



## **WEDDING MENUS**

### **MENU A**

Potato and Leek Soup

\*\*\*

Baked Chicken Supreme,  
filled with Haggis served with  
Whisky and Arran Mustard  
sauce

\*\*\*

Chocolate Crème Brulee

\*\*\*

Coffee and Mints

£29.50

### **MENU B**

Tomato, Feta and Black  
Olive Bruschetta with Basil  
oil dressing

\*\*\*

Herb Crusted Fillet of  
Scottish Salmon with Tomato  
and Olive Salsa

\*\*\*

Scottish Berry Trifle

\*\*\*

Coffee and Mints

£30.00

### **MENU C**

Haggis, neeps and Tatties  
with an Arran mustard sauce

\*\*\*

Roast Free range Chicken  
Breast with Wild Mushroom  
Sauce and Fondant Potatoes

\*\*\*

Summer Fruit served with  
red fruit coulis and locally  
produced Vanilla Ice Cream

\*\*\*

Coffee and Mints

£31.50

### **MENU D**

Seafood Chowder  
with Crab and Chive  
Dumplings

\*\*\*

Roast Sirloin of Beef with a  
green peppercorn sauce

\*\*\*

Dark Chocolate and Orange  
Marquise, Chantilly cream  
and Raspberry Coulis

\*\*\*

Coffee and Mints

£32.50

### *MENU E*

Trio of Melon and  
Exotic Fruits Compote

\*\*\*

Salmon en Croute with Chive  
Mash, market vegetables  
and White Wine Sauce

\*\*\*

White chocolate and baileys  
cheesecake with mint ice  
cream

\*\*\*

Coffee and Mints

£33.50

### *MENU G*

Gravadlax of Scottish  
Salmon with Honey and  
Mustard seed dressing

\*\*\*

Seared Duck Breast with  
Pinot Noir Sauce, sautéed  
Savoy cabbage and Potato  
and Apple Galette

\*\*\*

Vanilla Pod Crème Brulee  
with roasted Rhubarb and  
Ginger compote

\*\*\*

Coffee and Mints

£35.00

### *MENU H*

Terrine of Confit Duck,  
Brioche and Thyme and  
Rosemary Vinaigrette

\*\*\*

Baked sea bream Fillet with  
dill cream sauce, roasted  
Fennel, Saffron Potatoes  
and medley of French  
Beans, Peas and Asparagus

\*\*\*

Layers of Raspberry,  
oatmeal Cream and Butter  
Shortbread

\*\*\*

Coffee and mints  
£36.00

### *MENU J*

Arbroath Smoke Fish cake  
with Creamed Leeks, Chive  
oil and Rocket salad

\*\*\*

Braised Lamb Rump with  
Red Wine jus, Dauphinoise  
Potatoes, caramelised  
shallots and Wild  
Mushrooms

\*\*\*

Brandy Snap Basket filled  
with Exotic Fruits, Lemon  
Sorbet and Raspberry Coulis

\*\*\*

Coffee and Mints

£37.00

### *MENU K*

Tian of Crab with a  
Fresh Herb dressing

\*\*\*

Roast Loin of Venison with a  
White Bean Mash, Thyme  
Roasted Vegetables and  
Claret Jus

\*\*\*

Selection of Cheeses with  
Homemade Chutney and  
Oatcakes

\*\*\*

Coffee and Scotch Tablet  
£40.00

### *MENU L*

Smoked Chicken and Wild  
Mushroom Terrine with  
spiced pear chutney

\*\*\*

Roast Rack of Lamb with a  
Herb and Mustard crust and  
Tarragon Jus

\*\*\*

White Chocolate and  
Raspberry Parfait, Red Fruit  
Coulis

\*\*\*

Coffee and Scotch Tablet  
£40.00

### *MENU M*

Seafood Brochette,  
Hollandaise sauce and fresh  
Tomato Coulis

\*\*\*

Roast Crab-Crusted Halibut  
with Red Lentil and Coconut  
Broth

\*\*\*

Marbled Chocolate Mousse  
with a Citrus Fruit Compote

\*\*\*

Coffee and Scotch Tablet  
£40.00

### *VEGETARIAN CHOICE*

Asparagus Strudel on wilted  
Rocket, glazed with Ricotta  
Wild Mushroom Risotto with  
Roast Asparagus and Truffle  
Oil

Green Vegetables and  
Potato Gnocchi and Roasted  
Courgette, with Tarragon,  
White Wine and Cream  
Sauce

Char grilled Vegetable and  
Tomato Tart  
Glazed Goats Cheese and  
Red Onion Tart

*Prices are correct at the time of  
printing and are inclusive of VAT at  
the current rate*