



WEDDING MENU 3

Choose one dish from each section

Includes a canapé selection for your arrival reception and a cheeseboard for each table.

STARTERS

Carrot, butternut squash and chilli bisque
Herb crème fraîche

Hot smoked salmon
Apple celeriac salad, sauce vierge

Homemade game terrine
Cranberry chutney, salad

MAIN COURSES

Fillet of Scotch beef
Braised beef hough, pickled walnut jus

Scottish cod loin
Pink peppercorn sauce

Potato selection: *herb crushed, sautéed, mashed or roasted*

DESSERTS

Trio of desserts
Lemon posset (v)
White chocolate cheesecake (v)
Sticky toffee pudding, butterscotch sauce (v)

TO FINISH

Tea, coffee and tablet

**Minimum numbers may apply*



WEDDING MENU 2

Choose one dish from each section

STARTERS

Tomato and red pepper soup
Basil pesto

Ham hough terrine
Pineapple chutney

Smoked salmon and prawn tian
Cucumber ribbons, crème fraîche dressing

MAIN COURSES

Roast sirloin of Scotch beef
Port and tarragon jus

Poached chicken breast
Chorizo, basil mousseline, wild mushroom jus

Pan seared seabass
Samphire, saffron butter

Potato selection: *herb crushed, sautéed, mashed or roasted*

DESSERTS

Chocolate and raspberry marquise (v)

Lemon tart (v)
Citrus sorbet

Glazed vanilla crème brûlée (v)
Shortbread

Trio of the above desserts

TO FINISH

Tea, coffee and macaroons

**Minimum numbers may apply*



WEDDING MENU 1

Choose one dish from each section

STARTERS

Chunky carrot and lentil soup
Crispy croutons

Chicken liver parfait
Apple and plum chutney, toasted brioche

Haggis, neeps and tattie tower (vegetarian option available)
Whisky jus or Scotch broth

MAIN COURSES

Rich, braised steak pie
Crispy puff pastry

Roasted chicken breast
Black pudding croquette, tomato and basil jus

Potato selection: herb crushed, sautéed, mashed or roasted

DESSERTS

Sticky toffee pudding (v)
Butterscotch sauce, vanilla ice cream

Raspberry cranachan shortcake (v)

Hot apple and red berry crumble (v)
Honeycomb ice cream

Trio of the above desserts

TO FINISH

Tea, coffee and mints

**Minimum numbers may apply*



VEGETARIAN OPTIONS

STARTERS

Chunky carrot and lentil soup

Cauliflour, quinoa, brocolli and pomegranate salad
(gluten free and vegan)

Cherry tomato and cheddar tart
Herb crème fraîche

Melon rosette and selected fruits

Chargrilled vegetable terrine
Aubergine caviar

MAIN COURSES

Goat's cheese, mushroom and tomato stack

3 bean tomato casserole
(gluten free and vegan)

Butternut squash, asparagus and courgette risotto

Mediterranean vegetable and feta cheese filo parcel

ADDITIONAL DESSERTS

Vegan meringue, fresh fruit and sorbet

LATE SUPPER MENUS

MENU 1 £4.95 *per person*

Sausage, bacon, egg and potato scone rolls

MENU 2 £9.50 *per person*

Selection of fresh sandwiches

Pulled pork baguettes

Hot dogs

Mini beef burger sliders

French fries

Tempura vegetables