

Wedding Menu 1

Starters

(selection of 2 starters to be chosen with a pre order)

Tian Of Haggis, Neeps & Tatties With Whisky Cream Sauce
Oven Roast Plum Tomato, Red Pepper Soup With Garlic Crouton **(V & Vegan)**
Hot Smoked Salmon Nicoise, Chilli Lemon Dressing
Chicken Liver Parfait, Tomato And Chilli Chutney, Toasted Brioche
Tian Of West Coast Crab Orange And Fennel Salad
Pulled Ham Hough And Puy Lentil Salad, Crispy Shallots, Wholegrain Mustard Dressing
Pressed Mediterranean Vegetable Terrine, Olive & Tomato Pesto, Cheese Tuille **(V & Vegan)**
Camembert, Onion & Fig Tart **(V)**

Main Courses

(selection of 2 main courses and 1 vegetarian to be chosen with a pre order)

Roast Fillet Of Beef, Braised Shoulder, Potato Dauphinoise, Roast Root Vegetables, Beef Jus
Free Range Chicken, Cured Ham Crisp, Black Pudding Crushed Potato Cake, Baby Carrots,
Charred Shallot, Madeira Jus
Herb Roasted Lamb Rump, Rosemary Roasted Potatoes, Ratatouille, Lamb Sauce
Roast Fillet Of Pork, Pulled Pork Shoulder, Pomme Anna, Baby Carrots, Roast Apples, Cider And Sage Sauce
Seabass, Braised Fennel, Wild Mushrooms, Lemon And Dill Crushed Potatoes, Balsamic And Truffle Dressing
Citrus And Black Pepper Salmon, Green Pea & Parsley Potato Cake, Sautéed Greens, Fish Veloute
Goats Cheese And Wild Mushroom Cannelloni, Wilted Spinach And Cheese Sauce **(V)**
Butternut Squash Sage & Pine Nut Risotto, Red Pepper Crisp **(V & Vegan)**

Desserts

(selection of 2 desserts to be chosen with a pre order)

Sticky Toffee Pudding With Vanilla Ice Cream And Walnuts
Vanilla Panna Cotta With Macerated Berries And Shortbread
Classic Creme Brulee With Almond Puff Pastry Stick
White Chocolate And Raspberry Cheesecake
Spiced Apple Crumble Tart, Calvados Anglaise
Chocolate And Orange Tart, Mascarpone Cream
Glazed Lemon Tart, Mixed Berries And Mint Creme Fraiche
Oaty Plum Crumbles **(Vegan)**
Scottish Cheese, Oatcakes, Chutney (Chosen Instead Of Dessert, Supplement of £8.00)

With Coffee, Tea & Tablet