

*We are happy to create a menu with your suggestions!*

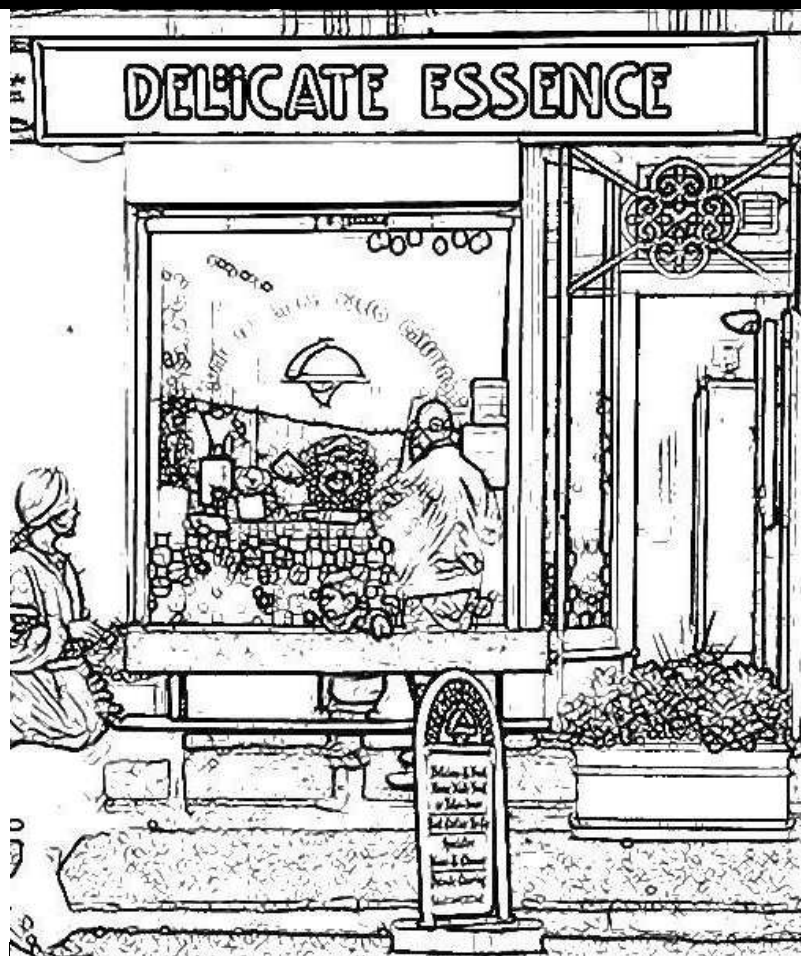


At Delicate Essence we have an ever-changing menu, please ask for daily specials. Shop open until 6pm each evening. We can deliver to your office with orders over £15.00. Please Telephone Orders into the shop on 01369 707040 by 11.00 am.

We also have a selection of freshly cooked meals on offer so why not organise lunch & dinner with one call !



*What do they do in that wee deli in Kirn ?*



**DELICATE ESSENCE**  
HOME OF PARTY PIECES CATERERS

Tel: 01369 707040  
Mobile: 07771781032  
[www.delicatessence.co.uk](http://www.delicatessence.co.uk)  
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*Opening Hours*

Monday - Saturday  
10am - 6pm  
Closed Sunday

53 Marine Parade, Kirn  
By Dunoon, Argyll. PA23 8HF



## A BIT ABOUT DELICATE ESSENCE

*Party Pieces have been catering in Dunoon and the Cowal Peninsula for the last 10 years and Delicate Essence was opened as a base for our operations in 2004.*

*As well as our purpose built commercial kitchen we have also created a delicatessen with a large stock of fresh food, ingredients, deli made meals and gift ideas.*

*The catering side of the business takes us to many locations from your home or workplace to a marquee or a purpose built function suite. Over the years we have provided food in hundreds of different locations for all sorts of events and occasions.*

*Entertaining for family or colleagues from work can be a daunting thought but there is no need to feel under pressure as we can help. From as little as delivering ready to cook meals to having a personal chef and staff on hand to serve you like royalty, it all helps. We can organize the whole event if you wish, from a Champagne reception with Canapés to a sit down a la Carte meal. Everything from serving the food to clearing up at the end of the evening is done by us. So you do not have to face a mountain of dishes, you can just sit back and relax.*

*When organising a business or training event let us lighten your load by providing food for your guests. This leaves you free to get on with the real business of the day and use your time to maximum effect.*

*Of course, the most important part of the equation is our customer. We very much look forward to getting to know you and evolving to reflect what you want. If you have any comments, queries or requests, please don't hesitate to contact us.*

