

# Passion Caterers

## Menus for events at Boswell Marquee in 2023

'Passionate about good food'

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Passion Caterers, based in Ayrshire, are delighted to have been the exclusive caterers for Boswell Estates Weddings since they opened in 2017.

Why are we different? Because our team - inspired by our Executive Chef, Steven Adair - pays attention to the detail. Steven has, for the last 30 years worked in many of the top Hotels and Restaurants in Scotland, winning awards (the latest being 'Chef of the Year' awarded by the Scottish Food Awards and Academy) and cooking for the Queen along the way! Quite simply, we have a passion for good food, cooked well but with an imaginative twist that will have your guests talking about it long after your event.

Join us, Passion Caterers, in being passionate about good food.

***What I like most about Steven Adair's style of cooking is his simplicity. I've eaten his food many times and what sticks in my mind is his deft handling and sensitivity to the ingredients he uses. Flavours shine through and Adair is true to his roots, using local and seasonal produce. There are no gimmicks, fancy foams or oddball additives; at heart, he is a traditionalist with a twist.***

**Lea Harris, Principal Food Judge, Scottish Hotel Awards**

## **Passion Caterers at Boswell Estate Marquee**

### **2023 Wedding Menus**

#### **Marquee Barbecue**

**+Saturday £60 per guest**  
**+Wednesday £55 per guest**

#### **Rhododendron Walk**

**+£70 per person**  
**+£65 per person**

#### **Woodland Wedding**

**+£75 per person**  
**+£70 per person**

#### **Drinks reception:**

Selection of **4** items from canapes

#### **Drinks reception:**

Selection of **5** items from canapes

#### **Drinks reception:**

Selection of **6** items from canapes

#### **Wedding breakfast:**

Please see Barbecue menu

#### **Wedding breakfast:**

Please see Rhododendron walk menu

#### **Wedding breakfast:**

Please see Woodland Wedding menu

#### **Evening buffet:**

A roll per person (bacon or Lorne sausage)  
Plus a tea and coffee station

#### **Evening buffet:**

Selection of sandwiches  
Plus a tea and coffee station

#### **Evening buffet:**

Haggis, neeps and tatties pots  
Plus a tea and coffee station

We also have an a la carte menu – 1504 – named after the Boswell Family who can trace their heritage at Auckinleck Estate back to this time (before Flodden, Henry the 8<sup>th</sup> and Mary, Queen of Scots).

**The catering at Boswell Estate Marquee is exclusively supplied by award-winning Passion Caterers Ltd and all bookings are subject to their separate terms and conditions – please see below. When you pay your deposit you will have accepted our Terms and Conditions/Small Print so we would advise you to read these carefully prior to making any bookings.**

## Canapes

### Fish

Crab potato cakes, dill and caper mayo  
Arbroath smokie and horseradish cream on a crisp toast with pickled fennel  
Gravadlax on brown bread and butter\*  
Tuna sushi

### Meat

Haggis bombs with horseradish mayo  
Stornoway black pudding fritters with caramelised apple puree  
Spiced lamb kofta, cumin and mint dip  
Tandoori chicken sticks  
Warmed shredded beef, tasty red wine gravy in a mini Yorkshire pudding\*  
Squares of slowly cooked pork belly with a blood orange glaze\*

### Vegetarian options

Cauliflower and Isle of Mull cheddar fritter with a spring onion and chive cream cheese  
Half mini baked potato served warm with smoked cheese and chives  
Crispy blue cheese mushrooms, spiced paprika mayo  
Pickled beets, creamed goat's cheese, shallot on a mini poppadum  
Carrot, halloumi, cumin and dill balls with chilli, lime and coriander mayo  
Arancini balls with tomato dipping sauce

### Vegan/gluten free options

Chilled cucumber filled with smoky hummus and micro herbs  
Grilled courgette topped with smoked tomatoes, basil, and pine nuts  
Cauliflower bites with lime, chili, and salt  
Bloody Mary tomatoes

