

Sample Wedding Menus

All Main Courses are served, where appropriate, with a selection of potatoes and fresh vegetables.

If there is a particular dish you would like on your menu that we have not included, please discuss this with our wedding co-ordinator who will liaise with our Head Chef.

Please note that both menus include a vegetarian option in addition to the main courses you choose.

It would be helpful if we are informed of the number of vegetarian meals required in advance which will aid the smooth running of your day.

Some of our main dishes attract a supplement which is noted where relevant.



Soups

If there is any soup you want on your menu that isn't listed below just ask

Sweet Potato and Basil Cream Cock-a- Leekie

Lentil & Bacon Scotch broth

Lentil & Vegetables Carrot & Coriander

Roasted Red Pepper and Tomato Cream of Vegetable

Leek & Potato Cream of Mushroom and Tarragon

Cream of White Onion and Thyme

All of our soups are made using the finest locally supplied ingredients where possible & made fresh on the day of your function by our team of Chefs.

Starters

Prawn Salad with Marie Rose dressing.

Chicken Liver Pâté with Red Onion & Oatcakes

Arbroath Smokie Pate served with Spiced Tomato Chutney and Oatcake

Breaded Haggis Bon Bons with a Whole Grain Mustard Mayo

Salad of Melon, with Raspberry Sorbet and Mint Syrup

Goats Cheese Mousse, Served with Beetroot and Walnut Salad

Smoked Scottish Salmon, Served with a Cucumber Dill and Caper Salad



Main Courses

Traditional Steak Pie Topped with Puff Pastry

Roast Angus Chicken and Haggis, Served with a whisky Sauce

Roast Chicken Wrapped in Bacon, Served with Skirlie and Thyme Gravy

Roast Loin of Pork, with Pork and Herb Stuffing and a Rosemary Gravy

Baked Scottish Salmon served with a Roasted Red Pepper and Basil Sauce

Seared Scottish Salmon, served with a Leek and White Wine Cream

Roast Sirloin of Beef with Yorkshire pudding & Rich Roast Gravy (Supplement)

Roast Leg of Angus Lamb Served with Sweet Rosemary Gravy (Supplement)

Vegetarian

Baked Butternut Squash Filled with Herb Goats Cheese and Walnuts

Vegetable Lasagne with Garlic Bread

Clotted Cream, Cheddar and Leek Tart, served with a Red Pepper Coulis

Desserts

Cream filled Profiteroles with Chocolate Sauce

White Chocolate Cheesecake Topped with Berry Compote

Salted Caramel Chocolate Torte, served with Chantilly Cream and Compote

Cranachan Shortbread Tower, Homemade Shortbread Layered with Raspberry Cranachan

Tumbling Berry Pavlova, Layers of Cream and Meringue Topped with Sweet Berry Compote

Sticky Toffee Pudding & Toffee Sauce

Fresh Fruit Salad with Ice-cream or Cream



Children's Menu

Heinz Tomato Soup

Melon with Coulis

Cheesy Garlic Bread

Breaded Haddock Goujons, served with Chips and Peas
Battered Chicken Goujons, served with Chips and Peas
Macaroni Cheese with Garlic Bread
Half Portion of Adults Main Couse available where possible

Vanilla Ice Cream served with Chocolate Sauce
Sticky Toffee Pudding Served with Toffee Sauce and Vanilla Ice Cream
Warm Chocolate Brownie with Vanilla Ice Cream



Buffet selector

Minimum Charge applies

Bacon Rolls (1)	£3.65
Selection of Sandwiches (1)	£4.20
Sausage Rolls (2)	£2.35
Quiche Selection (1)	£2.10
Onion Bhaji's (2)	£2.35
Prawn Skewers (1)	£2.90
Breaded Chicken Goujons (2)	£3.20
Sweet Potato Curry Bites (2)	£2.10
Biscuit Assortment	£1.25
Shortbread Towers	£2.10
Profiteroles (3)	£2.60
Chocolate Brownies (1)	£2.60
Scones	£2.60
Tea and Coffee	£ 2.20 per person



Sample 2 Course Hot Buffet Choose 1 Main, 1 Sweet

Stovies & Oatcakes

Beef Chilli with Rice & Salads

Chicken Curry with Rice, Naans & Mango Chutney

Beef Lasagne with Garlic Bread & Salads

Vegetable Lasagne with Garlic Bread & Salads

Macaroni Cheese with Garlic Bread & Salads

Chicken Stroganoff with Rice & Salads

Chocolate Topped Profiteroles
Chocolate Brownies & Cream
Shortbread Strawberry Towers
Berry Cheesecakes

Set Menu available



Canapé List

Smoked Salmon Pâté en Crouté
Breaded Haggis Bon Bons
Sweet Chilli Chicken Kebabs
Chicken Liver Pâté en Crouté
Smoked Salmon with Cucumber Cream Cheese
Tomato, Basil & Mozzarella Skewer
Cantaloupe Melon and Parma Ham



Evening Buffet

Option 1: Beef Stovies and Oatcakes or Bacon Rolls

Option 2: Selection of Sandwiches, Quiche, Vegetable Bhajis and Sausages

Option 3: Selection of Mini Cakes, Churros, Chocolate Brownie