WEDDING MENUS 2016/17
Prices apply until end April 2017

Please note:
- Unless otherwise requested, all our lamb and beef dishes are cooked medium rare
- Allergy Disclaimer: please note that our food may contain traces of nuts.
- All of our wedding meals are served with the freshest selection of seasonal vegetables and potatoes, and will subsequently change throughout the year to reflect this.

Menu 1
CREAMY LEEK AND POTATO BROTH
mini smoked cheddar scone
-oOo-
ROAST LOIN OF PORK
crackling, roasting gravy, sausage and sage stuffing
-oOo-
WARM APPLE CRUMBLE TART
caramel ice cream
-oOo-
COFFEE WITH SCOTTISH TABLET

Menu 2
VEGETABLE AND LENTIL BROTH
 parmesan croutons
-oOo-
PAN FRIED SUPREME OF CHICKEN
creamy mash and thyme jus
-oOo-
STICKY TOFFEE PUDDING
vanilla ice cream, toffee sauce
-oOo-
COFFEE WITH SCOTTISH TABLET

Menu 3
SCOTCH BROTH
traditional lamb broth with root vegetables and barley
-oOo-
TRADITIONAL STEAK, MUSHROOM AND ALE PIE
prime Scottish beef, braised with ‘eighty shilling’ and topped with flaky puff pastry
-oOo-
PAVLOVA
seasonal berries, Chantilly cream
-oOo-
COFFEE WITH SCOTTISH TABLET

Menus 1-3 - £42.50
(add a sorbet intermediate course for £3.00)
Menu 4
CHICKEN LIVER PARFAIT
red onion chutney, dressed salad and toasted brioche

BRAISED DAUBE OF SCOTTISH BEEF
pancetta, shallots and braising jus

VANILLA CRÈME BRULÉE
Balbirnie shortbread

COFFEE WITH SCOTTISH TABLET

Menu 5
SMOKED SALMON AND DILL TERRINE
dressed salad, beetroot and capers

PAN FRIED BREAST OF CHICKEN
skirlie stuffing, mustard cream sauce

CHOCOLATE AND ORANGE VERRINE
vanilla cream

COFFEE WITH SCOTTISH TABLET

Menu 6
ROASTED RED PEPPER AND VINE TOMATO SOUP
cheese ravioli

HERB CRUSTED FILLET OF SCOTTISH SALMON
parsley and vermouth sauce

CARAMEL AND ALMOND MOUSSE

COFFEE WITH SCOTTISH TABLET

Menus 4-6 - £46.50
(add a soup or sorbet intermediate course for £3.00)
Menu 7
SMOKED SALMON CRÈME FRAICHE, CHIVE CREAM CHEESE, ROAST TOMATO AND BEETROOT VERRINE
herb dressing
-Creampie-
CREAM OF SWEETCORN SOUP
red pepper coulis
-Creampie-
SLOW BRAISED BELLY OF PORK
black pudding bonbon, apple cider sauce
-Creampie-
STRAWBERRY AND VANILLA PANNACOTTA
white chocolate cookie
-Creampie-
COFFEE WITH SCOTTISH TABLET

Menu 8
WARM BRADAN ROST SALMON FILLET
potato, beetroot and horseradish salad, herb dressing
-Creampie-
FRENCH ONION SOUP
Gruyere cheese croute
-Creampie-
SAUTÉED BREAST OF CHICKEN ‘VALLÉ D’AUGE’
a sauce of mushrooms, crème fraiche and Calvados, garnished with caramelised apple
-Creampie-
TARTE AU CITRON
mango pastille and cassis sorbet
-Creampie-
COFFEE WITH SCOTTISH TABLET

Menu 9
TRADITIONAL SCOTTISH HAGGIS
clapshot croquette, whisky herb cream
-Creampie-
RASPBERRY & DRAMBUIE SORBET
-Creampie-
ROAST RIB OF SCOTTISH BEEF
thyme pudding, natural roasting gravy
-Creampie-
CLOUTIE DUMPLING
cranachan ice cream, Glayva custard
-Creampie-
COFFEE WITH SCOTTISH TABLET

Menus 7-9 - £51.00
Menu 10

PRESSED HAM HOUGH AND PARSLEY TERRINE
Piccalilli, toasted soda bread
-ooOo-
BUCKS FIZZ SORBET
orange sorbet topped with Prosecco
-ooOo-
BAKED FILLET OF COD
mussel and chorizo ragu
-ooOo-
BANOFFEE ICE CREAM SUNDAE
banoffee ice cream, banana and walnut cake, crème Chantilly and toffee sauce
-ooOo-
COFFEE WITH SCOTTISH TABLET

