

IN ROOM CATERING MENU



Welcome to the Scottish Government in room catering menu, ideal for working lunches. Our menu is an exciting combination of traditional and contemporary options made from fresh, local and seasonal produce

ORDERING

Hospitality orders can be accepted via EASEbuy system.

Please note that when booking hospitality we will require a minimum of 24 hours notice for booking beverages and 48 hours notice for food.

SPECIAL REQUESTS

If you have a specific dietary request, please contact the Catering Support Desk and our colleagues will be happy to discuss any requirements you may have.

We understand that food allergies can present a serious concern for some of our customers. If you would like information on the allergen content of our foods, please speak to a member of staff who will be happy to assist.

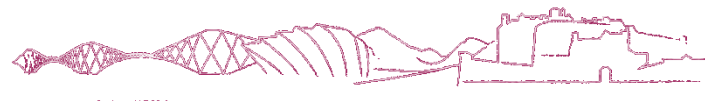
CONTACT US

If you have any questions with regard to the hospitality service, please contact the Catering Support Desk where our colleagues will be happy to assist.

The Catering Support Desk operates between 8.00am and 4.00pm, Monday to Friday and can be reached on 0131 2448497 / 0131 2448512 or by email hospitalityrequests@gov.scot

CANCELATIONS

We require 24 Hours minimum notice when cancelling any booking. Cancellations within these notice periods will incur a charge.





Sustainable Catering

ABOUT THE FOOD

- Where possible we source Scottish and seasonal produce
- We develop menus to ensure exciting healthy options are always available
- We hold the Soil Association Catering Mark signalling our commitment to sustainable, ethical and fresh food
- We have achieved the Healthyliving Plus award, the sign of healthier food. This means that healthier options are always available on our In Room Catering Brochure.
- Our coffee is Organic, Rainforest Alliance and Fairtrade certified
- Tea and sugar are Fairtrade certified
- Our fish is from a sustainable source
- We have consolidated our deliveries to reduce food miles

ABOUT THE TEAM

- Our onsite teams freshly prepare all of our menus
- Healthier cooking practices are always used as standard
- Where possible, our kitchens use the most energy efficient equipment available
- We train our teams to ensure they use best practice methods for reducing energy waste

ABOUT THE SERVICE

- Crockery, cutlery and glasses are being used to minimise waste (depending on location)
- Serviettes and all disposable items are from a sustainable source and are biodegradable or compostable
- Packaging is minimised when displaying our dishes
- All food waste is collected from site and sent for anaerobic digestion
- Our waste oil is collected and recycled by an approved contractor

IN ROOM PACKAGES

The Innocent **£3.00**

Selection of chilled Innocent smoothies and Nak'd cereal bars

The Danish **£2.50**

Selection of mini fruit pastries and cinnamon swirls served with triple certified coffee and fairtrade tea

The Scone Tea **£3.50**

Fresh petit four scones served with a selection of toppings and preserves with a triple certified coffee and fairtrade coffee

Tutti Frutti **£1.99**

Dried fruit nibbles (sultana's and raisins) served with chilled orange juice (250ml)

The Standard **£1.99**

Handmade Scottish shortbread served with triple certified coffee and fairtrade tea

The Tunnocks **£1.99**

Selection of Tunnocks chocolate teacakes and caramel wafers served with triple certified coffee and fairtrade tea

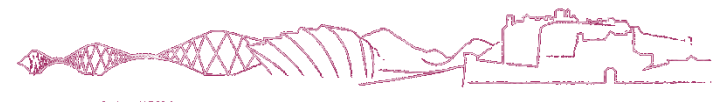
IN ROOM SELECTOR

Freshly brewed *triple certified coffee	1 per person	£1.19
Fairtrade tea	1 per person	£1.19
Chilled water served in a stay-cool jug	1 glass per person	£0.54
Chilled sparkling water	500ml	£1.25
Chilled orange juice	1 litre	£2.70
Whole fresh fruit	1 per person	£0.48
Sliced fresh fruit platter	per person	£1.80
Dried fruit nibbles (sultanas and raisins)	50g portion	£1.19
Savoury Propercorn snacks	20g portion	£0.89
Plain and chocolate biscuits	2 per person	£0.52
Handmade Scottish shortbread	2 per person	£0.99
Deep filled wholemeal bread sandwiches	1 round per person	£3.95
Deluxe filled sandwich selection (to include wraps and artisan bread)	1 round per person	£4.85
Scottish cheese and oatcakes	per person	£3.79

*Fairtrade, Organic, Rain Forest Alliance Certified



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BREAKFAST PACKAGES

The Yogurt Bar

£3.99

Chef's own in-house Greek style yogurt served with a selection of dried fruits, seeds and freshly prepared seasonal fruit with crunchy granola. Make it your way to fuel your day served with triple certified coffee, fairtrade tea and orange juice

The Hot Roll

£2.70

Fresh soft Scottish brown morning rolls filled with your choice of farm assured pork link sausage, red tractor grilled back bacon, scrambled egg or quorn sausage served with triple certified coffee and fairtrade tea

The Continental Café

£2.70

Choose from a selection of pure all butter croissants with preserve and almond filled croissant served with fairtrade tea, triple certified coffee and orange juice

