

Wedding Menu

Starters

Choose from Chef's selection of soups

Tian of haggis, neeps and tatties

served with a sage and whisky cream sauce

Smooth chicken liver parfait

served with Isle of Arran chutney and toasted brioche

Hot smoked salmon and leek tart

with heritage beetroot and horseradish crème fraîche

Compressed melon served

with lightly peppered strawberries and strawberry sorbet

Beetroot carpaccio

with goat's cheese mousse, rocket and balsamic

Roasted cherry tomato and mozzarella tart

with micro herb salad and sweet pepper and red pesto dressing

Poached pear, vegan feta and walnut salad

finished with pomegranate molasses

Mains

Seared breast of chicken 'Balmoral' with haggis mousse,

fondant potato, roasted carrot, fine bean, tender stem broccoli and a pink peppercorn sauce

Roasted breast of chicken

served with gratin potato, baby vegetables, sauté kale and thyme infused chicken gravy

'Scottish steak pie' braised Ayrshire beef

with rich pan gravy and flaky puff pastry lid, served with buttered mash and seasonal greens

Slow cooked daube of local beef

finished with caramelised baby onions, bacon lardons, roast root vegetables, potato and a tarragon beef jus

Seared fillet of salmon

with creamed savoy cabbage, baby leeks, peas, pomme Anna and a dill butter sauce

Roasted cauliflower, oyster mushroom and caramelised onion tart

served with fondant potato, roasted aubergine and broccoli (v)

Sage and butternut squash ravioli

served with fire roasted peppers and a cherry tomato sauce (v)

Desserts

Baked New York style cheesecake

with Biscoff crumb, strawberry puree and tablet ice cream

Sticky toffee pudding

with sea salted caramel sauce and vanilla pod ice cream

Warm 'melt in the middle' chocolate fondant,

served with raspberry compote and mint ice cream

Traditional Scottish cranachan

finished with honey toasted oats, summer berries and shortbread

Warm baked apple and butterscotch crumble tart

with a cardamom custard and Chantilly cream

Lemon posset served

with blackberries and a lemon balm salad

Extra choices

Your Perfect Day Package includes a 3-course set menu. You can add a choice for every course or selected courses. Choices must be pre-ordered in advance of your wedding day.

Starter	£4.50
Main	£6.00
Dessert	£4.50
All 3 courses	£15.00