



BESPOKE CATERING

BY AMUSE

Weddings • Corporate Events • Private Dining

[amuse-restaurant.com](https://amuse-restaurant.com)

BESPOKE CATERING BROCHURE  
SPRING & SUMMER 2026



## **ABOUT AMUSE**

Founded by Kevin Dalgleish in June 2022, Amuse quickly raised to culinary acclaim, earning a spot in the Michelin Guide within its first six months of operation. Since then, our journey has been one of continuous innovation and recognition, from being shortlisted as a finalist for 'Best Newcomer' at the Scottish Excellence Awards, to securing two rosettes from the AA guide and maintaining them for 3 years. Our commitment to delivering unforgettable dining experiences culminated in winning the 'Best Eating Experience' at the Aberdeen City and Shire Thistle Awards in 2023 as well as 'Newcomer of the Year' at the Scottish Scran Awards and 'Start-up Business of the Year' award at the Northern Star Business Awards in 2024.

Amuse proudly blends the best of Scottish and French culinary traditions, showcasing the finest local and regional ingredients with a touch of classic flair.

## **BESPOKE CATERING BY AMUSE**

At Bespoke Catering by Amuse, we extend our commitment to excellence beyond our restaurant to cater to your special events and occasions. Just like our restaurant, our catering service is tailored to exceed your expectations. Whether it's crafting a bespoke canapé menu for a cocktail reception, curating an intimate dinner party experience, organising a memorable wedding day, or hosting a corporate dinner for VIP guests, we collaborate closely with you to ensure every detail reflects your unique taste and preferences.

Our culinary philosophy revolves around celebrating Scotland's rich heritage and seasonal bounty. Prioritising sustainable and environmental consciousness, the team source the freshest ingredients from local farms, estates and producers, ensuring that every menu is a harmonious blend of tradition and innovation, showcasing the very best of Scottish produce in every dish.

## OUR INGREDIENTS

Embracing the changing seasons, we source our ingredients from local suppliers to ensure freshness and quality in every dish. Spring celebrates the arrival of bright asparagus from Angus and Aberdeenshire. From nearby waters, lively lobsters, crab and hand-selected fish from Peterhead grace our kitchen. Hand-dived scallops from Orkney and premium meats from Inverness and Aberdeenshire farms further enrich our larder. Each ingredient reflects our commitment to showcasing the best of Scotland's land and sea.



## **CORPORATE EVENTS**

Whether it's an intimate dinner, a brand product launch, VIP cocktail party, a large conference or sporting event, we can take care of your catering to an exceptional standard.

We understand the importance of detail, discretion and reliability. Our team works as an extension of yours, ensuring your event runs smoothly, your guests feel valued, and your objectives are supported through thoughtful hospitality.

We have worked to create memorable experiences for world-wide renowned luxury brands product launches, oil and gas networking events, celebrity sports dinners and holiday celebrations.

At Amuse, we understand the unique demands of corporate events and the importance of impressing your guests. Our bespoke catering services are designed to exceed your expectations, providing a seamless blend of exceptional food, impeccable service and sophisticated presentation.

## **TESTIMONIALS**

### **MACALLAN**

*'Kevin, Nicola, and the rest of the Amuse team organised a superb experience for my Food & Beverage team immersion trip focusing on bespoke fine dining. A menu curated to celebrate Scottish cuisine and emphasis on storytelling bringing to life each dish. The wine pairing to match was top notch, playful and educational. A fantastic experience and one I hope to enjoy again.'*

### **RAZOR OILTOOLS LIMITED**

*"Kevin, Kerry, Nicola and staff – Thank you to all for making our night so memorable! So many compliments on the food, with many people saying it was the best food they'd ever tasted. Big, big thank you to you Kevin. For the organisation, a big thank you to you too, the lovely Kerry"*

## CANAPÉS

Whether it's for a sophisticated drinks reception or an intimate gathering, we work closely with you to design a menu that reflects your culinary preferences. Our experienced chefs craft each canape with meticulous attention to detail, ensuring a delightful and memorable experience for you and your guests.