**\*These canapes are from our luxury range and carry a supplement of £1.00 per guest. Additional canapes are available at a price of £2.00 per canape per person (except for the supplementary charge ones which retail at £3.00 per guest). Please book these prior to final payment. All menus are for weddings taking place in 2023 at Boswell Estate Marquee and are subject to Passion Caterers Terms and Conditions.**

## Marquee Barbecue

**This is a buffet style service. Guests will be called by table to be served, starting with the Top table**

½ breast of charred tandoori chicken

1/4 pound beef burger in a sesame seed bun with relishes and accompaniments

Sausage platter: Select two sausages from the following list of Cumberland ring, pork and leek, beef, bratwurst, spiced dog

Served with a hot dog roll

Cajun spiced pork

Vegetable skewers with Tzatziki dip

Charred corn on the cob with garlic and parsley butter

Char-grilled Mediterranean vegetables with basil oil

Coleslaw

New potato salad, scallions, parsley, shallot, and mayonnaise

Mixed red and green salad

Chocolate fudge cake

or

Salted caramel and white chocolate cheesecake

Tea and coffee station

**Sample supplementary items available (please note these sold in addition to the above menu and the minimum order will be the number of day guests attending your wedding):**

Prawn skewer	£5.00	Rump steak	4oz £ 5.50	Mac n cheese	£4.50
Small salmon steak	£6.50	Sirloin Steak	4oz £ 6.50	Small Pork chop	£ 5.00

**Please book these prior to final payment. All menus are for weddings taking place in 2023 at Boswell Estate Marquee and are subject to Passion Caterers Terms and Conditions.**

## Rhododendron Walk

**Please select one starter, one main course and one dessert course. This is a formal, set menu and will be served at table.**

Braised pork belly with soya bean and bean sprouts, salad, Thai dressing  
Scottish smoked haddock fishcake with an Isle of Mull cheddar cream, crispy prawn  
Lentil soup with Ayrshire shredded ham Hough  
Home smoked chicken, Caesar salad style  
Classic prawn cocktail with brown bread and butter  
Chicken liver parfait with shallot and fig chutney with rustic oatcakes

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Chicken stuffed with Stornoway black pudding with a Dijon mustard and white wine sauce  
Braised steak with green peppercorn sauce  
Roast fillet of salmon with a Cajun spiced cream  
Traditional braised beef with a puff pastry dome lid  
Breast of chicken in a creamy white wine sauce  
Roast pork with apple sauce

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All of the above will be served with a selection of seasonal vegetables and buttered, new potatoes

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Chocolate fudge cake  
Salted caramel and white chocolate cheesecake  
Classic apple tart with ice-cream  
Eton Mess  
Cranachan  
Strawberry and prosecco trifle

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Tea and coffee station

**Should you wish to have a choice menu (maximum 2 courses and guest pre-order to be provided at the time of final payment) there will be a supplementary charge of £10.00 per guest due to the substantial increased costs involved. All menus are for weddings taking place in 2023 at Boswell Estate Marquee and are subject to Passion Caterers Terms and Conditions.**

## **Woodland Wedding**

**This is a buffet style service for the main course with a selection of the mini desserts listed below being placed on the tables. Guests will be called by table to be served, starting with the Top table. \*\*Please select up to four items from the combined choice of hot and cold main courses and four options of salads or vegetables.**

### **\*\*COLD main course choices**

Poached Scottish Salmon with tangy lemon mayonnaise  
Butter roasted crowns of Turkey with cranberry compote  
Honey glazed Ayrshire Ham with tomato chutney  
Campbell's Gold sirloin of beef served rare with a horseradish mayonnaise  
Caramelised red onion and mascarpone tart

### **\*\*HOT main course choices**

Slowly cooked barbecued brisket of beef with secret spice rub  
Charred Scottish Salmon fillet, roast red pepper tapenade  
Ayrshire Pork loin with apple sauce and crackling  
Leg of Ayrshire Lamb studded with garlic and rosemary  
Pork and ginger casserole  
Navarin of Lamb

