

# Wedding Menu

## Starters

**Hot smoked salmon and creamed leek tart**  
with beetroot swipe and crème fraiche

**Chicken liver parfait**  
with house chutney and small toasts

**Melon with black pepper strawberries**  
with strawberry vodka sorbet (v)

**Beetroot carpaccio**  
with goats cheese mousse and pickled vegetables (v)

**Tian of haggis, neeps and tatties**  
with a whisky cream sauce

**Roast cherry tomato and buffalo mozzarella tart**  
with herb salad, tomato and red pesto dressing (v)

**Choose from Chef's selection of soups**

## Mains

**Slow baked breast of chicken with haggis mousse**  
with butter baked fondant potato and honey glazed vegetables

**Red wine and Guinness slow roasted beef**  
with a double baked buttery pastry lid, steamed potatoes, sugar glazed carrots and greens

**Seared fillet of salmon**  
with creamed savoy cabbage, leeks, peas and crispy potato gnocchi

**Braised daube of beef**  
with horseradish mash, cumin roasted carrots and a rich beef jus

**Lemon and thyme scented chicken**  
with lemon thyme mash and white wine jus

**Risotto of sweet pea and sun blushed tomato**  
with rocket salad (v)

**Seven layered vegetable wellington**  
with parsley mash, wilted spinach and a smoked tomato sauce (v)

## Desserts

**Baked vanilla cheesecake**  
with forest berry compote and black cherry ice cream

**Steamed sticky toffee pudding**  
with a salted caramel sauce and traditional ice cream

**Raspberry cranachan**  
with shortcake, toasted oats, Drambuie and heather honey

**Warm baked apple and butterscotch crumble tart**  
with a cardamom custard and Chantilly cream

**Belgian chocolate truffle tart**  
with chocolate soil and crème chantilly

**Trio of lemon**  
glazed lemon tart, mini lemon meringue pie and lemon sorbet

## Extra choices

Your Perfect Day Package includes a 3-course set menu. You can add a choice for every course or selected courses. Choices must be pre-ordered in advance of your wedding day.

Starter £2.60

Main £3.95

Dessert £2.60

All 3 courses £9.00

Prices as of January 2024 and may be subject to review.

## ***Evening Buffet***

Hot rolls for 50 guests are included in your Perfect Day Package.

If you would like to upgrade your evening offer, we have some ideas below.

		<b>Upgrade per guest price</b>
<b>Classic buffet</b>	Sandwiches, wraps, rolls & sausage rolls	£3.00
<b>Scottish supper</b>	Stovies, oatcakes, mini Killie pies and cheese & onion	£4.80
<b>Asian spiced platter</b>	savouries Pakora, samosa, naan, poppadums and dips	£4.80
<b>Curry &amp; rice (v)</b>	Mild vegetable curry served with rice	£4.80
<b>Hot dogs &amp; steak sandwiches</b>	Minute steaks with herby butter in crusty rolls and jumbo hot	£4.80
<b>Barbecue</b>	dogs served with fried onions and relishes	£10.80
	Burgers, chicken skewers, bratwurst and salads	

### ***Extra evening guests?***

If so, then add them to your evening buffet. Price per guest below for evening

buffet: Hot filled rolls	£6.00
Classic buffet	£9.50
Scottish supper/Asian spiced platter/Vegetable curry	£11.50
Hot dogs & steak sandwiches	£12.90
Barbecue	£17.50

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## ***Canapés Menu***

Treat your guests to some elegant and delicious canapés after the wedding ceremony, perfect with a glass off bubbles while you are having some photos taken.

Selection of 4 canapés for £8.95  
Additional canapé servings for £2.75 per person

Feta, slow roast tomato and pea tart with sweet potato crisps (v)

Classic chicken caesar with parmesan wafer and sourdough crumb

Heather field hot smoked salmon, heirloom beetroot, crisp caper on blinis

Baby taco, hoisin duck, chard sweetcorn and scallion

Orkney crab, lime creme fraiche, pink grapefruit on croute

Red onion marmalade tartlet with strathdon blue and poached pear (v)

Gazpacho with baba ghanoush, aubergine shard on bruschetta (vegan)

Chicken liver parfait with smoked bacon jam on rye

Whipped crowdie, beetroot gel and honey glazed hazelnut (v)

Roasted cauliflower hummus, caramelized onion and tarragon on  
khobez (vegan)

Mini Yorkshire pudding, pulled beef and horseradish cream

Sticky Yakitori chicken with kimchi slaw