



Spring/Summer Wedding Menu

Starter

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

All served with Artisan Bread and Sliced Butter

Sugar cured beef fillet, pickled shredded Asian noodle vegetable salad
Haggis Neeps and Tatties parcel served with Glayva cream sauce
Pulled oriental duck tart tatin tart with scallion and cucumber salad
Treacle and Whiskey Cured salmon, pickled vegetables, crème crue and crostini
Peppered mackerel pate, beetroot chutney and ciabatta thin
King Scallop, butternuts squash puree, black pudding crumb and pomegranate seeds
Buffalo Mozzarella Caprese Salad, Blackthorn Scottish Sea Salt, Fresh Basil **(V)**
Roasted red pepper and tomato soup with croutons and herb oil **(Ve) (GF available)**
Whipped Feta Mousse, avocado and dukka on charred focaccia with tomato and caper salsa **(V)**
Crispy gochujang tofu pickled shredded Asian noodle vegetable salad. **(Ve)**

Main Course

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

Scotch Beef Fillet steak, Dauphinoise potatoes, roast carrots, summer greens and red wine jus
Pulled Budan of Lamb, star anise carrots, wild oyster mushrooms, Hasselback potatoes and thyme jus
Pan Seared Chicken Supreme with Chorizo Mousseline, Parsley Crushed Potatoes and Red Pepper Sauce
Roast Cornfed chicken breast, fondant potato, tender stem broccoli and wild mushroom jus
Seabass fillet, chorizo and leek crushed potatoes, greens, and red pepper ketchup
Sesame Seared Teriyaki salmon, wilted pak choi and crispy shallot and spring onion potatoes
Wild Mushroom and Spinach Wellington, Roast Baby Potatoes and Pink Peppercorn Sauce **(Ve)**
Miso Baked Aubergine, Toasted Almonds, And Wilted Pack Choi and Spiced Spinach Potatoes **(Ve)**

Dessert

(please pick two options for pre-order)

Sticky Toffee and Date Pudding with Vanilla Bean Ice Cream **(GF, Ve option available)**
Honey and white chocolate bread and butter pudding, topped with whiskey-soaked raspberries and clotted cream
Chocolate Orange Torte, Vanilla Mascarpone and Burnt Orange **(V, Vegan and GF options available)**
Lemon Posset, Fresh Tay side Raspberries, and Scottish Shortbread
Vanilla Pannacotta, tropical fruit salsa, smashed meringue, shaved coconut, and shortbread
Strawberry and Rhubarb mille Feuille with vanilla custard and crushed pistachio

With Coffee, Tea & Tablet

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