*We may not know all the answers, but what we don't know we will happily find out for you - so please talk to us, ask us about the products, tell us what you do and don't like or what kind of event you would like to have. In turn, we will try to guide you through our extensive range and help you find the products best suited to your individual tastes and budget so that hopefully you will never be disappointed with your choice.*

*Ian & Fiona McCollm*

## A LITTLE SOMETHING EXTRA

### Hampers, Bags & Gift Vouchers

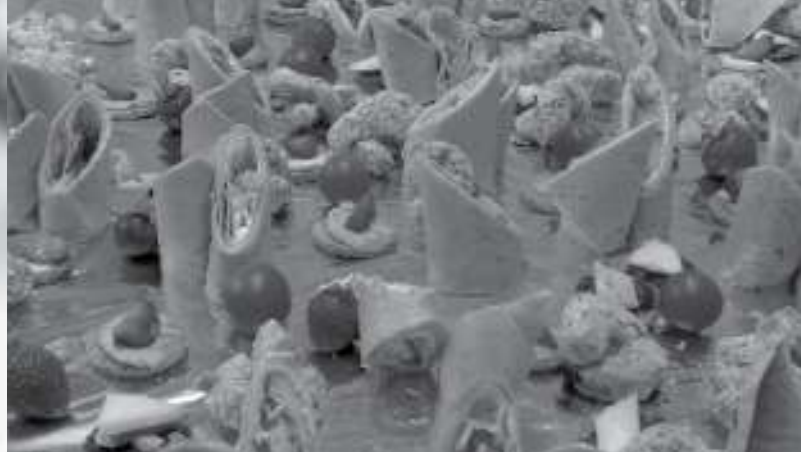
Ideal for Christmas, Wedding and birthday gifts or for any occasion our range of Delicate Essence hampers make the perfect gift.

We can produce hampers to a set budget starting from £10. We don't have set formats, in fact we like to guide you through all the goodies in the shop and let you choose the contents to suit the recipient. They can be presented in a wicker basket, a presentation box or a Delicate Essence jute shopping bag.

Our hampers comprise only the highest quality products - with a seasonal flavour - and can be themed or general.

Alternatively why not let your loved ones choose their own favourites with a Delicate Essence voucher. These can be exchanged for any goods or even for a buffet or deli cooked meals to lighten the load at home.





## DESSERTS

Fresh fruit salad



Key lime pie



Bannoffee pie



Strawberry and cream tart



Pot au chocolat



Tarte au Citron



Chocolate Profiterole mountain



Boabs sticky toffee pudding



Scottish cheeses with biscuits

## FINGER BUFFETS

### Menu A

A selection of freshly cut sandwiches  
Buffet sausage rolls

### Menu B

A selection of filled Hoagies & Focaccia  
Savoury pastry assortment  
Mini Vegetable & chicken sate

### Menu C

A selection of filled Mini Wraps, Hoagies  
and Focaccia  
Cocktail Chicken Skewers  
Mini Pasties & Crolines  
Oatcakes Topped With Terrines & Cheeses

### Menu D

A selection of filled mini croissants  
& wraps  
Cajun chicken fillets  
Mini quiche selection  
Crispy coated king prawns with  
sweet chilli dip

Disposable plates and napkins are also included in  
the price (for china plates add 20p per person)



*Included in the price of your buffet we can slice  
and serve your wedding/celebration cake.*

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## FORK BUFFET

2 Kg honey & clove roast ham  
Sliced if required  
Continental meat platter  
Chicken fillets in coriander and lime  
Dressed side of Scottish salmon  
Large home made roast vegetable &  
brie quiche  
Home made salmon and asparagus quiche  
Anti pasti platter



### Salad selection

Coleslaw  
Potato and spring onion  
Sweet potato & mango  
Pasta & roast peppers  
Tomato & feta  
Celery nut & apple moroccan cous cous  
Fresh green salad platter



Cheese board with your choices from  
our deli counter

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### Hot Toasted Paninis

Brunch- Bacon, Egg Mayo, Tomato  
  
Tuna Melt Tuna Mayo, Sweetcorn Red  
Onion, Black Olives, Mozzarella  
  
Egg & Tomato - Egg & Sun Dried Tomato  
(V)  
  
Mexicana - Mexicana Cheese Caramelised  
Onion Fire Roast Tomato (V)  
  
Brie And Vine Tomato- Farmhouse Brie  
With Vine Tomatoes (V)  
  
Cajun-cajun Chicken With Peppers  
  
Pizza Melt- Salami, Ham, Mozzarella, Black  
Olives With Fire Roasted Tomato Sauce  
  
Cuban - Ham, Cheese, Gherkin,  
Cajun Sauce  
  
Brie And Bacon- French Brie And Bacon  
  
Brunch –egg, bacon &vine Tomato



### Tea / Coffee To Go

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## LUNCH

Hot Soup of the day  
(phone for today's choices)

Choose from the following

Brown Hoagies, Focaccia Rolls,  
White Baguettes  
Filled with...

