



FIFTEEN NINETY NINE

events · weddings · dining

Canapés

£11.00 pp

Select any canapés from the list - 6 canapés per person

Cold

- Croustade of smoked salmon, crème fraiche and lime
- Croustade of Asian beef
- Blini with peppered mackerel, horseradish potato and apple salad with red onion marmalade
- Cucumber cup with smoked trout mousse and dill
- Cucumber cup with Scottish blue cheese mousse and crisp pancetta
- Prosciutto, parmesan and honey palmiers
- Scottish mussel in shell with salsa cruda
- Fennel marinated feta and olive skewers (V)
- Beetroot parfait on rye bread with sour cream and chives (V)
- Carrot parfait on rye bread with beetroot chutney (V)
- Parmesan shortbread with feta cheese, slow roast tomato and olive (V)
- Parsley frittatine with black olive ricotta (V)
- Marinated ricotta and spinach tortellini skewers with oven dried tomato and basil (V)
- Sun dried tomato and pesto palmiers (V)
- Celery barquette with stilton and walnuts (V)

Warm

- Baby bagel with grilled goats cheese, chives and red onions
- Blini with mustard butter, parma ham and parmesan with pesto
- Salmon teriyaki skewer with sesame seeds
- Prosciutto, parmesan and honey palmiers
- Cumin scented kofte with mint yoghurt dip
- Malaysian coconut chicken skewers
- Grilled fig with Dolcelatte cheese and Iberian ham
- Mushroom and spinach arancini ball
- Macsween haggis bon bon

Prices are subject to change



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Mini canapé desserts

£4.50 pp

Choose any 3 desserts from the list below:

(Ideal for drinks receptions, pre - dinner and afternoon teas)

Mini sticky orange and almond cakes with pomegranate seeds

Mini chocolate truffle cakes

Muscavado and fig mini meringues

Strawberry and pistachio mini meringues

Mini passion fruit curd tarts

Mini cherry and almond frangipane tarts

Mini banoffee pies

Intermediate sorbets

All priced at £3.95

Pink grapefruit and tequila sorbet

Roast lemonade sorbet

Mango and passion fruit sorbet

Raspberry sorbet

Champagne sorbet

Shooters

All priced at £1.50

Fresh apple and rosemary juice shooter

Fresh carrot juice and ginger syrup shooter

Fresh watermelon juice and lemon verbena shooter

Fresh cucumber juice and spearmint shooter

Fresh peach and tarragon shooter

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Menus

Ruby I

£43.00 pp

Asparagus, pecorino cheese, sour dough croutons and sauce vierge

Demi- tasse of broad bean and pea soup with lettuce and mint cream

Pan roasted Scottish salmon with potato, bacon and watercress cake, shaved pear and fennel salad, cider sauce and mustard vinaigrette

Warm apple financier, pink lady apple jelly, maple syrup and walnut ice cream and toffee apples

Coffee with tablet

Ruby II

£43.00 pp

Scottish smoked salmon terrine with anchovy butter, crab salad and fresh corn salsa, parsley and bell pepper juices

Demi – tasse of roasted sweet potato and butternut squash soup with blue cheese and buttermilk cream

Corn fed chicken breast with sun dried tomato and basil mousse, chateau potato, slow roasted tomato, seasonal vegetables, light chicken jus

Lemon Catalan cream with chocolate brownie and cinder toffee ice cream

Coffee with tablet

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Ruby III

£43.00 pp

Cock a leekie terrine with prune puree, leek cream and shallot glaze, toasted brioche

Demi – tasse of Creamed baby spinach and potato soup finished with Amontillado sherry

Roast rump of Highland lamb with fondant potato, haggis bon bon, white bean stew and seasonal vegetables with red wine jus

Hazelnut cake with toasted almond cream, pistachio ice cream and black cherry espuma

Coffee with tablet

Ruby IV

£43.00 pp

Royal College Cullen Skink

Apple and rosemary shooter

Blade of Scottish beef with celeriac puree, savoy cabbage, bacon lardons, braised shallot and beef jus

Sable Breton with Scottish raspberries, vanilla cream, Panna Cotta ice cream , pistachio brittle

Coffee with tablet

Prices are subject to change



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Ruby V

£43.00 pp

Beet salad with goats cheese, pickled walnut, parmesan crisp, buttermilk dressing

