

Wedding Menu Selector

Starters

Oak smoked salmon with salad of new potatoes and avocado salsa
Fresh Galia melon with berry compote and a mini orange jelly v
Prawn and langoustine salad with herbed crème fraîche
Gravadlax of salmon with warm asparagus mash and rosemary butter sauce.
Chicken and bacon terrine with curried green lentils and rocket salad
Crispy goats cheese with pickles and sun-blush tomato salad
Warm tartlet of goats cheese, charred peppers, leaf salad with balsamic caramel v
Mini beef olives with mashed potato and sweet red onion sauce
Smoked haddock fillet with asparagus velouté
Tomato and roasted red onion with red pepper soup
Chunky farmhouse lentil soup v
Leek, potato and watercress soup v
Traditional Scotch broth v
Pea and mint soup v
Carrot and sage soup v

Intermediates

Orange sorbet v
Lemon and lime sorbet v
Raspberry and mint sorbet v
Basil sorbet v
Champagne and strawberry sorbet v

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Main Courses

A garlic & thyme braised blade of beef with flat cap mushroom and traditional pan jus

Baked cod fillet with oatmeal and tarragon crust, sauce of Thai spice and lemongrass

Supreme of chicken with thyme and ham mousse and wild mushroom sauce

Supreme of chicken stuffed with haggis, wrapped in bacon, grain mustard whisky cream sauce

Baked salmon fillet with wilted spinach and lemon beurre blanc

Rump of lamb roasted with a herb crust served with a red wine and mint jus

Prime fillet of Scottish beef with port wine sauce and creamed cabbage with bacon (£5 supplement per person)

Seared sea bass with Lumpfish Roe, smoked haddock and fresh mussel broth

Mushroom Stroganoff with an infused cardomon rice and a slice of toasted ciabatta

Chef's Steak Pie, with creamy mash and seasonal Vegetables

Tagliatelle pasta with tomato and basil pasta, black olives, parmesan shavings, toasted baguette v

Cassoulet of five beans, filo and poppy seed scrunch, sun blushed tomato mash v

Kebab of vegetables, tomato, pepper with herbed cous cous, mild Thai cream, cucumber and yoghurt dressing v

Roast asparagus with broad beans, tomato concasse and parmesan cheese risotto v

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Desserts

Lemon posset with berry compote and strawberry ice cream v
Apple crumble tartlet with vanilla Anglaise and vanilla ice cream v
Strawberry cheesecake with berry compote v
Chocolate and raspberry parfait with berry compote v
Chocolate and orange mousse with our own butter shortbread v
Sticky toffee pudding with toffee sauce and vanilla ice cream v
Lemon meringue pie with raspberry sorbet v
Blueberry crème brûlée with milk chocolate ice cream v
Carrot cake with lemon icing and vanilla ice cream
Selection of cheese with grapes and wheat wafers v
Tea, coffee and Chefs selection of petit fours

Children's Menu Selector

Starters

Potato wedges with dips

Garlic bread

Fresh Fruit Salad

Soup of the day

Main Courses

Homemade chicken nuggets with side salad, tomato sauce and fries

Penne pasta with tomato and basil sauce with toasted baguette

Cheese and tomato pizza with side salad and fries

Roast chicken breast, mashed potato and peas with gravy

Burger with fries and side salad

Dessert

Caramel shortcake with vanilla ice cream

Sticky toffee pudding with vanilla ice cream

Strawberry cheesecake with raspberry sauce

Trio of Ice Cream

Please pick 2 dishes per course

Canapé Menu Selector

Cold Options

Parfait of chicken liver on toasted focaccia
Pickled quails egg, herbed mayonnaise tartlet v
Smoked salmon mousse on wholemeal toast
Crostini of chicken and pesto mayonnaise
Cream cheese and sun-blushed tomato on rye bread v

Hot Options

Sesame and honey glazed sausages
Mini fish and chips suppers
Mini chicken and chips suppers
Haggis bon bons
Vol au vent of chicken and leek
Tartlet of asparagus and chives v
Seared beef fillet with salsa verde croutons
Mini bruschetta, tomato, black olive and parmesan v
Polenta crostini with caramelized red onion v

Four items per person for £8.50 per person

Evening Buffet

Finger Buffet Options

Selection of finger sandwiches

Sausage rolls

Southern fried chicken strips with chive mayonnaise

Mini pork pies and pickle

Mini sausages with honey and mustard glaze

Potato wedges with garlic dip

Vegetable pakora with dip

Chicken pakora with dip

Rolls with bacon

Rolls with sausage

Rolls with Potato scones

3 items for £10.95 per person, additional items £2.50 per person

or

BBQ in May, June, July, August and September

Supplement of £6.00 per person

Allergen information available on request for all menus

Add a little extra sparkle

Wedding post box
Star cloth backdrop
Top table fairy lights
Wishing tree
Bay trees
Wedding arch: without or without flowers
Candy cart on its own or stocked
Table plan
Mood lighting
Snow machine
Chargers
Place name cards
Table crystals
Runners
White pillars
Mirrored plates
5 stem candelabra, with mirror
Fish bowls
Hurricane lanterns with candles, with added extras optional
Tea Lights
Top table arrangement of mini fish bowls
Tall vases with flowers