Menu 11

HOME SMOKED DUCK BREAST
spiced orange couscous, tossed salad
-ooOo-
TOMATO AND ROASTED RED PEPPER SOUP
basil pesto, parmesan croutons
-ooOo-
SLOW ROASTED CHUMP OF LAMB
garlic and thyme jus
-ooOo-
MINT CHOCOLATE CHIP TART
white chocolate ice cream, chocolate sauce
-ooOo-
COFFEE WITH SCOTTISH TABLET

Menu 12

SMOKED TROUT AND PRAWN CHEESECAKE
roast garlic and tomato salsa
-ooOo-
SCOTCH BROTH
a traditional lamb broth with root vegetables and barley
-ooOo-
BREAST OF CHICKEN
filled with haggis, whisky brose
-ooOo-
RASPBERRY CHEESECAKE
honey, and toasted oatmeal cream, Drambuie syrup
-ooOo-
COFFEE WITH SCOTTISH TABLET

Menus 10-12 - £52.00
Menu 13
SMOKED CHICKEN AND SWEET PEPPER VERRINE
home smoked chicken, herb cream cheese, roasted sweet peppers,
with a lemon parsley and garlic dressing and prosciutto crisp
-oOo-
LEMON SORBET
ginger wine
-oOo-
PAN FRIED FILLET OF SEABASS
saffron risotto, mussel tempura
-oOo-
CHOCOLATE BROWNIE
milk ice cream, chocolate sauce
-oOo-
COFFEE WITH SCOTTISH TABLET

Menu 14
TOMATO, SWEET PEPPER AND CHILLI COUSCOUS
mozzarella beignet, aged balsamic
-oOo-
BASIL AND LIME SORBET
-oOo-
PAN FRIED BREAST OF CHICKEN
prosciutto and sage, Marsala jus
-oOo-
TIRAMISU
coffee ice cream, white chocolate cream
-oOo-
COFFEE WITH SCOTTISH TABLET

Menu 15
WARM BRADAN ROST SALMON, CROWDIE AND DILL TART
tomato chutney, roasted beetroot salad
-oOo-
HAGGIS, NEEPS AND TATTIES IN CRISP GOLDEN PASTRY
Drambuie cream
-oOo-
PETIT TOURNEDO OF SCOTTISH BEEF
braised beef bonbon, red wine jus
-oOo-
WARM PEAR AND ALMOND CRUMBLE TART
vanilla ice cream
-oOo-
COFFEE WITH SCOTTISH TABLET

Menus 13-15 - £54.50
Menu 16

VERRINE OF SCOTTISH SALMON
layers of hot smoked Bradan Rost, cold smoked and citrus cured Scottish Salmon
herb cream cheese, avocado mousse, with a black olive biscuit
-00o-

LEMON SORBET
Long Island tea syrup
-00o-

ROAST RUMP OF LAMB
rosemary, redcurrant jus
-00o-

STRAWBERRY MERINGUE
strawberries, jelly and sorbet
-00o-

COFFEE WITH SCOTTISH TABLET

Menu 17

WARM JARLSBERG CHEESE TART
red pepper and pineapple chutney
-00o-

HOT SMOKED BRADAN ROST SALMON
leek and lentil cassoulet, herb cream
-00o-

ROAST BREAST OF GRESSINGHAM DUCK
herb spatzle, spiced orange jus
-00o-

BLACK FOREST VERRINE
cherries, chocolate sponge, black cherry and Kirsch ice cream
-00o-

COFFEE WITH SCOTTISH TABLET

Menu 18

GLEN MORAY SMOKED SALMON
lemon, capers and soda bread
-00o-

CREAM OF CAULIFLOWER SOUP
Arran cheddar gougeres
-00o-

ROAST SIRLOIN OF SCOTTISH BEEF
woodland mushrooms and thyme jus
-00o-

LEMON POSSET VERRINE
lemon shortbread and sorbet
-00o-

COFFEE WITH SCOTTISH TABLET

Menus 16-18 - £57.95
Menu 19 - £58.50

TASTING OF CHICKEN
confit chicken, smoked chicken and apricot, chicken liver parfait, beetroot puree, spiced lentil salad

PAN FRIED FILLET OF SEA BREAM
vanilla risotto, extra virgin olive oil, Pecorino cheese

SLOW ROASTED CHUMP OF SCOTTISH VENISON
port wine jus

PASSION FRUIT PARFAIT
passion fruit curd, citrus compote, lime crisp

COFFEE WITH SCOTTISH TABLET

Menu 20 - £60.00

PAN SEARED SCALLOPS
cauliflower purée, crisp pancetta, curry vinaigrette

PINK CHAMPAGNE SORBET
topped with pink champagne

TOURNEDO OF SCOTTISH BEEF

CHOCOLATE BRIOCHE BREAD AND BUTTER PUDDING
banoffee ice cream, sauce anglaise

COFFEE WITH SCOTTISH TABLET

Menu 21 - £62.00

SELECTION OF HORS D’OEUVRES
home smoked Bradan Rost salmon, ham hough and whole grain mustard, prawn and crab timbale, mixed leaves and herb dressing