Demi-tasse of carrot, black bean and coriander soup

Breast of Guinea fowl with pancetta crisp, mushrooms and shallots, crushed herb potatoes, braised baby gem lettuce and peas

Canataloupe melon soup with watermelon, wild strawberry sorbet, roasted strawberries, mint fusion

Coffee with tablet

Ruby VI

£43.00 pp

Hot and sour prawn soup

Lychee sorbet with stem ginger syrup

Oriental glazed duck breast with Thai spiced bean puree, wilted Asian greens, fried wonton, red curry sauce

Coconut panna cotta with exotic fruits and mango jelly

Coffee with tablet

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Ruby Vegetarian Options

Griddled vegetables on garlic crouton with goats cheese, pesto and balsamic glaze

Chosen Soup option

Beetroot Arancini with herb oil, parmesan shavings and beetroot crisps

Plus chosen menu dessert

Or

Potted red pepper parfait with feta cheese and sour cream chive scone

Chosen soup option

Celtic mushrooms bound with a heather cream, served on toasted brioche with a parmesan crisp

Plus chosen menu dessert

A selection of fine cheeses from I J Mellis of Glasgow, with Perthshire oatcakes, grapes and celery can be added to your menu for £8.00 per person

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Sapphire I

£53.00pp

Maple glazed duck breast slice with rilette of duck leg, corn custard, pickled apple puree and preserved fig

Demi – tasse of creamed celeriac soup with burnt apples and truffle oil

Rose veal with herb polenta cake, buttered greens, creamed marsala mushrooms

Rhubarb and Duck egg tart, nutmeg cream with rhubarb and stem ginger compote

Coffee with tablet

Sapphire II

£53.00pp

Pickled salt beef with Creole spice mousse, wrapped in Parma ham with textures of beetroot, fruit chutney and pickled vegetables

White bean soup with sauté of chorizo and garlic chips

Pan roasted masala spiced cod on curried cauliflower puree, cauliflower fritter, coriander butter sauce

Passion fruit cream with caramelised mango, chocolate sorbet and hazelnut cookies

Coffee with tablet

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Sapphire III

£53.00 pp

Grilled and chilled figs with mascarpone cream and Parma ham, port wine syrup and orange salad

Demi – tasse of potato and spiced corn soup with tortilla crumbs and Monterey jack cheese

Pot roast corn fed chicken stuffed with kumquat and sage mousse, chicken liver and potato dumpling, turnip fondant, braised red cabbage, vegetables and pot roast juices

Royal College Tiramisu with coffee granite

Coffee with tablet

Sapphire Vegetarian Options

Carrot parfait with rosemary and orange mini muffin and sweet corn salsa

Chosen soup option

Asparagus, shaved hazelnut and parmesan galette topped with hollandaise sauce and olive breadcrumbs, served with griddled vegetables

Plus chosen menu dessert

Or

Plum tomato filled with Feta cheese, olives and red onions served on seared aubergine with red pepper juice, herb dressing and crispy onions

Chosen soup option

Pumpkin ravioli with sage butter sauce, roasted pumpkin and toasted pine nuts

Plus chosen menu dessert

A selection of fine cheeses from I J Mellis of Glasgow, with Perthshire oatcakes, grapes and celery can be added to your menu for £8.00 per person

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Emerald I

£65.00 pp

Amuse Bouche

Olive oil poached Scottish salmon with Scandinavian cheesecake, avocado puree, mango salsa and cumin crisps

Demi – tasse of potato, Chorizo and parsley soup with Cheddar cheese scone

Espresso rubbed loin of venison, sweet potato and wild mushroom pave, red cabbage with sultanas, baby carrots, onion soubise, bitter Chocolate and Merlot sauce

Eton tidy – Strawberry custard and rose wine jelly with meringue shards, vanilla cream, marshmallow fluff, strawberry and mint salad and strawberry crisps

Coffee with tablet

Emerald II

£65.00 pp

Amuse Bouche

Layered crab tian with guacamole, gazpacho dressing and buttermilk cracker

Demi – tasse of cauliflower soup with curry dumplings, cumin crisp

Farciéd Ayrshire pork fillet with an apple and sage croquette, pork brawn, layered potato terrine, glazed vegetables, pork crackling, cider jus

