

WEDDING MENU



STARTERS

Lamb and Mint Terrine,

Dressed Garden Peas, Dijon Mustard Dressing

Applewood Smoked Salmon Fillet,

Macerated Greens, Lemon Dressing

Terrine of Chicken, Leeks & Pistachio Nuts,

Tomato Tapenade, Brioche Crumble,
Tarragon Crème Vinaigrette

Slivers of Smoked Tay Salmon,

Salsa Verde, Celeriac Remoulade, Dressed Snow
Pea Tendrils

Pulled Pork Pie,

Mustard & Potato Puree, Red Wine Jus

Tian of Haggis, Neeps & Tatties,

Drambuie Café Au Lait

Classic Prawn Cocktail,

Toasted Brioche Fingers

Warm Confit of Chicken Leg,

Cassoulet of Beans, Smoked Pancetta Jus

Selection of Soups,

Warm Crusty Bread Roll

MAINS

Rosemary Roast Sirloin of Angus Beef,

Peppercorn Sauce, Yorkshire Pudding

Slow Cooked Belly of Pork,

Filled with Onions & Herbs, Caramelised Soured Apple,
Grain Mustard Sauce

Oven Baked Fillet of Cod & Chorizo,

Kalamata Olive & Sun Kissed Tomato Dressing

Fillet of Scottish Salmon,

Prawn, Caper & Herb Dressing

Pan Fried Breast of Chicken,

Filled with a Basil & Tomato Mousse, Thigh Meat Croquette,
Aged Balsamic Jus

Garlic & Thyme Basted Breast of Chicken,

Smoked Bacon, Shallot & Wild Mushroom Ragoût

Braised Lamb Shank,

Puy Lentil and Smoked Bacon Broth

Slow Braised Beef Blade,

Dijon Sauce

Chicken Balmoral,

Wrapped in Bacon, Whisky Sauce

DESSERTS

Sticky Toffee Pudding, Warm Butterscotch Sauce, Vanilla Bean Ice Cream

Classic Lemon Tart, Compote of Red Berries, Crème Chantilly

Crisp, Soft Centred Meringue, Macerated Fruits, Red Berry Mousse

Warm Apple Tart, Caramel Sauce, Clotted Cream Ice Cream

Lemon Cheesecake, Passion Fruit Marshmallow

Selection of Scottish Cheeses, Onion and Plum Chutney, Celery, Grapes, Oatcakes

Chocolate & Orange Tart, Vanilla Bean Ice Cream

White Chocolate Panna Cotta, Dark Chocolate Mousse, Marshmallow

If you or your guests have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to discuss this with your Wedding Co-ordinator when selecting menu items.

WEDDING MENU

VEGETARIAN OPTIONS

STARTER

Ricotta, Lemon & Basil Mousse,
Sweet Tomato Panna Cotta, Sweet Brioche Croutons

Warm Lemon, Parmesan & Herb Tart,
Fennel Ceviche, Red Pepper Emulsion

Chilled Terrine of Mediterranean Vegetables,
Pesto Beignets, Pickled Spinach

Assiette of Melon & Fruits,
Toasted Almonds, Passion Fruit Sorbet

MAIN COURSE

Pithivier of Goat's Cheese,
Chargrilled Vegetables & Basil, Slow
Braised Tomato Sauce

Open Lasagne of Wild Mushroom,
Baby Spinach & Toasted Pine Nuts, Tarragon Cream

Aromatic Slow Braised Root Vegetable Tagine,
Minted Cous Cous, Fruit Samosa, Lemon Yoghurt

Beetroot Risotto,
Crème Fraiche, Grated Bellalodi

EVENING BUFFET MENU

Heart Warming Stovies,
Oatcakes

Bacon & Sausage Rolls

Haggis, Neeps & Tatties

Mac & Cheese

Selection of Sandwiches & Wraps

Chicken Satay Skewers,
Peanut Dipping Sauce

Barbeque Chicken Legs,
Corn Salsa, Soured Cream

Warm Leek & Mature Cheddar Quiche,
Tomato Relish

Vegetable Spring Rolls
Sweet Chilli Sauce

Tea & Coffee is charged at £2.50 per person

Please note that all weddings must include an evening buffet catering for 80% of total evening guests at a minimum price of £17.00 per person:

3 buffet items - £17.00 per person

4 buffet items - £20.00 per person

SEE OUR WEDDINGS BROCHURE FOR PACKAGE DETAILS