

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

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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

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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

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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)