, Raspberry & Yogurt Ripple Sorbet, Granola Crumble

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Glazed Green Asparagus, Lemon Hollandaise, Crispy Duck Egg Salad

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Roast Butternut Squash, Sage & Parmesan Tartlet, Micro Leaf & Amaranth Salad

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Anti Pasti Plate of Marinated Vegetables, Oils with Tomato Tapenade & Charred Focaccia Bread

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Crotin Goats Cheese & Beetroot Tart, Endive & Radicchio Salad with Toasted Pinenuts & Balsamic Syrup

***Main Course –***

Twice Baked Cauliflower Soufflé, Wilted Spinach, Arran Mustard Cream Sauce, Cauliflower Beignet

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Spinach & Wild Mushroom Cannelloni, Basil Pesto Cream Sauce, Rocket & Aged Parmesan

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Roast Mediterranean, Feta & Black Olive Strudel, Tomato & Basil Sauce

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Char grilled Mediterranean Vegetable Risotto, Pesto & Mascarpone Cream, Crispy Fried Shallot Rings

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Baked Portobello Mushroom, Goats Cheese Rarebit, Walnut & Herb Panko Crust

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Vegetable Haggis, Neeps & Tattie Pithivier, Smokie Applewood Cheddar & Thyme Sauce

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Pumpkin Tortellini Spinach-White Malbec Cream Sauce- Garlic Bread