



Sample Wedding Menu's

Our all-inclusive wedding packages allow you to have the day of your dreams at a budget you can afford without 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 2020 we will also provide a dedicated Wedding Co-Ordinator**

Canapes – Please choose 3 from the following

Haggis Bon Bon
Beef pastrami & horseradish mayonnaise, Mini Yorkshire Pudding
Caprese Skewer (V)(GF)
Smoked Scottish salmon & cream cheese blini
King Prawn in a garlic & soy marinade Skewer (GF)

Starters

Stuffed Vine tomato with Feta & quinoa and reduced balsamic (V)
Chicken Liver Parfait with tomato & chilli Chutney served with a Croute and Baby Leaves
Beetroot cured Belhaven Salmon, pickled cucumber and an orange & lime dressing

Mains – *All Main dishes come served with chefs seasonal vegetables and potatoes*

Balmoral Chicken – Plump free range chicken breast stuffed with haggis & wrapped in bacon with pepper sauce
Fillet of Salmon with Basil and Parmesan Crust, with Vermouth Veloute
Vegetarian option can be discussed

Desserts

Decadent Sticky toffee pudding with a salted caramel sauce
Caramelised lemon tart, raspberry puree, Chantilly cream, berry compote

Continued.....





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

Canapes – Please choose 3 from the following

Haggis Bon Bon
Beef pastrami & horseradish mayonnaise, Mini Yorkshire Pudding
Caprese Skewer (V)(GF)
Smoked Scottish salmon & cream cheese blini
King Prawn in a garlic & soy marinade Skewer (GF)

Starters

Beetroot & Goats cheese tart, leaves, Baby Tomatoes and Honey Roasted Pecans served with an Orange and Honey Dressing (V)
Duck liver parfait, orange & cardamom compote, red wine reduction & homemade brioche
Local Crab & Asparagus Tart with Summer Leaves, lemon crème fraîche

Mains – *All Main dishes come served with chefs seasonal vegetables and potatoes*

Honey and Soy Roasted Duck Breast, Aromatic Jus
Baked Sea Bass fillet with lemon & caper dressing
Vegetarian option can be discussed

Dessert

Lemon & raspberry mousse with coconut shortbread
Orange & Basil Chocolate Brownie with Salted caramel walnuts

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

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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

Luxury Canapes - Please choose 5 from the following

Smoked Scottish salmon, caper & cream cheese roulade
Hot Smoked Salmon with a Dill & Caper Aioli on blini
Smoked Chicken with Haggis served on mini oatcake
Smoked Salmon & Dill Mousse served in a savoury cone
Chick Pea & Sun blushed tomato served in a savoury cone (V)
Red wine poached pear & blue cheese tart (v)

Starters

Smoked Breast of Duck, raspberry puree, balsamic jelly
Wild Game Terrine with Piccalilli and croutes
Goat Cheese Fondant with pickled wild mushrooms and micro leaves (V)

Mains – *All Main dishes come served with chefs seasonal vegetables and potatoes*

Roast Scottish Highland Sirloin Steak, Bourguignon sauce
Collop of Highland venison loin, blueberry and beetroot jus
Roasted Hake with mixed bean & chorizo broth
Vegetarian option can be discussed

Dessert

Trio of Desserts - Deconstructed Eton Mess, Lemon Posset with Minted Raspberries and Dark Chocolate Mousse served in an edible cup

