





Example Corporate Menu f25.00

Our Corporate clients occasionally enjoy something a little different and unique whilst they are with us at Hopetoun. As such, we can tailor each clay shoot with a bespoke menu to complement the day. We only include high quality fresh Scottish produce, most of which is reared locally on the Hopetoun estate.

The BBQs take place at various locations within the beautiful Hopetoun estate. We also have outdoor heating and lighting so that groups can enjoy a BBQ at any time of year - even the winter!

Rustic Canapés

A selection of rustic canapés served on mini brioche, toasted ciabatta, rye bread, bruschetta, pastry and toast.

- Smoked ham and mustard
- Hopetoun Roast beef and horseradish
- Pheasant pate
- Scottish salmon and cream cheese
- Tomato, mozzarella & basil
- Venison, feta and raspberry
- Egg mayonnaise
- Cheddar and chutney

BBO

- Selection of handmade Hopetoun Farm Shop Sausages
- Selection of handmade Hopetoun Farm Shop Burgers
- Slow cooked BBQ pulled pork
- Chicken Kebabs
- Char-grilled Steak
- Corn on the cob
- Mixed Salad
- Coleslaw
- Potato Salad
- Baked potatoes
- Burger buns and fresh crusty bread

We allow unlimited items per person and plentiful salad and breads for all

We can also provide alternative menus should your group have any specific requests or dietary requirements. Please discuss this with us in advance.