

CANAPES

Meat

Asian spiced beef cheek bon bon with plum and ginger sauce

Rare Scotch beef fillet with classic garnish of béarnaise sauce and crispy potato

Mini barbecue pulled Ayrshire pork sliders with apple compote and crispy shallots

Mac and cheese bites with Scottish venison chorizo

Seared lamb loin on black olive croute, creamed feta and mint

Crispy Oxspring ham from Ayrshire, melon and coriander salsa,

Spiced Confit duck terrine, yuzu pickled shallots, curried crispy shoestring potatoes

Fish

Smoked mackerel blinis with horseradish crème fraiche & beetroot salsa

Hot smoked Scottish salmon from Loch Duart, apple and parsnip remoulade on pumpernickel bread

Thai mango, chilli and lime crab basket served with micro coriander

Edinburgh ale battered haddock, home-made tartar sauce, twice cooked crispy potato

Arbroath smokie tart , baked in Lothian cream and hollandaise sauce

Crispy Eyemouth crab & potato dumpling served with citrus sour cream and hickory barbecue sauce

Oak smoked salmon and wasabi pate topped with salmon roe served on a seaweed cracker

Vegetarian

Wild Scottish mushrooms and tarragon black truffles

Mini crispy polenta bites with Arran brie and figs

Compressed poached pear, port & stilton tart

Curry spiced cauliflower fritters, harissa verde dip, toasted pine nuts

Crispy thyme infused brie served with orange and cranberry Cumberland sauce

Black olive and artichoke salsa served on basil crisp

Cinnamon pumpkin and ricotta tarts with spiced honey and picked chervil

*Served warm



WEDDING BREAKFAST

Suggested Menu 1

Whipped chicken liver parfait, hot beetroot chutney, beetroot wafers, sherry dressing
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Slow roast Ayrshire pork belly, creamy mashed potato, Stornoway black pudding,  
braised red cabbage, candied carrots and cider jus  
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Lemon tart, raspberry puree, soft whipped cream and raspberry tuille
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Freshly brewed tea and coffee served with mint crisps

## Suggested Menu 2

Rannoch smoked beef with sweet mustard mayo, pickled shallots, crispy capers, on grilled soda bread  
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Roast breast of chicken, herb crushed potatoes, sautéed savoy cabbage
fricassee of smoked bacon, button mushrooms, jus Bourgogne
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Chocolate brownie, rich dark chocolate ganache, peanut butter sauce, vanilla chantilly  
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Freshly brewed tea and coffee served with mint crisps

Suggested Menu 3

Oak smoked Scottish salmon, pickled cucumber and radish, lemon crème fraiche, grilled soda bread
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Slow cooked daube of beef, truffled potatoes, crispy pancetta lardons with glazed baby onions,  
braised red cabbage, heritage carrots  
~~~

Pear & apple almond tart; apple puree, vanilla Chantilly, Amaretto jelly
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Freshly brewed tea and coffee served with mint crisps

## Suggested Menu 4

Smoked Rannoch chicken with tarragon emulsion, tarragon oil, puy lentil salad,  
pickled mushrooms and crispy prosciutto  
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Seared Scottish salmon with crushed new potatoes, peas and pancetta, grilled green onions, sauce vierge
~~~

White chocolate & raspberry mousse, lemon yogurt meringue; vanilla ice cream and raspberry crisp  
~~~

Freshly brewed tea and coffee served with Scottish tablet

Suggested Menu 5

Smoked scrabster mackerel pate, horseradish cream, shaved marinated fennel and Arran oatties
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Slow roast lamb shoulder, fine beans, caper and mint dressing, roast new potatoes, lamb glaze  
~~~

Citrus sable with lemon ice cream, citrus curd and citrus crisp
~~~

Freshly brewed tea and coffee served with Scottish tablet

### Suggested Menu 6

Confit salmon with pea puree, asparagus, baby gem leaves, crispy prosciutto and green herb oil  
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Venison loin, glazed boulangere potatoes, crispy kale, sautéed mushrooms, red current jus
~~~

