

Conference Events



THE SCOTTISH CAFE & RESTAURANT AT THE NATIONAL GALLERY OF SCOTLAND

Our Conference Events menu offers a range of individually priced items, which can be tailored to suit your party's size and requirements. For larger groups we offer a very special Breakfast canapé menu.

Menu Options

Filter Coffee or House Blend Tea with Graham's Dairy milk and biscuit
Centotre Cafetiere Coffee and Direct Trade Tea with hot/cold Graham's Dairy milk and homemade shortbread
Individual pastries
Homemade buttermilk fruit scones with butter and homemade jam
Homemade Isle of Mull Cheddar scones with butter
Warm country roll with Scottish bacon
Seasonal fresh fruit, Graham's Dairy organic yoghurt and toasted Blossom honeyed oats (self-service)

Sandwich Selection

Isle of Mull Cheddar and homemade chutney; Our own unsmoked Borders home-bolied ham with Uncle Roy's mustard and mixed leaves; Free range egg and watercress; Rare Inverurie roast beef with homemade horseradish cream; Dickson's oak smoked salmon with crème fraiche (self-service)

Hot Platter Selection

Hot Aberdonian Butterie with Connage Highland Dairy Crowdie, local spinach and Lanark Blue Cheese;
Findlay's Haggis balls with a Glenfiddich whisky sauce; Organic Shetland salmon fish cakes with homemade lemon mayonnaise (self-service)

Breakfast Canapés

Seasonal berry organic porridge made with Grahams Gold milk
Cinnamon stewed prunes with Graham's Dairy yoghurt and Heather honey
Warm Arbroath smokie served on toast with melted butter
Dickson's oak smoked salmon with hollandaise and sourdough toast
Stornoway Black Pudding with poached quail egg
Crombies mini sausages with Peelham Farm smoked bacon
Warm mini Aberdonian butterie with homemade orange marmalade
Seasonal fresh fruit with Graham's Dairy organic yoghurt and toasted Heather Hill Blossom honeyed oats

*All Ingredients Subject To Seasonal Availability
All Prices Exclusive Of VAT*