

Wedding Menu Selector

Our team of highly experienced Chefs have carefully selected each dish to put together 3 mouth-watering menu selectors so you can create an ideal menu for your special day.

However we can also tailor a menu unique to you, just let us know your requirements and we can arrange for you to meet with our head chef to discuss your options.

Our Chefs selection of vegetables and potatoes has been incorporated into the price of the main course. If you would like to select your own vegetables and potatoes we would be happy to discuss this with you.

Your Wedding Package

*Your wedding package will include the following benefits**

Red Carpet on Arrival

Flowers for your top table

Table Plan outside your reception for your guests

Place cards for your tables

Toastmaster to ensure your days runs smoothly

Hire of your reception room

Silver cake stand and knife

White Table linen and napkins

Silver Candelabras on all tables

Overnight stay for you and your partner in our Bridal Suite

Preferential bedroom rates for your guest

** A Banqueting Menu, Buffet Menu and Drinks Package must be selected to gain the benefits above.*

Drinks

The Platinum Package - £18.95

A glass of Bucks Fizz for your guests on arrival
A glass of chilled Champagne for your guests to toast the Cutting of the Cake
A glass of selected Sauvignon Blanc or Merlot with your meal plus top up
A drink of choice for the post meal speeches and toasts

The Gold Package - £14.95

A glass of Bucks Fizz for your guests on arrival
Champagne garnished with sliced Strawberry for your guests to toast the Cutting of the Cake
A choice of selected Red or White house Wine with your meal
A drink of choice for the post meal speeches and toasts

The Silver Package - £11.95

A glass of sparkling French wine for your guests on arrival
Red & White House Wine or Orange Juice for your guests to toast the Cutting of the Cake
A choice of selected Red or White house wine with your meal
Wine “topped up” for the post meal speeches

The Bronze Package - £9.95

A glass of Bucks Fizz for your guests on arrival
A choice of selected Red or White House wine with your meal
Wine “topped up” for the post meal speeches

Banqueting Selector 1

Starters

- Chilled Fantail of Honeydew Melon served with an Exotic Fruit Compote Laced with Fresh Mint
- Exotic Fruit Platter topped With a Passion Fruit Crème Fraiche
- Smooth Chicken Liver Pate with Toasted Brioche & Apple Chutney

Soups

- **Red Lentil & Vegetable**
- *Potato Leek & Caramelised Shallots*
- *Roasted Plum Tomato & Red Pimento Soup*

Main Courses

- *Breast of Chicken Stuffed with Black Pudding served with a Bacon and Shallot Sauce*
- *Breast of Chicken Stuffed with Smoked Cheese & Sunbushed Tomato served with a Spring Onion Cream Sauce*
- *Oven Baked Darn of Salmon Topped with a Sun blushed Tomato & Basil Crust with a Light Lemon Cream Sauce*
- *Tender Slices of Roast Leg of Lamb glazed with a Red Currant & Rosemary Jus*

Desserts

- *Strawberry & Champagne Bavaois with a Chocolate Gnash*
- *Pineapple & Mango Cheesecake scented with a Passion Fruit Coulis*
- *Dairy Cream filled Profiteroles smothered in a Rich Chocolate & Rum Sauce*

Coffee

- *Served with mint creams*

£25.95 per person – choice of one selection from each of the above courses

Banqueting Selector 2

Starters

- *Sliced Oak Smoked Salmon presented on a Rocket & Lemon Salad With a Grain Mustard & Dill Dressing*
- *Duck & Orange Parfait Served with Mini Oatcakes & Plum Chutney*
- *Salad of Norwegian Prawns Served in a Filo Basket With a Tomato & Brandy Cream Sauce*

Soups

- *Curried Parsnip Soup With Coriander Roasted Croutons*
- *Carrot & Coriander Soup With a Swirl of Crème Fraiche*
- *Cream Of Wild Mushroom & Tarragon Soup*

Main Courses

- *Breast of Chicken Filled stuffed with Haggis and Capped with a Whiskey Cream Sauce*
- *Roast Sirloin of Beef with a Red Wine Sauce & Yorkshire Pudding*
- *Braised Prime Scotch Beef cooked in a Button Onion, Mushroom & Red Wine Jus*
- *Oven Baked Fillet of Sea bass In a Pool of Saffron & Coriander Cream*