### **\*\*Salads and Vegetables**

Soft garden herb potato salad  
Spiced cous cous salad with a sharp lime and coriander oil  
Coleslaw salad  
Spinach, sun blushed tomato and feta cheese salad with balsamic dressing  
Roast Mediterranean vegetable salad with basil oil  
Glazed carrots  
Cauliflower with cheese sauce  
Buttered, new potatoes garnished with seasonal herbs  
Crispy, roast potatoes

### **Desserts**

Mini strawberry and prosecco trifle  
Nibble-sized chocolate torte  
Bite sized white chocolate and raspberry cheesecake  
Tea and coffee station

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## 1504 – A la Carte

For those 'foodies' amongst you! Please select one starter, one main course and one dessert course (minimum 3 courses, not including coffee). This is a set menu and will be served at table. Please note minimum number of guests would be 50, and maximum 100 for this menu.

### **Seared tuna loin, Salad Nicoise £14.00**

Seared tuna loin in sesame seed, new potatoes, green beans, vine tomatoes, Kalamata olives  
soft boiled Quails egg, capers, virgin olive oil

### **Duo of Hot & Cold smoked Scottish Salmon £14.00**

Hot and cold smoked salmon with pickled lemon and cucumber, crisp salad

### **Trio of Duck £16.00**

Home-smoked duck and beetroot  
Smooth duck liver parfait with a compote of caramelised onions  
Confit of Duck rillettes with pickled vegetables

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### **Sea bass £28.00**

Seared seabass fillet, smoked bacon, chickory, soya bean, potato puree  
white wine, mussel broth

### **Lamb, two ways £30.00**

Roast loin of lamb, braised lamb shank, with root vegetables  
fondant potato, crispy leeks

### **Beef Wellington £39.00**

Fillet off beef, surrounded in a mushroom pate and baked in crispy pastry, roast potatoes, seasonal vegetables, red wine gravy, horseradish cream

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**Fruity trinity £12.00**

Glazed lemon tart, compote of brambles  
Strawberry pavlova, dehydrated strawberry dust  
Chocolate mousse, salted caramel blood orange puree

**Chocolate trinity £13.00**

Dark chocolate torte  
White chocolate sorbet on a mint crisp  
Chocolate tiffin, boozy cherries  
Ges

**Scottish Cheese plate £14.00**

Dunlop cheddar  
Aiket Brie  
Dunsyre Blue  
Ailsa Craig goat's cheese  
Bonnet  
Figs, grapes, green tomato chutney  
Scottish Homemade biscuits and oatcakes

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Filter coffee and a piece of home-made tablet **£3.00**

**You may wish alternative dishes that are not listed on the above menu. We will be happy to look at these and provide prices for this for you. All menus are for weddings taking place in 2023 at Boswell Estate Marquee and are subject to Passion Caterers Terms and Conditions.**



## Children and Special Dietary Requirements

### Children

**Ages 0-10:** Canapes (yes, they do eat them!). Garlic bread with cheese, chicken nuggets, beans and chips, vanilla ice-cream. Age 11 and above can eat from the menu selected.

**Marquee Barbecue:** The barbecue will offer children 11-15: canapes on arrival (and yes, they do eat them!), a small burger in a roll, a sausage in a roll, a piece of chicken, availability to all breads and salads and a scoop of vanilla ice-cream and a roll with Lorne sausage in the evening for the price of £25.00 per child.

**Rhododendron Walk:** For children 11-15: canapes on arrival, a plated portion of the menu selected (without alcohol in sauces etc) and a portion of sandwiches in the evening for the price for this is £30.00 per child.

**Woodland Wedding:** For children 11-15 canapes on arrival, a small plated portion of the menu selected (without alcohol in sauces etc) and a bowl of haggis, neeps and tatties in the evening for the price for this is £35.00 per child.