Fresh fruit tray

£3.50

Triple certified coffee and fairtrade tea
Chilled water served in a stay cool jug
Fresh fruit platter selection to include;
Apple, orange, honeydew and watermelon, plum and grapes
(strawberries when available)

BREAKFAST ITEMS

Fresh Scottish brown morning roll

£1.50

Choice of ;
Scrambled egg
Link sausage
Bacon
Quorn sausage

Chef's Greek style yoghurt in an recyclable pot with fruit pulp and topped with crunchy granola

£1.50

Freshly baked scone served with spread and preserve

£1.50

Cereals

80p each

Your preferred choice of cereals from the following;

Weetabix

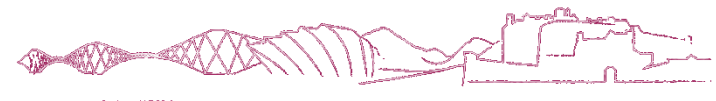
Bran-flakes

Muesli

Served with organic semi-skimmed Scottish milk



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IN ROOM CATERING

Lothian

£8.00

Selection of freshly prepared deep filled wholemeal bread sandwiches with salad and a variety of Scottish meats, red tractor accredited chicken and vegetarian fillings

Scottish smoked salmon and reduced fat cream cheese topped with fish roe served on pumpernickel bread

Tikka style red tractor accredited chicken and riata on mini naan bread stuffed with fresh lettuce

Asparagus and minted pea puree oven baked crostini sprinkled with egg

Selection of whole fresh fruit

Rocky road bites supplied by our Scottish baker

Served with triple certified coffee, fairtrade tea, chilled orange juice and chilled water served in a stay cool jug

WORKING LUNCHES

Borders (Minimum Order for Eight)

£10.45

Roast Scottish topside of beef, baked Scottish gammon, poached red tractor accredited chicken breast and Lockerbie cheddar served with;

Artisan bread rolls supplied by our local baker with a choice of butter or low fat spread

Selection of pickles and spreads; piccalilli, silverskin onions, marinated mixed olives, cocktail gherkins, Scottish butter, reduced fat mayonnaise and wholegrain mustard

Roasted Mediterranean style vegetable platter

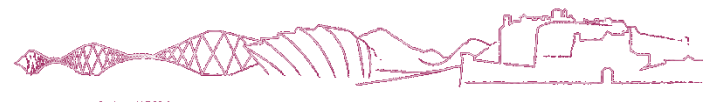
Salad selection;

Red cabbage kale slaw, quinoa with rice and ginger, cous cous lentil and pesto

Seasonal sweet fruit tartlet

Selection of whole fresh fruit

Served with triple certified coffee, fairtrade tea, chilled orange juice and chilled water served in a stay cool jug



IN ROOM CATERING

Grampian

£6.49

Selection of freshly prepared deep filled wholemeal bread sandwiches with salad and a variety of Scottish meats, red tractor accredited chicken and vegetarian fillings

Lightly smoked Peterhead landed mackerel pate with freshly snipped chives served on a crisp oven baked crostini

Roasted red pepper and basil hummus on a traditional style Scottish oatcake

Selection of whole fresh fruit

Served with triple certified coffee, fairtrade tea, chilled orange juice and chilled water served in stay cool jug

WORKING LUNCHES

Highlands and Islands

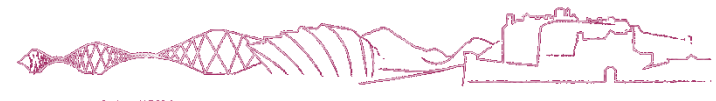
£7.60

Selection of freshly prepared deep filled wholemeal bread sandwiches with salad and a variety of Scottish meats, red tractor accredited chicken and vegetarian fillings

Scottish cheese selection, Orkney cheddar, Organic Connage Clava style brie and Strathdon blue served with celery sticks, fresh grapes, fruit chutney and Scottish oatcakes

Selection of whole fresh fruit

Served with triple certified coffee, fairtrade tea, chilled orange juice and chilled water in stay cool jug



IN ROOM CATERING

Add any of the items below on to your catering order for £2.15 per item

Peterhead landed smoked mackerel pate on a oven baked crostini topped with freshly snipped chives

Charred and roasted red pepper basil hummus served on a traditional Scottish oatcake

Scottish smoked salmon, fish roe and reduced fat cream cheese served on pumpernickel bread with fresh dill

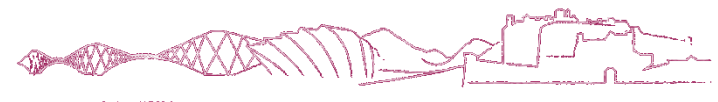
Asparagus spear tips and minted pea puree crostini topped with a sprinkle of grated egg

Tikka style red tractor accredited chicken with cucumber raita served on mini naan bread with fresh salad

Seasonal sweet fresh fruit tartlet



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The Scottish Government in room catering menu is available at the locations listed below

St Andrew's House

Saughton House

Victoria Quay

Pentland House

Atlantic Quay

Buchanan House

National Records of Scotland

*Marine Laboratory

** Please see our bespoke hospitality menu for Marine Laboratory*