Desserts

- *Chefs Selection of British & Continental Cheese Served with Grapes, Celery Sticks & Savoury Biscuits*
- *Chocolate Marble Cheesecake Mousse Set in a Tuille Basket*
- *Sticky Toffee Pudding smothered with a Rich Toffee Sauce With a Vanilla Cream*

Coffee

- *Served with mint creams*
- *Served with Fudge*

£27.95 per person – choice of one selection from each of the above courses

Banqueting Selector 3

Starters

- *Crepe Basket Filled with Exotic Fruits & Passion Fruit Sorbet*
- *Seasonal Seafood Platter with Crisp Lemon Scented Greens & Chive Crème Fraiche*
- *Game & Sage Scented Terrine served with a Bramble & Heather Honey Sauce and Toasted Brioche*

Soups

- *Curried Parsnip Soup With Coriander Roasted Croutons*
- *Carrot & Coriander Soup With a Swirl of Crème Fraiche*
- *Cream Of Wild Mushroom & Tarragon*
- **Red Lentil & Vegetable**
- *Potato Leek & Caramelised Shallots*
- *Roasted Plum Tomato & Red Pimento*
- *Cream of Courgette & Brie*
- *French Onion & Roasted Garlic with a Parmesan Crouton*
- *Traditional Cullen Skink with Chive Snippets*

Main Courses

- *Rosemary & Port Wine Braised Lamb Shank with Roasted Root Vegetables*
- *Honey & Glava Glazed Breast of Barberrry Duck served with a Plum & Kumquat Sauce*
- *Sage Roasted Fillet of Pork Set on a Grain Mustard Mash with an Apple & Calvados Glaze*
- *Medallions of Venison wrapped in Smoked Bacon with a caramelised Shallot & Thyme Jus*
- *Pan Fried Fillet of Prime Scotch Beef capped with a Wild Mushroom & Chianti Jus*

Desserts

- *Individual Cherry Tiramisu accompanied with Amaretto Laced Berry Compote*
- *Dark & White Chocolate Marbled Torte flavoured with Baileys & Butterscotch Sauce*
- *Chefs Selection of British & Continental Cheeses Served with Grapes, Celery Sticks & Savoury Biscuits*
- *Sticky Toffee Pudding smothered with a Rich Toffee Sauce With a Vanilla Cream*
- *Strawberry & Champagne Bavarois with a Chocolate Gnash*
- *Pineapple & Mango Cheesecake scented with a Passion Fruit Coulis*
- *Dairy Cream filled Profiteroles smothered in a Rich Chocolate & Rum Sauce*

Coffee

- *Served with mint creams*
- *Served with Fudge*
- *Served with Chocolate Dipped Strawberries*

£31.95 per person – choice of one selection from each of the above courses

Buffet Selection

Choose any 5 items from the following:

Selection of filled Navettes

Hot Cocktail Sausage Rolls with Poppy Seeds

Italian Crostinis

(Sundried Tomato and Mozzarella, Mushroom and Mascarpone, Green Pesto and Cheese)

Tempura of Vegetables with a Peanut Dip

Tartlet of Norwegian Prawns with Marie Rose Sauce

Bouchee of Tuna Pate flavoured with Lemon Butter

Breaded Chicken Drumsticks

Selection of Assorted Sandwiches

Arbroath Smokie Mousse on Mini Oatcakes

Vegetable Satay with Hoi Sun Sauce

Cheese, Onion and Pepper Sausage Rolls

Spinach and Feta Cheese Goujons

Chicken Liver Parfait Bouchees

Mini Quiche Assortment

Mini Chocolate Eclairs

Mini Danish Pastries

Mini Mixed Meringue Selection

£7.50 Per Person

Additional Items £1.75 Per Person

Canapés

Choose any 4 items from the following:

Mini Crostini

Smoked Salmon & Caper Bilinis

Mini Roasted Mediterranean Vegetable & Goats Cheese Tart

King Prawns wrapped in Filo Pastry with a Sweet Chilli Dipping Sauce

Breaded Lemon Sole Goujons with Homemade Tartare Sauce

Chicken Sate Skewers & Peanut Dip

Mini Duck Spring Rolls & Plum Sauce

Brie & Cherry Tomato Tartlet

Mini Ayrshire Ham & Smoked Cheddar Quiche

Vegetable Satay Skewers with Hoi Sin Sauce

Mini Highland Bannochs with Chicken Liver Pate

Golden Medallions of Spiced Haggis with Malt Whisky Crème Fraiche

£3.95 Per Person

Additional Items at £1.75 each