



Wedding Menu Selector

3 course set menus from £25.95 per person*

Choose 1 freshly prepared dish from each section

Starters

Sweet potato, chilli and coconut soup

Mixed vegetable and lentil soup

Lentil and bacon soup

Roast tomato and sweet pepper soup

(All soups served with warm baked bread and butter)

Baby gem leaf filled with chicken ceasar salad and shaved parmesan

Scottish smoked salmon salad with beetroot salsa

Scottish seafood broth

Haggis in jaggy jackets with sweet chilli dipping sauce (Vegetarian haggis available)

Crispy pork belly, Stornoway black pudding and plum chutney

Courgette ribbons filled with roast peppers, rocket and feta drizzled with harissa dressing

Sun blushed tomato and goats cheese tartlet served with rocket and olive salad

Main courses

Classic Balmoral chicken, poached free range chicken breast filled with haggis, wrapped in bacon and served with a creamy pink peppercorn sauce

Pan roast free range chicken breast, lemon, thyme and parmesan crust, roast cherry vine tomato sauce

Aberdeen Angus steak and ale pie with puff pastry topping

Free range chicken breast with parmesan, lemon and thyme crust, sweet potato puree and sweet cherry vine tomato sauce

Duck leg confit, chorizo, cherry vine tomato and sweet pepper compote

8 hour braised blade of Scottish beef, honey roast baby carrots and green beans with rich red wine jus

Roast Scottish salmon fillet with king prawns and tarragon and pink peppercorn hollandaise

Slowly braised pork belly, Stornoway black pudding mash, rosemary, thyme and red wine jus

Mushroom, brie, redcurrant and hazelnut wellington with red onion jam

Pea, mint and parmesan risotto with sun blushed tomato and olive salad

Desserts

Dark chocolate torte, Chantilly cream and raspberry coulis

Sticky toffee pudding with vanilla ice cream

White chocolate panna cotta with berry compote

Apple wood smoked cheddar, olives, plum chutney and oatcakes

Raspberry tart with champagne sorbet

Vanilla cheesecake with raspberry coulis

Chocolate and cherry cheesecake

Lemon cheesecake

Raspberry cheesecake

Strawberry swirl cheesecake with dark chocolate shavings and cream

Various flavoured ice creams

*Options can be discussed with our Head Chef
to help tailor your menu for your special day