### Special Dietary Requirements Menu

**Canapes:** To ensure your guests feel as 'included' as possible we have incorporated a selection of 'special dietary' canapes within the choice available to you and would ask you to consider these guests when making your canape choice.

**Marquee Barbecue:** For vegetarian and vegan guests Quorn alternatives will be provided for the burger, chicken and sausages and a fresh fruit salad in vanilla syrup as a dessert. Please advise if you have coeliac guests so we can order gluten-free bread products for them. This also applies to guests with other allergies, e.g., dairy free. (They simply advise the chefs when going up for their food). Vegan roll in the evening.

**Rhododendron Walk:** Roast sweet potato soup with basil oil, roasted vegetable gluten free lasagne made with vegan cheeses and served with a green salad, fresh fruit salad in a vanilla syrup. Vegan sandwiches in the evening.

**Woodland Wedding:** Cauliflower soup with truffle oil, wild mushroom and asparagus risotto made with vegan cheeses, fresh fruit salad in a vanilla syrup. Vegan haggis pot.

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## Additional Evening Guest Menu

<b>Marquee barbecue</b>	£7.00 per guest
<b>Rhododendron Walk</b>	£8.00 per guest
<b>Woodland wedding</b>	£10.00 per guest

Please note the following items can be added to your package. We would strongly recommend that if you decide to add an extra item you cater for all of your party.

### **Additional Buffet Items:**

Warm sausage rolls (3 small rolls per serving)	£6.00 per serving
Chicken and vegetable pakora	£6.50 per serving
Spring rolls and sweet chilli sauce	£5.00 per serving
Indian Bites and dips	£6.50 per serving
Selection of pies (chicken & leek/chicken curry/macaroni)	£6.50 per serving
Pizza (2 slices)	£5.50 per serving

### **Bowl food:**

Haggis Neeps and Tatties+	£9.00 per bowl
Sausages and mash	£9.00 per bowl
Mince and tatties+	£9.00 per bowl
Beef chilli and rice+	£9.00 per bowl

### **Drinks:**

Tea/coffee (served in flasks)	£2.00 per cup
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**This menu is only sold in addition to one of the main menus listed above. Please note, all bookings are accepted subject to our 'Boswell Estate Marquee Small print', and we would therefore advise your read these prior to making any bookings or paying a deposit. Prices valid for events taking place in 2023.**

On selected dates in 2023 we are pleased to offer this further additional menu where you can make up your own menu from a canape menu, a choice of two further wedding breakfast menus and an evening buffet selector.

## Boswell canapés 2023

### vegetarian

#### **vodka baby tomatoes(GF/V)**

baby vine tomato soaked in Vodka

#### **red onion and mascarpone quiche**

red onion and mascarpone quiche with basil oil

#### **spinach and ricotta tart**

spinach and ricotta puree served in pastry with red pepper tapenade

#### **sun-dried tomato and feta samosa**

filo pastry filled with sundried tomato, feta cheese and lime

#### **bruschetta**

vine tomato with basil, garlic and extra virgin oil on a crostini with Parmesan cheese

#### **spring rolls with Thai dip**

julienne of vegetables wrapped in a wonton wrapper and served with a Thai dip

#### **baby plum tomatoes (GF)**

baby plum tomato topped with roast garlic, lime, chive and cream cheese

#### **Baba Ganoush (V)**

aubergine pate served on a thyme crostini

### fish

#### **smoked salmon**

smoked salmon on brown bread with pickled lemon dressing

#### **hot smoked salmon**

hot smoked salmon on a crostini with asparagus and lemon mayonnaise

#### **seared tuna and sesame seed (GF)**

tuna loin rolled in sesame seed and served with a soya dipping sauce

#### **tuna and salmon sushi (GF)**

fresh tuna and salmon sushi served with pickled vegetables

### meat

#### **haggis fritters**

deep fried haggis fritters served with Arran mustard mayonnaise

#### **black pudding**

Stornoway black pudding and caramelised apple

#### **smooth chicken liver parfait**

smooth chicken liver parfait on brioche toasts with tomato chutney

#### **skewered Thai chicken(GF)**

**On selected dates in 2023 we are pleased to offer this further additional menu where you can make up your own menu from a canape menu, a choice of two further wedding breakfast menus and an evening buffet selector.**