### MEAT

Cone of chicken liver – truffle – hazelnut  
Tartare of Aberdeenshire beef fillet – capers – gherkin – parsley – spice\*  
Black pudding and onion marmalade tartlet  
Venison and haggis croustillant – onion  
Crispy lamb belly -salsa verde – goats curd  
Iberico ham croquette – Manchego shavings  
Foie gras – toasted grains – sour cherry\*  
Sticky chicken wing – honey and soy  
Smoked duck – green peppercorn and orange  
Beef fillet – béarnaise\*

### FISH

Amuse smoked salmon – chive bellini – horseradish crème fraiche  
Seared scallop -curried cauliflower – lime – coriander\*  
Tartare of tuna – chilli – lime ponzu  
Sole goujons – tartare sauce – lemon  
Smoked haddock fish cakes – parsley – shallots  
Johnshaven crab – lemon mayonnaise – toasted crumpet\*  
Confit potato – lemon crème fraiche – trout caviar  
Lobster thermidor vol-au-von\*  
Tempura prawns – ponzu mayonnaise  
Oysters Natural on ice or Rockefeller\*

### VEG

Salt and pepper shimeji mushrooms – mushroom ketchup  
Parmesan gougeres  
Wild and mushroom tarragon arancini – hazelnut mayonnaise  
Tempura of sprouting broccoli – romesco  
Crispy asparagus – truffle mayonnaise  
Cherry tomato tart – olive tapenade  
Tomato and feta tartlet  
Spiced crispy cauliflower florets – tamarind chutney  
Avocado and spring onion sushi roll – ponzu mayonnaise  
Confit courgette – ratatouille

**Selection of 3 canapés – from £18.00 per head inc VAT**

**Selection of 5 canapés – from £25 per head inc VAT**

\*additional charges may apply depending on market price

## SMALL BOWLS

### MEAT

Aberdeenshire venison ragout – strozzapreti – crème fraiche - aged parmesan  
Crispy lamb shoulder – salsa verde – wilted lettuce – peas – mint  
XO glazed pork cheek – shellfish orzo  
Amuse buttermilk fried chicken – spiced yoghurt  
Sticky ox cheek – glazed vegetables – pommes puree – red wine jus\*  
Roast quail – grain risotto – smoked hickory dressing – nutmeg\*  
Aberdeenshire beef tartare – pickled shallot – parsley – spices\*  
Steak, black pudding and green peppercorn pie  
Chicken Caesar salad – anchovies – romaine lettuce – parmesan  
Stir fry of duck – honey and sesame – mangetout

### FISH

Seared salmon “royal” – crab – cucumber -gherkin – dill  
Fishcake of smoked haddock and cod – cos lettuce – chunky tartare sauce  
Seafood cocktail – gem lettuce – cucumber – tomato – cocktail sauce\*  
Amuse smoked sea trout – potato salad – peas – lemon  
Roast scallop – bacon jam – parsley butter\*  
Lobster roll – bloody Mary ketchup – crème fraiche – chive\*  
Grilled gambas prawns – chilli – lime – coriander – shellfish orzo\*  
Crispy squid – chorizo – smoked aubergine - white beans  
Fish pie - smoked haddock – cod – salmon – smoked applewood velouté – pommes puree  
Lobster thermidor tail\*

### VEG

Roast aubergine – orzo – confit peppers – smoked paprika  
Halloumi rice cake – red pepper salsa – olive tapenade – shallot dressing  
Salt baked beetroot – goats curd – caramelised walnuts  
Shitake mushroom arancini – parmesan – truffle  
Risotto of sweet potato – harissa – candied sunflower seeds  
Bocconcini – asparagus – sauce romesco – extra virgin olive oil\*  
Caesar salad – romaine lettuce – parmesan  
Strozzapreti – vegetable – Summer truffle - parmesan

**Selection of 2 bowls - £30 per head Inc VAT**

**Selection of 3 bowls - £38 per head Inc VAT**

**Selection of 4 bowls - £46 per head Inc VAT**

\*additional charges may apply depending on market price

## SPRING AND SUMMER MENU SELECTION

### STARTERS

Various soups 9

### MEAT

Smoked duck and venison – pickled vegetables – truffled mayonnaise – hazelnut	16
Parfait of chicken liver – toasted walnut and raisin bread – onion chutney – watercress	12
Hand rolled strozzapreti – ragout of venison - red peppers – crème fraiche – crispy shallot	14
Anjou pigeon “Rossini” – roast breast and leg – foie gras – artichoke – sauce Perigueux	18
Beef tartare – pickled shallot – egg yolk – parsley – hand cut crisps	18
Roast crown of quail – creamed leeks – pickled carrots – smoked hickory maple dressing	16

### FISH

Amuse smoked salmon – foraged herbs – horseradish cream – lemon – bellinis	14
Roast Orkney scallop – curried cauliflower puree – pomegranate – coriander – onion bhaji	17
Dressed Johnshaven crab – lemon mayonnaise – kohlrabi – buttered crumpet	18
Crudo of sashimi tuna- sea herbs – apple - lime ponzu – prawn toast	17
<i>Add King Imperial Caviar 5g 16 10g 30</i>	
Semi smoked sea trout – gremolata butter – pickled cucumber	15
Classic prawn cocktail	14

