

BUFFETS

Choose from our large selection of delicious dishes from the lists to construct your own buffet menu at a venue of your choice. We also provide service staff if required. Minimum: 10 people.

2 Mains // 2 Accompaniments // 2 desserts	£14.50pp
2 Mains // 3 Accompaniments // 3 desserts	£15.50pp
3 Mains // 3 Accompaniments // 3 desserts	£17.50pp
3 Mains // 4 Accompaniments // 4 desserts	£19.50pp

Dishes - ordered individually (per dish) £5.00pp

Prices are indicative; menus can be tailored to suit your needs by including a preferred dish, favourite pudding, or accounting for special dietary requirements.

MAIN DISHES

- Wild garlic (seasonal) crusted butter milk poached Cod W
- Chicken, creamed leeks, & confit of garlic casserole W
- Sticky teriyaki chicken, with sesame, tossed with seasonal greens W
- Slow roasted marmalade & whisky glazed ham W
- Turkey roulade, stuffed with summer berries & apricots W
- Slow roasted beef brisket, mini Yorkshire puddings & caramelised onion jus W
- Beef & vegetable cassoulet with red wine, thyme and garlic sauce W
- Slow cooked lamb shoulder with spicy chimichurri W
- Slow roasted shoulder of pork with crispy crackling and homemade apple sauce W
- Slow cooked chicken in a rustic Italian inspired roasted tomato sauce W
- Crispy crumbed chicken pieces with a honey mustard dressing W
- Lamb, aubergine and courgette moussaka W
- Whole baked Salmon, with salsa verde W
- Farmhouse style pork & chicken terrine with tomato chutney W
- Leek, ricotta and roasted red pepper roulade W
- Kale, chickpea & mushroom vegetarian Wellington WV

- Tagine of spicy tomatoes, root vegetables with preserved lemon WV
- Lentil, chilli, dhal, with spinach & pumpkin WV
- Pilaf of pearl barley, artichoke and garden peas with carrot-cumin vinaigrette WV
- Polenta crusted sweet potato and green lentil moussaka WV

ACCOMPANIMENTS

Served with crusty bread and condiments

- Warm baby potatoes in herb butter WV
- Roasted root vegetables WV
- Green mixed leaf garden salad CV
- Roasted vegetable salad of peppers, courgettes, and root vegetables in a salsa verde CV
- Grilled pear salad of mixed leaves and toasted walnuts CV
- Herbed rice pilaf salad with kalamata olives and feta WV
- Buttered sprouts with chestnuts WV
- Moroccan spiced cous cous WV
- Blue cheese and bacon cos lettuce salad G
- Seasonal vegetables sautéed in garlic & herbs WV
- Crunchy Asian style coleslaw CV

DESSERT

- Raspberry and vanilla parfait CV
- Chocolate Mousse with cream CV
- White Chocolate Cheesecake CV
- Traditional fruit pudding with brandy crème Anglais W
- Cherry & Raspberry Pavlova with a berry compote CV
- Summer berry Roulade with vanilla cream and blackberry coulis CV
- Baby meringues, strawberries and cream CV
- Portuguese custard tarts CV
- Cheese board with a soft, and hard cheese, crackers and dried fruit C
- Dark chocolate tart, berries and double cream WV
- Frangipane Tart CV
- Individual baked New York cheesecakes CV
- Carrot cake with cream cheese frosting CV
- Chocolate beetroot brownies CV
- Dark chocolate & rose butter cream cake CV

V: vegetarian, W: warm, C: chilled, G: Gluten free

Fig & Olive
Coffee | Kitchen | Store

CATERING EVENTS // BUFFETS // SET MENU

We offer a wide selection of delicious catering options for your special event. Treat yourself and your guests to something delectable, all made from scratch in our kitchen with nothing artificial.

At Fig & Olive we have developed a range of menus available for external catering to suit all requirements, from buffets, to multi course meals. We have experience catering functions of all sizes and locations. Off course, we also tailor menus to your own bespoke product.

We take our food very seriously with total focus on taste and quality. We use local free range eggs, British butter, and always try to source our produce locally.

With large catering, minimum numbers do apply, and these need confirming not less than 48 hours prior to the event. Final charges will be based upon these confirmed numbers, or actual number on the day, whichever is higher.

Outside catering can be provisioned at any venue of your choice, and with staff as required. Delivery is included within Stranraer. Further afield may see a higher charge made.

Call us to discuss your requirements, you won't be disappointed.

Handmade in Stranraer
Proudly Local & Independent
D&G Life Magazine 'Café of the Year 2017'

OPEN SEVEN DAYS: MON-SAT 9-5 SUN 10-3

PH: 01776 700 099

ESCAPE THE ORDINARY

99 GEORGE STREET STRANRAER

info@figandolivecafe.co.uk

CANAPES

We hand make all of our canapés, so can modify and develop any to suit your own personal needs, tastes and preferences. Where possible ingredients are sourced locally. Please order at least 48 hours prior to collection. Minimum: 5 people.

