



## Sample Wedding Menu's

Our all-inclusive wedding packages allow you to have the day of your dreams at a budget you can afford with compromising on quality.

**Drinks packages available to compliment your meal starting at £17.50 per person.**

**Bronze Package** - £54.95 per person inclusive of VAT. Prices include hire of plates, cutlery, staff hire. Includes - 3 Canapés per person – **From 2019 we will also provide a dedicated Wedding Co-Ordinator**

### Starters

Chargrilled Halloumi chilli marinated courgette, heritage carrot (V)  
Chicken & Wild mushroom terrine, wrapped in Parma ham, sun dried tomato compote & tarragon aioli  
Smoked Scottish Salmon, Shallot rings, capers, "whipped" horseradish cream

### Mains

Butter roasted chicken breast stuffed with haggis, Dijon mash, creamed kale & whisky jus  
Baked fillet of Hake, Saffron & Chorizo Risotto, roasted cherry tomatoes, crisp Pancetta  
Vegetarian option can be discussed

### Desserts

Raspberry cranachan, whisky jelly, vanilla shortbread  
Caramelised lemon tart, raspberry puree, Chantilly cream, berry compote

**Silver Package** - £64.95 per person inclusive of VAT. Prices include hire of plates, cutlery, staff hire. Includes - 3 canapés per person

### Starters

Celariac veloute with rocket puree and toasted almonds (V)  
Duck liver parfait, orange & cardamom compote, red wine reduction & homemade brioche  
Crab and Avocado Tian with croutes and lemon crème fraiche

### Mains

Confit Duck leg, cloutie dumpling, baby vegetables, roasted pear & Chinese 5 spice jus  
Pan seared Salmon, saffron braised potato, tomato & red pepper soup, roasted chicory  
Roasted loin of outdoor reared pork, Fondant potato, braised cabbage, baby carrots, Arran mustard emulsion  
Vegetarian option can be discussed

### Dessert

Milk chocolate mousse, cherry & kirsch compote, mixed nut biscotto  
Mixed berry & rosewater jelly, lemon & thyme curd, red berry syrup

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**Gold Package** - £79.95 per person inclusive of VAT. Prices include hire of plates, cutlery, staff hire.

Includes 5 Luxury canapés per person

### **Starters**

Brandied shellfish bisque with a prawn won ton

Smoked Breast of Duck, raspberry puree, balsamic jelly

Wild Game Terrine with Piccalilli and croutes

Goat Cheese Fondant with pickled wild mushrooms and lambs lettuce (V)

### **Mains**

Braised Daube of Scottish Beef, Bourguignon sauce, Duchess Potatoes, Celeriac puree

Collop of Highland venison loin, rosemary fondant potato, sugar-snap peas, blueberry and beetroot jus

Pan fried fillet of Seabass, black olive crushed potatoes, steamed asparagus, brown shrimp & caper salsa

Vegetarian option can be discussed

### **Dessert**

Dark chocolate, hazelnut & amaretto terrine, white chocolate & raspberry "bon bon",

Vanilla Panacotta, Strawberry & Basil puree, candied pistachio, vanilla wafer