tender piece of chicken marinated in hot spices and served on a skewer

**home-smoked chicken**

home smoked chicken with mango salsa on a thyme crostini

**Parma ham, sun-blushed tomato chutney**

crisp toast and tomato chutney topped with a slice of Parma ham

**mini beef Wellington\***

Aberdeen Angus fillet steak with finely chopped wild mushrooms and shallots baked in puff pastry

**4 canapes - £10.00 per person /6 canapes - £12.50 per person /8 canapes £15.00 per person**

**\*Additional supplement £1.00**

**On selected dates in 2023** we are pleased to offer this further additional menu where you can make up your own choice from a canape menu, a choice of two further wedding breakfast menus and an evening buffet selector.

## **Menu 1**

smooth chicken liver pate wrapped in prosciutto, tomato chutney, rustic oatcakes

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braised Aberdeen Angus steak, green peppercorn sauce

served with creamed potatoes, green beans

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chocolate torte, Chantilly cream, kumquat marmalade

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tea or coffee

**Price: £45.00 per person**

**On selected dates in 2023** we are pleased to offer this further additional menu where you can make up your own menu from a canape menu, a choice of two further wedding breakfast menus and an evening buffet selector.

## **Menu 2 – Choice Menu**

A choice menu incurs extra costs in preparation, staffing and supply on the day, hence it costs a bit more. Your guest choices must be submitted to the caterers at the time of your final payment six weeks prior to the wedding. Should you wish to change items we can of course, do this for you however it may result in an increased cost.

sweet garden pea soup complemented with fresh mint oil

or

smooth chicken liver pate, rich tomato chutney, crunchy oatcakes

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breast of chicken in a white wine sauce served with creamed potatoes and seasonal roast roots

or

braised beef in a rich gravy, served creamed potatoes and seasonal roast roots

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trio of desserts – chocolate torte, vanilla cheesecake, lemon tart

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tea or coffee

**£55.00 per person**

On selected dates in 2023 we are pleased to offer this further additional menu where you can make up your own menu from a canape menu, a choice of two further wedding breakfast menus and an evening buffet selector.

## Boswell Wedding Evening Buffet Selector 2023

We strongly recommend that you cater for all guests attending your evening reception. The bowl food portion provides approximately 4/6 tasty mouthfuls of food. All evening buffets are laid out on the buffet tables at the side of the bar/lounge area.

### Evening Buffet 1

**sandwiches on a mixture of brown and white bread:**

egg mayonnaise, salami and salad, tuna and sweetcorn, cheese and pickle, prawn mayonnaise, roast beef and horseradish, honey roasted ham, chicken mayonnaise and wild rocket, savoury cheese

or

**hot rolls:**

Bacon, Lorne sausage, black pudding, mushroom and tomato

Plus a cup or tea or coffee

**£8.00 per person**

### Evening Buffet 2

haggis Neeps and Tatties+  
sausages and mash with onion gravy+  
Chilli and rice+

Plus a cup or tea or coffee

**£10.00 per person**

+Minimum order of 30 bowls per choice. This menu is only sold in addition to the menu selector. Please note, all bookings are accepted subject to our 'Boswell Small print' and we would therefore advise your read these prior to making any bookings or paying a deposit. Prices valid for events taking place in 2023.

## Passion Caterers at Boswell Estate Marquee 2023

### 'The Small Print' or 'Terms and Conditions'

Passion Caterers are the exclusive caterers for Boswell Estate Marquee Weddings and are a separate company from Boswell Estate Marquee who will have their own contract with you. Please note, paying a deposit means you accept Passion Caterers 'Terms and Conditions' laid out below, so we would therefore advise you to read these carefully prior to making any payments.

