

## **Autumn/Winter Wedding Menu**

### **Starter**

**(Please pick one meat and one vegetarian dish for pre-order)**

*All served with Artisan Bread and Sliced Butter*

Stornoway Black Pudding Wellington, Roasted Swede, Pomme Puree and Whisky Sauce  
Sticky pork belly, Vietnamese pickled cucumber salad on crispy scallion pancake  
King scallop with celeriac puree, Parma ham crisp and salsa Verde  
Cullen Skink Tart with smoked cheddar sauce and mustard frills  
Venison and Beef shin terrine, black currant ketchup and pickled chestnuts  
Duck Liver Terrine with Spiced Plum Chutney and Scottish Bramble Salad  
Ayrshire Potato, Beetroot, And Black Crowdie Salad with Basil Oil **(V)**  
Wild Mushroom and Chestnut Pate with Pickled Vegetables **(Ve)**  
Scottish Root vegetable Barley broth **(Ve)**  
Lightly spiced paneer and aubergine tart tatin with coriander and onion jam **(V)**

### **Main Course**

**(Please pick 2 meat and 1 veg dish for pre-order)**

Scottish Highland Venison Loin, Black Pudding Bon Bon, Fondant Potato and Scottish Bramble Jus  
Slow Cooked Shin of Highland Beef, Balsamic Roasted Shallot, Albert Bartlett Pomme Puree and Port Jus  
Charred Fillet Steak Sautéed Scottish Wild Mushrooms, Pulled beef and marrow bon bon Grain Mustard Gratin and Pan Jus  
Roasted Guinea fowl, duck leg confit tart, pomme anna, mushroom jus  
Chicken stuffed with pancetta and wild mushroom farce, pomme puree roasted carrots and sage jus  
Pan Fried lemon thyme Chicken, madeira Jus Parma ham crisp, Fondant Potatoes and Roasted Seasonal Veg  
Pan roasted halibut, fennel sausage and Puy lentil cassoulet, red pepper ketchup  
Seabass Fillet, Herb Crushed Potatoes, Greens and Truffle and Balsamic Dressing  
Curried Cauliflower and lentil wellington, coriander crushed potatoes and vegan masala sauce **(Ve)**  
Vegan Mushroom Bourguignon, roasted root vegetables, pomme puree **(Ve)**

### **Dessert**

**(please pick two options for pre-order)**

Warm ginger and date pudding salted caramel sauce and vanilla bean ice cream  
Cinnamon apple tart tatin with vanilla bean ice cream  
Pear, bramble, and almond crumble tart with crème anglaise  
Warm Italian chocolate fondant with vanilla bean ice cream  
Dark chocolate and hazelnut delice, Black cherry compote and mixed nut praline  
Cranachan Style Cheesecake with Oat Granola, Whisky, And Honey Gel and Macerated Raspberries

**With Coffee, Tea & Tablet**

**All dietary requirements can be accommodated, please let us know when you confirm your guests' meal choices**