Selection of 6 items from the list £12.50pp

Selection of 8 items from the list £16.00pp

Add further items at £2 per person

WARM CANAPES

- Mini beef burger bagel, with poachers' pickle WL
- Roast beef in mini Yorkshire puddings with horseradish cream WL
- Mediterranean style lamb pita pockets with mint yoghurt dressing WL
- Risotto croquettes filled with parmesan and chives WVH
- Hot gourmet mini beef and ale pie WL
- Roasted vegetable baby frittata, with fruit chutney VH
- Parmesan and basil risotto croquettes WV
- Homemade steak and spring vegetable cottage rolls with chutney W
- Mini mildly spicy Thai fish cakes W
- Mini beef burger, with tomato relish W
- Mildly spiced middle eastern lamb Kofta skewers WL
- Prosciutto wrapped pork and honey mini sausages W

CHILLED CANAPES

- Mini bruschetta of smoked Salmon with dill cream LC
- Vietnamese sweet chili spring vegetable rolls CV
- Blini with hot smoked mackerel and crème fraiche LC
- Baked salmon and leek tartlets LC
- Poppadums' filled with warm tomato chutney VC
- Spinach, vegetable and ricotta roulades VC
- Sweet corn fritters with a hint of chilli served with tomato salsa VC
- Mini tomato, olive and basil bruschetta CV

- Sweet corn and chive fritters with a hint of chilli served with tomato salsa CV
- Spinach, vegetable and Ricotta roulades CV
- Rare roasted beef on toasted baguette with chutney CL
- Caramelised red onion and cheese tartlets CV
- Baked salmon fishcakes with lime mayonnaise CL

SET MENU

We have a delicious choice of dishes to choose from, so add some sparkle to your nest dinner. Select two dishes for each course allowing variety at your table, all served at a venue of your choice. Mains are served with seasonal vegetables. Minimum: 6 people

2 Courses £14.50pp

3 Courses £18.50pp

4 Courses (cheese course) £21.50pp

Alternatively, a single dish can be served at each course, with a £2.00pp reduction in the above prices.

ENTREE

- Homemade soup with crusty bread WV
- Traditional hot smoked and cold smoked salmon, served with caper and lime relish, crème fraiche, and brown bread & butter C
- Savoury panna cotta with a salad of apple and celery & aubergine pickles CV
- Lime and sugar cured salmon with oatcake, horseradish cream & salmon roe C
- Herbed tomato tarte tatin dressed with black olive tapenade & goats' cheese WV
- Warm duck salad, wonton, rocket, orange & baby beets W
- Farmhouse Pork and Chicken Terrine with Tomato chutney C
- Salmon and Leek tartlet with garden greens W
- Smokey sweet onion tarte tatin, topped with wild rocket and shaved pecorino, & drizzled with olive tapenade CV

MAIN

- Spinach dumplings with red pepper & tomato sauce WV
- Chicken saltimbocca with tomato risotto, drizzled with balsamic glaze W
- Balsamic marinated beef fillet with chickpea mash and tomato & onion salsa W
- Pork loin cutlet with soft polenta & ratatouille with salsa verde W
- Fish Wellington with a saffron beurre blanc sauce W
- Baby spinach, roasted pumpkin and seasoned ricotta, between handmade tomato lasagna sheets, served with sage butter sauce WV
- Teriyaki Atlantic salmon on a soba noodle vegetable salad topped with Asian style coleslaw W
- Chargrilled double lamb cutlets, smoky eggplant puree, accompanied by tabbouleh and spiced masala sauce W
- Oven roasted game bird wrapped in prosciutto and stuffed with mushrooms, fresh thyme, served on pesto mash with green beans W
- Honey glazed lamb rump with current, pine-nut and citrus couscous, served with a sheep's yoghurt dressing W
- Turkey roulade with apple cider sauce W
- Pan Roasted Pork loin fillet with a black pudding filling, served with apple cider sauce W

DESSERT

- Trio of sweets – mixed berry champagne terrine, orange blossom baklava, and coffee & cardamom truffles CV
- Sweet potato steamed pudding with nutmeg cream WV
- Lime and mascarpone tart on a citrus compote CV
- Spiced trio of fruit poached in dessert wine sauce served with vanilla bean ice cream C
- Flourless orange cake with double cream C
- Dark chocolate and chilli pudding with double cream C
- Cherry & Raspberry Pavlova with berry compote CV
- Chocolate ganache tartlet with poached pear & double cream C
- Trio of assorted sorbet CV

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