

PRIVATE DINING

Host your next celebration with ease while our expert chefs craft a delicious meal and our professional waiting staff take care of your guests.

We offer a variety of menus and services, from carefully curated menus to fully bespoke options tailored to your event. Our team will guide you through every detail, from menu planning to on-site cooking logistics, and can also arrange crockery, cutlery, tables, chairs, and linen if needed.

With years of experience in private homes, grand venues, and even historic castles, we seamlessly adapt to any setting, ensuring a flawless dining experience.

CONTACT US



hello@tattiesandtipples.com



TATTIES & TIPPLES

event catering

SAMPLE MENU

3 courses & welcome canape from £50pp

STARTERS

Whipped Chicken Liver Parfait

balsamic confit onions, Arran oatcakes, micro herb salad

Roasted Beetroot & Whipped Feta

honey & thyme roasted beetroot, whipped feta, crispy kale & Dhukka

MAINS

Lemon & Herb Chicken Supreme

Dauphinoise potatoe, honey glazed root Vegetables & citrus red
wine jus

Wild Mushroom & Pea Risotto

wild mushroom & pea risotto with parmesan cheese & rocket salad

DESSERT

Chocolate & Truffle Torte (VGOA) (GF)

belgium chocolate sauce, whipped cream & raspberry coulis



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STARTERS TO CHOOSE FROM

King Prawn Cocktail

Baby Gem Lettuce, Marie Rose Sauce, Cucumber, brown bread crostini

Seared Scottish Scallops (+£4)

black pudding, cauliflower puree, crispy prosciutto & parsley oil

Creamy Burrata

Marinated heritage tomatoes, basil pesto, toasted pistachios & sourdough wafers

Haggis Tian (+£2)

spicy local haggis, creamy mashed potato & neeps with a whisky jus & crispy carrots

Duck & Cherry Bon Bons (+£3)

sesame & coriander slaw, mango & chilli salsa

Smoked Salmon & Prawn Roulade

cherry tomato salsa, ciabatta thins & lemon oil

Wild Mushroom & Pecorini Arrancini

Crisp risotto balls with wild mushrooms and aged Pecorino, served with truffle aioli and micro herbs



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MAINS TO CHOOSE FROM

Haunch Venison Steak (+£3)

Dauphinoise Potatoes, creamy parsnip puree, roasted root vegetables & rich game jus

Roast Rump of Lamb (+£4)

Potato Fondant, pea puree, tenderstem broccoli, red wine & mint jus

28 Day Dry Aged Scotch Fillet Steak (+£10)

Dauphinoise potato, asparagus, roast tomato and Deanston whisky sauce.

Pan Roasted Salmon

new potatoes, pea puree, mixed seasonal greens, lemon & herb butter

Braised Shin of Beef

pomme puree, roast heritage carrot, sprouting broccoli & shallot jus

Sea Bass with Chorizo, Butter Beans & Roasted Red Pepper Sauce

Crisp-skinned sea bass fillet on a warm chorizo and butter bean cassoulet, finished with a roasted red pepper sauce

Highland Venison Shank (+£4)

root vegetable mash potato, sprouting broccoli & game jus



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DESSERT MENU

Ducle De Leche Cheesecake

Chocolate sauce, seasonal berries and vanilla ice cream

Chocolate Truffle Torte (VGOA) (GF)

belgium chocolate sauce, whipped cream & raspberry coulis

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Lemon Posset

set vanilla cream, shortbread & seasonal raspberries

Eton Mess

individual merigue, chantilly cream, seasonal berries & chocolate sauce

Chocolate Fondant (+£2)

chocolate sauce, vanilla ice cream & seasonal berries

Scottish Cheese Board (+£6)

Served with crackers, chutney and butter

Charcuterie Board (+£9)

scottish cheese, cured meats, fruit, nuts, crackers & chutney



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WEE ONES MENU

from £25pp

STARTERS

BBQ Glazed Chicken Tenders

mixed leaf salad

Tomato Soup

with bread roll

Prawn Cocktail (+£3)

Marie rose sauce, gem lettuce and brown bread

MAINS

Macaroni Cheese

Garlic bread, mixed leaf salad

Pork Sausages

mashed potato and gravy

Smaller portions of other menu items

Depending on dishes selected we can sometimes offer smaller portions of the adults menus.



WHATS INCLUDED?

Our private dining menu pricing includes the follow:

- Your meal professional prepared by a trained chef
- Waiting staff to set the table with linen napkins cutlery and crockery prior to serving you throughout the meal.
- Number of waiting staff and chefs varies depending on party size.
- All cutlery and crockery required for the meal
- Table cleared off all crockery, napkins and cutlery post meal.
- Kitchen cleaned down post meal

Additional Costs:

- Travel costs may be required depending on the location. Travel costs will be transparently provided on all quotes.
- Glassware - we can provide glass on request

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DRINKS SERVICE

Elevate your dining experience with our expertly curated drinks service. Whether you're looking for seamless table service, perfectly paired wines, or handcrafted cocktails, our team ensures every pour complements your event.

Our professional waiting staff provide attentive service, keeping glasses topped up so you can relax and enjoy hosting. For those looking to enhance their menu, we offer paired wine selections, carefully chosen to complement each course. If cocktails are more your style, our mixologists can craft a bespoke cocktail menu, from timeless classics to signature serves designed just for your event.

Let us take care of the details—so you and your guests can raise a glass and enjoy the occasion.