Pistachio and olive oil cake, orange posset, strawberry sorbet, roasted strawberry and Thai basil salad

Coffee with tablet

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Emerald Vegetarian Options

Amuse Bouche

Young salad leaves, crisp parmesan potatoes, potato and truffle cream

Sicilian chilled tomato soup, roasted red pepper and ricotta timbale, young basil leaves

Griddled halloumi, fennel, lemon and artichoke salad, black olives, garlic and herb focaccia

Plus chosen menu dessert

Or

Amuse Bouche

Dunsyre blue cheese mousse with asparagus, beurre noisette and shaved hazelnuts and truffle shavings

Demi – tasse of cauliflower soup with curry dumplings, cumin crisp

Sweet potato and beetroot hash with asparagus, wild mushrooms, poached egg and butter sauce

Plus chosen menu dessert

A selection of fine cheeses from I J Mellis of Glasgow, with Perthshire oatcakes, grapes and celery can be added to your menu for £8.00 per person

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Diamond I

£79.00 pp

Amuse Bouche

Mini lobster club sandwich with toasted brioche, vanilla bean aioli, lobster tail and claw meat, crisp pancetta, heritage tomatoes and micro leaves

Sicilian chilled tomato soup, roasted red pepper and ricotta timbale, young basil leaves

Tequila and pink grapefruit sorbet

28 day aged roasted beef fillet with oxtail bon bon, marrow foam, truffle oil potato puree, roast Autumnal vegetables, pedro ximinez sauce

Raspberry mousse with raspberry and riesling jelly, yoghurt sorbet, chocolate tart with raspberry cream and chocolate glaze, macaroon

Coffee with tablet

Diamond II

£79.00 pp

Amuse Bouche

Chilled foie gras torchon with peppered pineapple relish, sauternes jelly, lentil salad and brioche

Cauliflower soup with lobster, herb and citrus oil

Tequila and pink grapefruit sorbet

Gremolata dusted cannon of lamb on artichoke and truffle mash with wilted spinach, slow roast plum tomatoes, beetroot chutney, and red wine reduction

Chocolate pecan pie, raspberry milkshake, marshmallow meringue and clotted cream

Coffee with tablet

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Diamond Vegetarian Options

£65.00pp

Amuse Bouche

Young salad leaves, crisp parmesan potatoes, potato and truffle cream

Sicilian chilled tomato soup, roasted red pepper and ricotta timbale, young basil leaves
Tequila and pink grapefruit sorbet

Griddled halloumi, fennel, lemon and artichoke salad, black olives, garlic and herb focaccia

Plus chosen menu dessert & sorbet

Or

Amuse Bouche

Scottish Badentoy blue cheese panna cotta with asparagus, beurre noisette and shaved hazelnuts

Demi – tasse of cauliflower soup with curry dumplings, cumin crisp

Tequila and pink grapefruit sorbet

Sweet potato and beetroot hash with asparagus, wild mushrooms, poached egg and butter sauce

Plus chosen menu dessert & sorbet

A selection of fine Scottish cheeses from I J Mellis of Glasgow, with Perthshire oatcakes, grapes and celery can be added to your menu for £8.00 per person

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Baby Menu 0-2 years old

2 courses £7.95 pp

Main

A selection of little dish main meals available

Dessert

Strawberry Jelly and ice - cream or fruit yoghurt

Children's menu

3 courses £17.95 pp

Melon with soft fruits

Or

Cream of Tomato soup

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Roast chicken with cheddar cheese mashed potatoes, seasonal vegetables, and chicken gravy

Or

Pork and leek sausages, mashed potatoes, seasonal vegetables, onion gravy

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Banana split

Or

Strawberry sundae

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Evening buffet

Evening food for your guests can be provided as follows:

Fifteen Ninety Nine shortbread, tea and coffee and your wedding cake

£3.00 pp

Bacon rolls, tea and coffee and your wedding cake

Or

Warm croissant with ham and gruyere cheese

Or

Warm croissant with spinach, field mushroom and gruyere cheese

£7.00 pp

Haggis, neeps and tatties, tea and coffee and your wedding cake

Or

Stovies and Perthshire oatcakes, tea and coffee and your wedding cake

£9.00 pp

Prices are subject to change