

Wedding Selector

Appetisers

Confit duck roulade, Wrapped in prosciutto, fig & Honey chutney, pickled daikon, soy & Ginger dressing
Chicken & wild mushroom terrine
Scotched shallots, tomato chutney, sour dough crisps
Grilled Mackerel, cucumber pickle, baby beets, lemon gel
Honey glazed ham hock terrine, Granny Smith puree, pork crackling, piccalilli
Whipped goats cheese & heritage beetroot, candied walnuts, watermelon, tender leaves
Chargrilled vegetable terrine, braised leeks, strathdon blue cheese (v)
Smoked Applewood and pear soufflé, parmesan cream gratin
Brie & blueberry tartlet, seasonal leaf salad, herb oil (v)

Soups

Mushroom and tarragon
Celeriac veloute, chives & truffle
Sweet potato & coconut, chilli oil
Butternut squash & pumpkin, toasted seeds
Cream of tomato, basil oil

Add a soup course for £6 per person

Up-grade your appetiser options

Smoked duck salad, orange, macerated raisins, celeriac slaw (£5 supplement)
Goats cheese, leeks & apple terrine, charred baby leeks, truffle mayonnaise (£5 supplement)
Highland game terrine, mulled wine jelly, plum & apple chutney, Arran oaties (£5 supplement)
Wild mushroom and truffle risotto (£5 supplement)

Main courses

Fillet of coley
Ratatouille vegetables, confit new potatoes, shellfish bisque sauce (essential cuisine)
Fillet of hake rarebit
topped with cheddar & mustard crust, buttered spinach, tender stem broccoli, crushed new potatoes, chervil beurre blanc
Slow roasted chicken supreme
roast new potatoes, creamed savoy cabbage, red wine jus
Scottish beef Bourguignon
slow braised beef blade in red wine, with bacon, mushroom & button onion, fondant potato, green beans bunches
Braised Scottish lamb shoulder
roast new potatoes, glazed carrots, Brussel sprouts, rosemary lamb jus

Gluten free Brie, beetroot & kale tart
fine bean, pomegranate, coriander and chickpea salad

Smoked cheese & Mediterranean vegetable Wellington
potato fondant, tender stem broccoli chive beurre blanc

Butternut squash & goats cheese risotto, parmesan, toasted pumpkin seeds

Up-grade your main course options

Rump of Scotch lamb, dauphinoise potato, spinach, scorched shallots, butternut squash puree, truffle jus (£7 supplement)

Fillet of Scotch beef, confit potato, wild mushrooms, celeriac puree, port wine jus (£10 supplement)

Chicken supreme stuffed with sun dried tomato & mozzarella roulade, Red tractor certified chicken supreme, dauphinoise potato, glazed carrots, charred leeks, madeira jus (£7 supplement)

Butter roasted halibut, Dill and broad bean risotto, saffron beurre blanc (£10 supplement)

Desserts

Sticky toffee pudding, toffee sauce & vanilla ice cream

Crème brulee, raspberry sorbet, shortbread

Chocolate & cherry Delice, black cherry jam, meringue shards, Chantilly cream

Caramelised lemon & meringue tart, blackberry sorbet

Blueberry cheesecake, vanilla tuile, blueberry coulis

Pavlova, Chantilly cream, seasonal fruits, berry coulis

Chocolate & salted caramel Marquise, hazelnut crumb, honeycomb ice cream

Clementine tart, candied zest, clotted cream

Bailey's cheesecake, cappuccino cream

Gluten free chocolate cake, chocolate sorbet

Caramelised apple tart, Chantilly cream

Cheese

Regional cheese 3 types, served with oatcakes, chutney, celery & grapes

Regional cheese 5 types, served with oatcakes, chutney, celery & grapes (£5 supplement)

Tea & Coffee, Vanilla fudge

Sorbet Course Add an extra sorbet course £3.50 pp

Raspberry sorbet/Champagne sorbet/Lemon sorbet/Apple sorbet/Mango sorbet/Blackberry/Gin & Tonic sorbet

Canapes

Cold

Blood Mary Tomato Shot
Dill scone & smoked salmon, cream cheese
Chicken liver Parfait, Fig jam
Confit duck roulade, celeriac remoulade
Smoke Mackerel Pate, pickled cucumber
Pork rillette, prune puree & gherkin
Goats cheese & caramelised onion tart
Pea & mint Panna cotta
Duck, prosciutto & apricot roulade, plum & apple chutney
Fig & goats cheese parcel, fig jam

Hot

Haggis Bon Bon, Arran mustard mayo
Strathdon blue & leek tart
Tomato & mozzarella arancini
Crab & chive tartlet
Chicken satay
Baked Prosciutto & fig
Pulled pork & apple Bon Bon
Smoked haddock Scotch egg
Thai crab cakes, chilli jam
Gougeres