

Wedding Menu

Starters

Hot smoked salmon and creamed leek tart
with beetroot swipe and crème fraiche

Chicken liver parfait
with house chutney and small toasts

Melon with black pepper strawberries
with strawberry vodka sorbet (v)

Beetroot carpaccio
with goats cheese mousse and pickled vegetables (v)

Tian of haggis, neeps and tatties
with a whisky cream sauce

Roast cherry tomato and buffalo mozzarella tart
with herb salad, tomato and red pesto dressing (v)

Choose from Chef's selection of soups

Mains

Slow baked breast of chicken with haggis mousse
with butter baked fondant potato and honey glazed vegetables

Red wine and Guinness slow roasted beef
with a double baked buttery pastry lid, steamed potatoes, sugar glazed carrots and greens

Seared fillet of salmon
with creamed savoy cabbage, leeks, peas and crispy potato gnocchi

Braised daube of beef
with horseradish mash, cumin roasted carrots and a rich beef jus

Lemon and thyme scented chicken
with lemon thyme mash and white wine jus

Risotto of sweet pea and sun blushed tomato
with rocket salad (v)

Seven layered vegetable wellington
with parsley mash, wilted spinach and a smoked tomato sauce (v)

Desserts

Baked vanilla cheesecake
with forest berry compote and black cherry ice cream

Steamed sticky toffee pudding
with a salted caramel sauce and traditional ice cream

Raspberry cranachan
with shortcake, toasted oats, Drambuie and heather honey

Warm baked apple and butterscotch crumble tart
with a cardamom custard and Chantilly cream

Belgian chocolate truffle tart
with chocolate soil and crème chantilly

Trio of lemon
glazed lemon tart, mini lemon meringue pie and lemon sorbet

Extra choices

Your Perfect Day Package includes a 3-course set menu. You can add a choice for every course or selected courses. Choices must be pre-ordered in advance of your wedding day.

Starter £2.60

Main £3.95

Dessert £2.60

All 3 courses £9.00

Prices as of January 2024 and may be subject to review.

Evening Buffet

Hot rolls for 50 guests are included in your Perfect Day Package.
If you would like to upgrade your evening offer, we have some ideas below.

		Upgrade per guest price
Classic buffet	Sandwiches, wraps, rolls & sausage rolls	£3.00
Scottish supper	Stovies, oatcakes, mini Killie pies and cheese & onion	£4.80
Asian spiced platter	savouries Pakora, samosa, naan, poppadums and dips	£4.80
Curry & rice (v)	Mild vegetable curry served with rice	£4.80
Hot dogs & steak sandwiches	Minute steaks with herby butter in crusty rolls and jumbo hot	£4.80
Barbecue	dogs served with fried onions and relishes	£10.80
	Burgers, chicken skewers, bratwurst and salads	

Extra evening guests?

If so, then add them to your evening buffet. Price per guest below for evening

buffet: Hot filled rolls	£6.00
Classic buffet	£9.50
Scottish supper/Asian spiced platter/Vegetable curry	£11.50
Hot dogs & steak sandwiches	£12.90
Barbecue	£17.50

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Canapés Menu

Treat your guests to some elegant and delicious canapés after the wedding ceremony, perfect with a glass off bubbles while you are having some photos taken.

Selection of 4 canapés for £8.95

Additional canapé servings for £2.75 per person

Feta, slow roast tomato and pea tart with sweet potato crisps (v)

Classic chicken caesar with parmesan wafer and sourdough crumb

Heather field hot smoked salmon, heirloom beetroot, crisp caper on blinis

Baby taco, hoisin duck, chard sweetcorn and scallion

Orkney crab, lime creme fraiche, pink grapefruit on croute

Red onion marmalade tartlet with strathdon blue and poached pear (v)

Gazpacho with baba ghanoush, aubergine shard on bruschetta (vegan)

Chicken liver parfait with smoked bacon jam on rye

Whipped crowdie, beetroot gel and honey glazed hazelnut (v)

Roasted cauliflower hummus, caramelized onion and tarragon on
khobez (vegan)

Mini Yorkshire pudding, pulled beef and horseradish cream

Sticky Yakitori chicken with kimchi slaw