#### **What is included in Passion Caterer's menu prices at Boswell Estate Marquee?**

Passion Caterers fees include the services of the chef/s to prepare your chosen menu, the cost and preparation of the food, the crockery and cutlery on which the meals are served and the waiting staff to serve your food on the day (although we reserve the right to charge a premium on certain bank holidays for staff wages and this will be advised prior to deposit payment). Please note the Boswell Estate Marquee 'small print' applies only to events booked at Boswell Estate Marquee and any events outside of Boswell Estate Marquee will fall within our standard conditions or 'small print' which can be found on our website at [www.passioncaterers.co.uk](http://www.passioncaterers.co.uk).

#### **Can we use other caterers or bring in our own food?**

Passion Caterers are the exclusive caterers for Boswell Marquee. We will be delighted to cut and serve your wedding cake for you however this is the only item of food (other than wrapped sweet favours or a sweet or ice-cream cart in the evening) that can be brought into the marquee.

#### **Do minimum numbers/minimum spends apply?**

Yes. Boswell will agree any minimum number requirements. The cheapest menu should incorporate 4 canapes, a three course wedding breakfast and an evening buffet for all guests attending your event.

#### **What is the booking process?**

We will email you once Boswell Estate Marquee have notified us of your booking, requesting a meeting and attaching an electronic menu pack. The meeting will run through your event and your menu choices, and this will take around an hour. Following this meeting a planner will be issued detailing what was discussed, and this will be updated as time goes on. **Your deposit of £1500 is due 3 months prior to your wedding** to secure your booking and is non-refundable. **Payment should be made via BACS (the details will be on your fee note)**. We do not accept cheques, credit or debit card payments or PayPal.

**The final confirmation of your menu requirements (special dietary requirements/children etc.) is due a minimum of 6 weeks prior to the wedding along with the final balance.** Please note, it is your responsibility to ensure payment by six weeks prior to the event. If we do not receive the deposit or the full balance at these times, then we will assume the event has been cancelled and you will forfeit all payments. Your seating plan is requested one week prior to your wedding. (This should show the position of all tables, the number of guests at each table and where the 'special dietaries/children' are seated so we can find them easily during service.) We would also kindly ask that you request guests who have asked for these choices to keep to their allocated seats until the food service is complete. A final meeting will take place the day prior to the wedding when we go over the final details.



**What is the validity of the prices quoted?**

All of our Boswell Estate Marquee menu prices are valid for events taking place in 2023, however as we are quoting prices so far in advance, we do reserve the right to amend these should any food or staff prices suddenly go up significantly due to economic circumstances beyond our control. If this does happen, we will notify you of the increase or try to offer an alternative within the agreed budget.

**Last minute changes**

Should you have any last-minute increase in numbers or catering requests please advise a minimum of 2 weeks prior to the event so we can cater for this for you. Refunds are not made once the final payment has been made at the six-week stage so please have a list ready to 'top up' your numbers should anyone drop out at the last minute!

**If the worst happens...**

In the unfortunate event you have to cancel your event for whatever reason we reserve the right to make the following charges:

- Six months to six weeks prior.....loss of deposit
- Less than six weeks prior.....95% of estimated final bill
- Less than one week prior.....100% of estimated final bill

Please note, like many Caterers, we are not 'covered' should COVID (or something similar) affect your event. Provided we have not spent anything in terms of supply or labour on your event then we will happily look to move your payment to another available date that suits all parties. Should that date be in another year, then the relevant year's menu prices will apply. Should you wish to cancel then any refund will be less any costs incurred (which may include VAT already paid).

We strongly recommend you take out insurance, especially for large and costly events - as you would if you went on holiday – it is well worth the peace of mind!

**Please read all these conditions carefully prior to making your booking with Passion Caterers. Payment of any kind is deemed as acceptance of all Terms and Conditions.**  
**Issue: Jun 2022**