



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 - £49.95 per person inclusive of VAT. Prices include hire of plates, cutlery, staff hire.

Includes - 3 Canapés per person

Starters

Truffled potato & pommery mustard with blue cheese crouton (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

To finish Tea & Coffee served with homemade petit fours

Drinks packages available to compliment your meal starting at £17.50 per person – Please ask for further details.

Silver Package - £59.95 per person inclusive of VAT. Prices include hire of plates, cutlery, staff hire.





Includes - 3 luxury canapés per person

Starters

Celariac veloute with rocket puree and toasted almonds (V)

Duck liver parfait, orange & cardamom compote, red wine reduction & homemade brioche

Poached fish mousse, wrapped in vine leaves, pink grapefruit & watercress salad

Intermediate

Champagne and strawberry sorbet

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, potato marquise, 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

To finish Tea & Coffee served with homemade petit fours

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

Gold Package - £74.95 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

Ham hough, apricot & foie gras terrine, piccalilli, crushed pistachios & wholemeal soda bread

Isle of Skye crab tian, bloody mary ketchup, pickled cucumber, poppy seed crostinis

Intermediate

Champagne and Strawberry sorbet

Mains

Braised Scottish Beef cheek, Bourguignon sauce, creamed potatoes, Swede fondant

Confit Duck leg, cloutie dumpling, baby vegetables, roasted pear & Chinese 5 spice 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

Afters

Selection of the finest Scottish cheeses, chutneys, grapes & oatcakes – Served with a small glass of port

To finish Tea & Coffee served with homemade petit fours

