



## 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**