

# WEDDING MENU

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## Starters

### Oak Smoked Salmon

Crème Fraiche, Pickled Red Onion, Caperberries (GF)

### Chicken Liver Parfait

Toasted Brioche, Caramelised Red Onion Chutney

### Creamed Leek & Potato Soup (V) (GF)

### Roasted Vine Tomato & Basil Soup (VE) (DF) (GF)

### Broccoli & Strathdon Blue Cheese Soup (V) (GF)

### Haggis, Neeps & Tatties Tart

With a Single Malt Whisky Sauce

### Braised Ham Hough Terrine

Pickled Garden Vegetables, Curried Mayonnaise (GF)

### Smoked Haddock & Braised Leek Fishcake

Warm Tartare Sauce

### Kitchen Garden Salad

Pickled Vegetables, Lemon Emulsion (VE) (GF) (DF)

### Sautéed Wild Mushrooms

Toasted Brioche, White Wine Cream Sauce

## Main Course

### Slow Braised Scotch Beef

Creamed Potatoes, Baby Vegetables, Beef & Red Wine Sauce (GF)

### Slow Roasted Fillet of Beef

Dauphinoise Potatoes, Braised Red Cabbage, Port Sauce (GF) (£10 Supplement)

### Roast Breast of Chicken

Fondant Potato, Butternut Squash Puree, Baby Vegetables, Chicken Sauce (GF)

### Roast Belly of Pork

Mashed Potatoes, Black Pudding, Tenderstem Broccoli, Cider Sauce

### Creamed Wild Mushroom & Thyme Wellington

Mashed Potatoes, Baby Vegetables, White Wine Cream Sauce (V)

### Roasted Butternut Squash & Goats Cheese Tart

Garden Herb Crumb, Fondant Potato, White Wine Cream Sauce Baked (V)

### Fillet of Cod

Mashed Potatoes, Seasonal Green Vegetables, Curry Velouté (GF)

### Roasted Root Vegetable Wellington

Mashed Potatoes, Baby Vegetables, Tomato Sauce (DF)(V)

### Fillet of Scottish Salmon

Mashed Potatoes, Tenderstem Broccoli, Creamed Leek Sauce (GF)

### Roast Breast of Duck

Dauphinoise Potatoes, Braised Red Cabbage, Port & Duck Sauce (GF)

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## Desserts

### Sticky Toffee Pudding

Whisky Butterscotch Sauce, Salted Caramel Ice Cream

### Lemon Meringue Tart

Raspberry Sorbet

### White Chocolate & Raspberry Cheesecake

Chantilly Cream, Fresh Berries

### Rhubarb Crumble Tart

Crème Anglaise

### Whisky & Raspberry Crème Brûlée

Shortbread Biscuit

### Elderflower Poached Peach

Fresh Berries, Berry Sorbet *(Ve) (GF) (DF)*

### Cranachan Pavlova

Raspberry Cream & Sorbet *(GF)*

### Trio of Scottish Cheese

Apple Chutney, Grapes, Oatcakes *(£10 supplement)*

### Lemon Posset

Macerated Summer Fruits, Shortbread Biscuit

### Dark Chocolate & Raspberry Tart

Raspberry Sorbet

## Children

### Starters

Garlic Bread

Duo of Melon & Fresh Berries

Cream of Tomato Soup

### Main Course

Margherita Pizza Bites

Macaroni Cheese

Chicken Goujons Fries & Beans

### Dessert

Strawberry Jelly & Vanilla Ice Cream

Chocolate Brownie & Vanilla Ice Cream

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

*Please choose the same starter, main and dessert for all children*

Under 4's - complimentary

Ages 5 to 11 | £11.50 per child

Ages 12 to -18 | £36 per child

## Evening Buffet

Braised Beef Stovies (GF)

Classic Margherita Pizza (V)

6oz Steak Burgers & Vegetable Burgers (V)

Lorne Sausage & Bacon Rolls

Classic Hot Dog, Brioche Bun, Caramelised Onions

Posh Fish Fingers, Brioche Bun, Tartare Sauce

Please choose one option as part of your package.  
Additional cost per evening guest.