Home Cooked Honey Roast Ham  
and Salad

Smoked Mackerel Pate and Salad  
Brie and Vine Tomato

Salami & Spicy Apricot Chutney and Salad  
Pastrami and Coleslaw

Tuna Mayonnaise with Red Onions  
and Salad

Cajun Chicken with Peppers and Salad

Egg Mayonnaise with Spring Onions

Salad Bowls

Welsh Mature Cheddar & Coleslaw  
Brie and Vine Tomato

Ham, Chorizo, Salami, Olives with  
French Dressing

Radical Salad

## STARTERS

Pan sautéed garlic mushrooms



Homemade Cock A Leekie soup



Sweet potato, Lentil & Coconut soup



Tomato sweet red pepper and red  
onion soup



Sweet chilli prawns with tossed salad  
& oatcakes



Duck Pate with Armagnac, Fruit Coulis  
and Oatcakes



Smoked mackerel pate salad leaves and  
black pepper and seaweed oatcakes



Olives anti pasti dipping oils and  
organic breads

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## HOT DISHES

### Cajun chicken jambalaya

Succulent breast of chicken cooked in a sweet/spicy sauce with fresh pineapple, baby corn and sweet red peppers

### Hot banana chicken

Tender pieces of chicken cooked in our famous banana chutney, coconut milk and peppers

### Moroccan Orange Chicken

Our number1 seller cooked in a citrus based sauce with a hint of North African spice

### Sweet Chilli Chicken

Sweet spicy sticky sauce with a subtle kick served with peppers and red onions

### Thai Green Chicken or Vegetable Curry

Lime leaf, lemon grass, ginger, galangal and coriander all bound in a coconut curry sauce

### Roast Vegetable Lasagne

Peppers, courgettes, aubergines, red onions & tomatoes, a hint of garlic and Mediterranean herbs layered with pasta and creamy cheese sauce

### Five bean Cajun stew

Five bean stew featuring baby broad beans, haricot, red kidney, butter and black eye beans slowly cooked in a sweet tomato and Cajun spice mix.

### Butternut Squash and Coconut curry

Cardamom, cumin, turmeric, paprika and coconut milk are combined and used to slowly sauté the squash a lovely creamy dish with a wee bite!

### Honey and Mustard Pork

Choice lean pork cooked in a reduction of white wine, whole grain Galloway mustard, and Tweedale honey

### Lamb Tagine

Scotch Lamb in an African style Marinated in ras el hanout spice mix and slowly cooked with garlic tomatoes and apricots

### Chicken, Ricotta & Roast Pepper Lasagne

Supreme of chicken layered with creamy ricotta ,sweet roasted peppers and pasta. A twist on a traditional favourite

### Harvest Beef Casserole

Lean Scottish Beef marinated in freshly squeezed orange juice then slowly cooked with a bouquet garni and butternut squash, pumpkin and parsnips

### Mushroom Moussaka

Tomato and Red Wine sauce, layered between char roasted slices of aubergine ,potato, courgette and topped with a bubbling, golden mozzarella cheese sauce

### Lamb Moussaka

A classic recipe made with lean minced British lamb cooked in a rich tomato and red wine sauce, layered between char roasted slices of aubergine and topped with a bubbling, golden mozzarella cheese sauce

### Venison cranberry & red wine braise

Scottish Venison marinated in cranberry juice, then red wine before slow braising with a bouquet of herbs and cranberries and red onions

### Beefsteak in a Rich Cherry sauce

Rib Eye Steak gently cooked in morello cherries and beef & herb stock

### Seared Salmon with Onion Marmalade

Fresh Scottish Salmon, pan seared served with home made onion marmalade

### Seafood Lasagne

Flakes of salmon and traditionally smoked peppered mackerel, bound in a creamy veloute sauce. We then layer an irresistibly rich tomato sauce, with egg lasagne sheets and the veloute sauce with the salmon and mackerel

### Sides

Garlic and rosemary roasted potatoes  
Colcannon (creamy mash with spring onions and cabbage)

Mustard mash

Pilau Rice

Jasmine and wild rice

Roasted root vegetables

Steamed greens

Moroccan Ras-el-Hanout Couscous with  
Roasted Vegetables

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