

# 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