

## **Wedding Menus 2010 – Park Hotel, Montrose, Angus, Scotland**

We offer a choice of two styles of menu to choose from. Once you have decided which one is best for you and your guests, you can then design your own menu from the dishes on the following pages.

### **Menu One**

1 Soup

1 Starter

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2 Main Courses

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2 Desserts

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Tea or Coffee with Fudge

£26.00

### **Menu Two**

1 Soup

2 Starters

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2 Main Courses

1 Salad

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3 Desserts

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Tea or Coffee with Fudge

£29.50

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 course dishes attract a supplement which is noted where relevant.

### **Soups and Starters**

Scotch Broth

Lentil & Tomato

Chicken & Sweetcorn

Tomato

Cullen Skink

Prawn Salad with Marie Rose dressing.

Fantail of Honeydew Melon with Prawn Marie Rose

Fantail of Honeydew Melon with Fruit Coulis

Chicken Liver Pâté with Mango Chutney & Oatcakes

Haggis, Neeps & Tatties with a Whisky Sauce

Arbroath Smokie Moussé with Melba Toast

Minestrone

Cream of Broccoli

Leek & Potato

Carrot & Coriander

Lentil & Bacon

Chicken Broth

Cream of Vegetable

Carrot & Orange

*Garlic mushrooms with Garlic Bread and salad*

*Creamy Peppered Mushrooms in a Puff Pastry Nest*

*Finest Scottish Black Pudding with a Red Onion Marmalade*

*Warm Salad of Sautéed Potatoes with Salami, Parmesan Cheese & Balsamic Dressing.*

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#### **Main Courses**

*Roast Sirloin of Beef with Yorkshire Pudding & Gravy (Supplement £2.25)*

*Roast Sirloin of Beef with a Banana Shallot & Red Wine Sauce (Supplement £2.50)*

*Roast Sirloin of Beef with a Mushroom, Roast Diced Potato & Brandy Sauce (Supplement £2.75)*

*Chicken & Skirlie with Bacon, Yorkshire Pudding & Gravy*

*Chicken Breast Stuffed with Haggis & served with a Whisky Cream Sauce*

*Chicken Breast with a Fresh Tarragon & Mushroom Cream Sauce*

*Chicken Breast with Chasseur Sauce*

*Roast Lion of Pork with Apricot & Sage Stuffing & Gravy*

*Steak & Ale Pie with a Puff Pastry Lid*

*Salmon Toravaig with a Whisky Cream Sauce*

*Salmon Fillet with a White Wine Cream Sauce*

*Salmon Fillet with a Tomato Basil Sauce*

*Fresh Grilled Haddock with a Mornay Sauce*

*Smoked Haddock Fillet topped with Cheddar Cheese & Tomato Sauce.*

*Whole Baked Trout with Prawns & Lemon Butter*

*Cod Fillet wrapped in Parma Ham & served with a Lemon Butter*

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#### **Vegetarian**

*Leek & Brie Quiche with a Redcurrant Sauce*

*Vegetable Lasagne with Garlic Bread*

*Thai Green Vegetable Curry with Basmati Wild Rice & Poppadums*

*Stir fry Soy Vegetables with Egg Noodles*

*Penne Pasta with Mushrooms in a Tarragon White Wine Cream Sauce*

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#### **Salads**

*Cold Roast sliced Gammon Ham, Cheddar Cheese & Pickle*

*Cajun Spiced Chicken Breast with Bacon, Garlic Mayonnaise & Crispy Croutons*

*Poached Fillet of Salmon with Potato Salad*

*Roast Silverside of Beef with Horseradish Sauce*

*Feta Cheese, Black Olives & Red Onion with Balsamic Dressing*

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### **Desserts**

*Cream filled Profiteroles with Chocolate Sauce*

*Meringue Swan with Whipped Cream, Strawberries & Chocolate Sauce*

*Vanilla Cheesecake with Raspberry Coulis*

*Strawberry Cheesecake with Mango Coulis*

*Raspberry Cranachan with Shortbread*

*Lemon & Apple Delice with Raspberry Coulis*

*Sticky Toffee Pudding & Toffee Sauce*

*Apple & Cinnamon Pie with Custard*

*Fresh Fruit Salad with Ice-cream or Cream*

*All the above desserts are made on the premises*

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*If there is any dish you would like on your menu that isn't listed, please ask and we will do our best to provide for you.*

### **Children's Menu**

*A Children's menu is available on request*

### **How To Book**

*When you have decided on a date, please phone us or call in to check the date is available and make a provisional booking. This will be held without any commitment for 10 days. To confirm your booking, we ask for written confirmation along with a deposit of £350. The deposit is non-refundable.*

*The balance should be paid at least two weeks prior to your wedding when we also require your final numbers.*

### **Drinks**

*Following the Wedding Ceremony or on your arrival at the hotel, you and your guests will be offered a complimentary glass of sparkling wine to help set the mood for the rest of your day.*

*Wine with the meal can be poured by our staff and you can select from our full wine list. We will charge for the total number of bottles used. We can give an estimated cost for this if you tell us how many glasses you wish your guests to be offered.*

*Alternatively, bottles of wine can be left on the table for guests to help themselves. We are happy to give advice on how much wine you are likely to require and a guide to the cost.*

*To keep things flowing smoothly, we would recommend a glass of still or sparkling wine for your toast drinks. We have a selection of Champagnes and Sparkling wines for you to choose from.*

*Traditionally, a small buffet is served around mid-way through the Evening Reception to keep them going for the next couple of hours and give them a chance for a short break from the dance floor. The selection below is*

*simply a guide to what we can offer but if you have any particular requests, we will do our best to accommodate you.*

**Buffet selector 2010**

*Please make your selection for the evening buffet from the choices below.*

<i>Home Made Stovies</i>	<i>£3.75</i>
<i>Selection of Sandwiches(1)</i>	<i>£3.25</i>
<i>Sausage Rolls(2)</i>	<i>£1.25</i>
<i>Vol au Vents(2)</i>	<i>£1.25</i>
<i>Onion Bhaji's(2)</i>	<i>£1.25</i>
<i>Chicken Drumsticks</i>	<i>£2.25</i>
<i>Smoked Salmon Canapes</i>	<i>£3.25</i>
<i>Biscuit Assortment</i>	<i>£1.00</i>
<i>Tea and Coffee</i>	<i>£ 1.00 per person</i>

*Minimum Charge £5.50 per person*