

## Wedding menus

*Create your own set menu for your wedding breakfast. Just choose one starter, one main course and one dessert to offer your entire party.*

*A creation of a 2-choice menu for your party carries a £10.00 supplement.*

### **Menu A\***

**(\*Included in Platinum wedding package)**

Creamed leek and potato soup  
Mini cheese scones

Trio of melons with seasonal fruits  
Saffron and passion fruit syrup

Mustard cured smoked haddock  
Pea shoot salad onion bread tuille

Chicken liver pate  
Toasted brioche, onion and grape chutney

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Slow cooked Scotch beef feather blade  
Butter fondant potato carrot puree and roast vegetables

Haggis filled fillet of chicken  
Skirlie potato, creamed leeks, seasonal greens and Whisky cream

Butter poached hake fillet  
Crispy smoked mussels, chorizo and tomato emulsion

Slow cooked pork Scottish pork belly  
Butternut squash, puree black pudding, scorched cabbage

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Sticky toffee pudding  
Butterscotch sauce, vanilla ice cream

Homemade choux pastry buns  
Warm chocolate sauce

Warm almond and pear tart  
Calvados ice cream

White chocolate cheesecake  
Coffee granite

**Menu B**  
**(£3.00 supplement per person)**

Cauliflower soup  
White truffle oil drizzle

Smoked ham hock press  
Piccalilli puree, onion sourdough toasts

Slow cooked pork belly rillet,  
Tarragon jelly, caper berries, pea shoots

Seabass ceviche  
Lime chilli and ginger, pink grapefruit salad

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Braised Scotch beef short rib  
Celeriac and potato mash, sweet sugar glazed carrots, Malbec jus

Slow roast rack of Scottish pork  
Rumpldythump potato, cider cream sauce

Seared fillet of cod  
Puy lentils, smoked bacon, cannellini bean mash

Roast rump of Perthshire lamb  
Dauphinoise potato, pea puree, roasted heritage carrot

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Vanilla panna cotta  
Balsamic strawberries and micro basil

Baked lemon tart  
Crushed raspberries, vanilla ice cream

Rich chocolate fondant  
Pistachio ice cream

Apple tart tartin  
Salted caramel sauce, crème fraiche

--oOo--

Freshly brewed tea and coffee with tablet

**Menu C**  
**(£7.00 supplement per person)**

Pressed watermelon and galia melon  
Salted ham, goat's cheese, sweet balsamic

Pressing of chicken and herbs  
Quince jelly, butter brioche

Confit duck Ballontine  
Beetroot chutney, ginger bread crisp

Smoked trout fillet  
Pickled fennel, radish salad, crème fraiche

--oOo--

Slow roast Scotch sirloin  
Wild mushroom and shallot confit, parsnip puree, wilted greens, wild mushroom essence

Seared seabass fillet  
Butter mash, green beans, tomato, spring onion gremolata

Wild Perthshire venison  
Blackberry jus, sticky red cabbage, roast butternut squash

Maize fed chicken fillet  
Basil blush tomato mousse, sauté potatoes, chargrilled courgettes, white wine jus

--oOo--

Chocolate tart  
Anise poached pear, vanilla ice cream

Rhubarb and white chocolate cheesecake  
Raspberry ripple ice cream

Creamed rice with roast peaches  
Shredded mint, almond tuille

Key lime pie  
Gin and tonic granita

--oOo—

Freshly brewed tea and coffee with petit fours

### Canapes

3 for £4.50

*(included within the Eternity package)*

5 for £7.50

*(£3.00 supplement pp if Eternity package has been chosen)*

*Please choose between...*

Duck confit bonbon

Small baked potato with whisky soaked haggis

Smoked venison and pickled ginger crostini

Beetroot and goats' cheese arancini

Smoked salmon and cream cheese roulade

Tempura king prawns with sweet chilli

Feta and blush tomato crostini

Fresh oyster with lemon and tabasco

Bloody Mary shot

### **Evening buffet options (\*included in Eternity package)**

#### **Evening buffet A\***

Selection of freshly prepared wraps and sandwiches

Homemade haggis sausage roll with marmite glaze

Mull cheddar Mac cheese and spring onion Arancini

Freshly brewed tea and coffee

#### **Evening buffet B (£3 pp supplement)**

Scotch beef and crispy onion sliders

Haloumi cheese Portobello mushroom and red pepper slider

Crispy chicken wings with blue cheese dip

Homemade black pudding and marjoram sausage rolls

Vegetarian haggis bon bons with Aioli

Freshly brewed tea and coffee

#### **Evening buffet C (£7 pp supplement)**

Hot carved sirloin of scotch beef on sourdough rolls with mustards pickles and onions

Vegetarian haggis Stovies with oatcakes

Mulled cider

Freshly brewed tea and coffee

#### **Additional evening guests will be charged per person:**

£8.50 (Menu A)

£11.50 (Menu B)

£15.50 (Menu C)