



# WEDDING MENU

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## *Canapés*

### **Haggis Bon Bon**

Whole Grain Mustard Mayonnaise

### **Smoked Salmon**

Crème Fraiche & Dill Crostini

### **Roasted Butternut Squash & Sage Arancini (V)**

### **Garden Pea, Mint & Feta Tartlet (V)**

### **Heritage Beetroot & Goat's Cheese Tart (V)**

### **Chicken Liver Parfait**

Caramelized Onion Chutney & Mini Oatcake

### **Roast Pork & Sage Sausage Roll**

Apple Sauce

### **Roast Beef & Horseradish Crostini**

### **Braised Dunkeld Estate Venison Croquette**

### **Mini Smoked Haddock & Salmon Fishcake**

Lemon & Herb Mayonnaise



# WEDDING MENU

## 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.