Rhubarb and lemon tart with thick Scottish cream, lemon and berry emulsion, sweet basil  
~~~

Freshly brewed tea and coffee served with Scottish tablet

**All prices are based on minimum numbers of 70 adult day guests.*

**Please note that other menus are available for numbers of below 50 guests.*

Our wedding breakfast prices are inclusive of -

White tablecloths and napkins

Contemporary crockery and cutlery

Half bottle of mineral water per person

Fully trained and licensed staff

Dedicated event manager and coordinator

Cash Bar facility

All prices exclude VAT and are valid until 31st May 2019

VEGETARIAN SELECTOR

Starter Courses

Grilled asparagus with pea and shallot salad, soft goats cheese, dried tomatoes, herbs and flowers on sourdough croute

Twice baked blue cheese and walnut soufflé, dressed bitter leaved and an Arran mustard dressing

Potato, Mull cheddar and spring onion cakes, tomato chutney and mixed leaves

Butternut squash and chickpea pate, pickled fennel and orange salad, spiced pumpkin seeds

Pickled, baked and compressed Ayrshire beetroot, goats' cheese mousse, Arran oat cakes and pea shoots

Mull cheddar and potato beignet, celeriac rémoulade, watercress and amaranth salad

Main Courses

Roast butternut squash, salt baked beets, crumbled goats cheese, charred onion, baby spinach, squash puree and sage dressing

Artichoke tart, white onion and truffle puree, grilled vegetable compote, leaves and herb oil

Mushroom and smoked cheddar wellington, sautéed baby spinach, rosemary roasted carrots jus

Asparagus and pea risotto, with grilled asparagus, vegetarian parmesan, crisp rocket salad

Seasonal vegetable pithivier, courgette and basil puree, smoked and roast aubergine, fondant tomatoes and sauce vierge

Pumpkin tart tatin, creamed spinach, BBQ leeks and Blue Murder sauce

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DRINKS PACKAGE 1

On Arrival

One glass and top up of Tenuta Berni Prosecco, Italy (Italy)
(Crisp and dry, made from the native Glera grape. Very lively and refreshing)

With Dinner

Two glasses of Tolten Sauvignon Blanc and Tolten Merlot (Chile)
(A lively, fresh Sauvignon Blanc with grassy flavours, crisp citrus tones and mouthwatering acidity. Plummy fruit characters on the nose with abundant rich, round juicy fruit on the palate.)

DRINKS PACKAGE 2

ON ARRIVAL

Two Glasses of Tenuta Berni Prosecco, Italy (Italy)

With Dinner

Half bottle of Tolten Sauvignon Blanc and Tolten Merlot (Chile)

DRINKS PACKAGE 3

On Arrival

Two glasses of Tenuta Berni Prosecco, Italy (Italy)

With Dinner

Half bottle of Tolten Sauvignon Blanc and Tolten Merlot (Chile)

For the Toast

A Glass of Tenuta Berni Prosecco, Italy (Italy)

SOFT DRINKS PACKAGE

Allowance of Four Soft Drinks per person, consumed during the reception, dinner and toast

Still & Sparkling Water

All prices exclude VAT and are valid until 31st May 2019

CORKAGE RATES

Should you prefer to provide any alcohol for consumption on your wedding day
a Corkage Fee will be levied

A Fee per person will be charged for the provision of alcoholic drinks only which will be consumed during the -

Drinks Reception
Toast Drink
Wine Consumed during the Wedding Meal

This charge covers the following:

Provision of Glassware
Chilling Beverage
Service of your drinks
(During the meal, our staff will pour the wine)

Please note the above rates do not include the supply of soft drinks; these will be charged on consumption.

All remaining drinks/soft drinks must be purchased on a Cash or Account basis

EVENING BUFFET

Ayrshire bacon on a floury bap

Lorne sausage on a floury bap

Slow roast pork shoulder, rustic country bap, fresh sliced apple, apple relish, Dijon mustard sauce

Platter of Scottish farmhouse cheeses served with a selection of chutneys, breads and pickled grapes

BBQ pulled pork on a toasted brioche bun with pickled slaw and BBQ sauce

Stovies & warm baguette

Traditional haggis & clapshot bowl

Freshly brewed tea & coffee

MENU ONE -

Mini steak and gravy pie

Mozzarella and olive pizza bites

Chicken tikka skewer

Mini beef burger and tomato chutney on a freshly baked sesame bun

MENU TWO -

Mini lamb kofta kebab wrapped in naan bread with pickled salad and mint and cucumber yoghurt

Selection of vegetable pakora and bhaji with chilli dip

Individual chicken and chickpea pathia and coconut basmati rice

Please note that should you wish to supply your own cheese wedding cake; PV&E would be happy to supply you with a selection of seasonal accompaniments (e.g. oatcakes, crackers, chutney, dried fruits) along with side plates and knives



CHILDRENS MENU

Starters

- Baked dough balls with garlic and herb dip
- Prawn cocktail with crisp iceberg and cherry tomatoes
- Mini fish cakes, salad and lemon mayo dip
- Melon and berries with a raspberry coulis
- Mozzarella sticks and tomato dip

Mains

- Pasta with meatballs and tomato basil sauce with parmesan
- Beef burgers, cheese, tomato relish, fries and side salad
- Bangers with mashed potato and beans
- Grilled chicken skewers, baby baked potatoes, herb mayo dip
- Roast chicken, creamy mashed potatoes, carrots, peas and chicken gravy

Desserts

- Profiterole: chocolate sauce, raspberry crumble
- Waffles with Chantilly cream & berries coulis
- Raspberry jelly and vanilla ice cream
- Little pot of chocolate with marshmallows and honeycomb
- Exotic fruit salad with fresh berries

(Price includes 4 soft drinks - 2 at reception and 2 with meal)

(Menu for children aged 12 or under)

N.B. Please choose one from each course to create your set menu



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