### VEG

Risotto of spelt – shitake mushrooms – truffle – aged parmesan – chives	12
Burrata – roasted red peppers – tomato – confit courgette – extra virgin olive oil	13
Salt baked crapaudine beetroot – goats curd – walnut – quince – sesame seed	14
Orecchiette – emulsion of new season wild garlic – white asparagus – crispy onions	16
New season Denhead asparagus grilled or salad	<i>Market price</i>

### MAIN COURSES

### MEAT

Medallion of Aberdeenshire steak au Poivre – buttered spinach – pommes anna	42
Loin of Deeside roe deer – croustillant of shin – black cabbage – beetroot – pear – madeira sauce	39
Rump of lamb – haggis croustillant – romesco – grilled courgette – green olive – goats curd – minted lamb jus	36
Roast guinea hen – creamed savoy – smoked bacon – button mushroom – pommes anna – roasting juices	25
Dry aged roast crown of Creedy Farm duck – duck fat Calvo Nero – beetroot – cherry – pommes anna – madeira jus	39

### FISH

North Sea monkfish tail – buttered hispi cabbage – lemon and green peppercorn sauce	35
Roast salmon – crushed new season potatoes – broccoli stems – crème fraiche – potato foam -chives – lemon	29
Sea trout en croute – ragout of mussels – leeks – parsley potatoes – sauce marinière	35
Sauteed wild Sea bass – Buttered crab – celeriac – white wine – vermouth sauce	36
Whole lobster – thermidor or garlic butter – leafy salad	<i>Market Price</i>

### VEG

Twice-baked black bomber cheddar souffle – fricassee of button mushrooms – leafy salad	24
Crispy halloumi rice cake – confit yellow courgette – romesco – green olive tapenade	25
Hand rolled strozzapreti – truffle – vegetable – parmesan	22

### DESSERTS

Pavlova – new season strawberries – strawberry gel – clotted cream ice cream	12
Lemon tart – lemon curd – blackcurrant ice cream	12
Passionfruit and mango mess – Madagascan vanilla and lime ice cream	12
Salted caramel chocolate pot – hazelnut cream – 100s & 1000s	12
Baked Brillat Savarin cheesecake – raspberry jelly – almond crunch – raspberry ripple ice cream	12
Selection of 3 or 5* wonderful cheeses – crackers – grapes – fig chutney	12

### DIETARY REQUIREMENTS

We cater for a wide range of dietary requirements. Please advise at least four weeks prior to your event for all dietary requirements.

\*Additional charges may apply depending on market price

## **WEDDINGS**

*ALL DETAILS TO BE CONFIRMED BY CLIENT*

Each client is unique, and our team will work with you to understand your vision and will work with you to creatively bring it to life. From concept to delivery, we are with you every step of the way.

### **Set-Up Day**

Amuse onsite

Set-up

Amuse offsite

### **Event Day**

Onsite Amuse

Arrival of Groom and Groomsmen

Arrival of Guests

Bride's Arrival

Start of Wedding Ceremony

End of Wedding Ceremony

Drinks and Canapé Reception

Announcement for Dinner

Seating of Guests

Wine and Water Service

Commencement of Speeches

1) Father of the Bride

2) Groom

3) Best Man

Conclusions of Speeches

Start of Dinner Service

End of Dinner Service

Comfort break

Opening of bar

Arrival of evening guests

Cake Cutting

First Dance

Late-Night Food Service

Departure of Guests

Offsite Amuse



## **DRINKS PACKAGES**

### **Package One**

A glass of prosecco and top up for the reception, followed by a glass of prosecco with the toast, half bottle of our house wine per person. Jugs of iced still water for the table and a soft drink alternative will be available.

Price – from £35.00 ex VAT per person

### **Package Two**

A glass of Crémant and a top up for the reception, followed by a glass of Crémant with the toast, a half bottle of our premium house wine per person with dinner and jugs of iced water for the table. A soft drink alternative will be available.

Price from - £40.00 ex VAT per person

### **Package Three**

A glass of Taittinger Brut Champagne and a top up for the reception, followed by a glass of Taittinger with the toast. A half bottle of our premium wine per person with dinner. Jugs of iced still water for the table and a soft drink alternative will be available.

Price from - £70.00 ex vat per person

\*Upgrade to Deeside still/sparkling water also available

### **Corkage**

If the client wishes to supply all beverages instead of selecting a drinks package, the following charges will apply:

£14.00 ex VAT per person – during reception and dinner only

£20.00 ex VAT per person – during reception, dinner and evening reception until midnight

Additional £4.50 ex VAT per person for full hours thereafter.