“WHISKY MAC”
Crabbie’s green ginger sorbet topped with malt whisky

SCOTTISH FILLET OF BEEF ‘WELLINGTON’
woodland mushroom jus

RICH CHOCOLATE MARQUISE
Dundee marmalade ice cream

COFFEE WITH SCOTTISH TABLET
Menu 22 - £70.00
PRESSED TERRINE AND CONFIT LEG OF DUCK
roast tomato and lentil salad, balsamic jus dressing
-oOo-
SEARED FILLET OF SEABBASS
mussel and chorizo risotto, herb nage
-oOo-
GRAND MARNIER SHERBET
topped with prosecco
-oOo-
LOIN OF INVERNESSHIRE LAMB
braised neck ‘Hot Pot’, thyme jus,
mushroom barley pilaf
-oOo-
TASTING OF CARAMEL
caramel panna cotta, caramel apple cheesecake,
vanilla brulée tart, salted caramel ice cream
-oOo-
COFFEE WITH SCOTTISH TABLET

Menu 23 - £78.00
TRIO OF SALMON
citrus cured tartare, smoked salmon roulade and
home smoked ‘bradan rost’ served with
pickled cucumber, crème fraiche and buckwheat blinis
-oOo-
CONSOMME OF CHICKEN
infused with tomato, pearls of vegetables and chervil
-oOo-
‘KIR ROYALE’ SORBET
cassis sorbet topped with Champagne
-oOo-
LOIN OF SCOTTISH VENISON
braised venison ‘pithivier’, black pudding and pear croquette,
puree of apple, herb potato mousseline and rich red wine jus
-oOo-
TASTING OF CHOCOLATE
chocolate brownie, white chocolate and passion fruit lollipop,
milk chocolate pave, chocolate orange tart
and caramella chocolate cream
-oOo-
SELECTION OF SCOTTISH CHEESES
quince jelly
-oOo-
COFFEE WITH SCOTTISH TABLET
VEGETARIAN OPTIONS

We have a selection of vegetarian dishes which can be offered to you and your guests. This is in addition to vegetarian options already available through our existing menus.

Vegetarian options are charged at the same price as your chosen menu.

STARTERS
GRILLED VEGETABLE SALAD
roast tomato, feta, basil dressing

PROVENÇAL VEGETABLE RISOTTO CAKE
sweet pepper dressing

GOATS CHEESE AND RED ONION TART
Rocket and balsamic

PLUM TOMATO, BUFFALO MOZZARELLA AND ROCKET SALAD
pesto

CAESAR SALAD
baby gem and cos lettuce, Italian hard cheese, Caesar dressing

SPINACH, BLUE CHEESE AND WALNUT SALAD
celeriac and baby pears

WARM FLAT BREAD
gilled vegetable, tomato and mozzarella

MAIN COURSES
WOODLAND MUSHROOM AND SPINACH STROGANOFF
herb pilaff

JARLSBERG ONION TART
pineapple and pepper chutney

MUSHROOM AND PEA RISOTTO
wilted greens, parmesan, basil pesto

TWICE BAKED CHEESE SOUFFLÉ ROULADE
spinach and garlic, Portobello mushrooms, caponata vegetables

POTATO AND HERB GNOCCHI
roast tomato, feta cheese, black olive and herb oil

MEDITERRANEAN VEGETABLE ‘WELLINGTON’
creamed leeks, herb nage

ROQUEFORT AND LEEK QUICHE
onion compote
CHILDRENS MENU OPTIONS - £16.95 per 3 courses

Please note that only one dish per course should be chosen, suit all children attending.

STARTERS
Melon with seasonal fruit
Melon with sorbet (mango, pear, apple) or fruit jelly
Salad of crudités - vegetables, carrot, celery, cucumber, cherry tomato with mixed leaves
Garlic bread
Cream of tomato soup
Cream of chicken soup

MAIN COURSES
The following options are all served with a choice of mixed vegetables, baked beans or buttered peas and French fries, new potatoes or mash:

Roasted chicken breast with gravy
Grilled pork and herb sausages
Breast of chicken Goujons
Haddock Goujons
Cottage pie topped with mash
Cheese and tomato omelette
Penne pasta with tomato and basil

DESSERTS
Ice cream with chocolate sauce
Fruit salad with cream or ice cream
Chocolate brownie with vanilla ice cream

SUNDAES (£1.50 supplement)

MINT CHOC CHIP
mint choc chip and Belgian chocolate ice cream with chocolate sauce and freshly whipped cream

CHOCOLATE
vanilla and Belgian chocolate ice cream, chocolate brownie, chocolate sauce and whipped cream

BANANA SPLIT
vanilla and strawberry ice cream with a whole banana, strawberry sauce and roasted nuts