

# Your Perfect Day Package

STIRLING COURT  
HOTEL

## Package Prices

Your Perfect Day Package includes 50 day and evening guests. Additional day guests are charged at the rates below. Charges for evening guests will be based on your buffet selection.

### Your Perfect Day Package

2018 £2,750 | 2019 £2,950

### Additional Guests

	2017	2018	2019
<b>Adult day guest</b>	£50.00	£50.00	£54.00
<b>Child day guest</b>	£14.95	£14.95	£15.70

## Drinks Package Upgrades

Your Perfect Day Package includes:

- Glass of cava on arrival
- Glass of cava for toast
- ½ bottle house wine with dinner

Add some extra sparkle to your day by choosing to upgrade your drinks package to prosecco or champagne.

	2017	2018	2019
<b>Champagne (glass)</b>	£5.00	£5.50	£6.00
<b>Prosecco (glass)</b>	£2.00	£2.50	£3.00

## Canapés

Choose from our selection of mini delights. They're perfect served with a chilled flute of champagne.

Blini with smoked salmon, cheese and lemon

Prawn with basil on spinach bread

Crab, cucumber and trout egg profiterole

Horseradish with crayfish on lemon basil cake

Bresaola with mustard, honey and sesame seeds  
on black bread

Goats cheese with cherry tomato and pecan nuts

Courgette and red pepper mini rolls on tomato bread

Comté cheese, semi dried apricot and almond profiterole

Peach, Fourme D'Ambert blue cheese and hazelnut

	2017	2018	2019
<b>3 per person</b>	£6.95	£7.30	£7.60
<b>4 per person</b>	£8.50	£8.90	£9.35
<b>5 per person</b>	£9.50	£10.00	£10.50

# Wedding Breakfast Menu Selector

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## Starters

**Terrine of Scottish smoked salmon and prawn**  
with a warm dressing of crayfish, scallion and Pernod

**Terrine of confit lamb and chicken liver**  
with a chutney of sweet cherry tomato, golden sultanas and balsamic

**Melon with black pepper strawberries**  
with strawberry vodka sorbet (v)

**Poached plum tomato with honey whipped goats cheese**  
with little leaf salad and basil and walnut dressing (v)

**Tian of haggis, neeps and tatties**  
with a whisky cream sauce

**Roast cherry tomato and buffalo mozzarella tart**  
with herb salad and tomato and red pesto dressing (v)

**Choose from Chef's selection of soups\***

## Mains

**Slow baked breast of chicken, haggis mousse,**  
with butter baked fondant potato and honey glazed vegetables

**Red wine and Guinness slow roasted beef**  
with a double baked buttery pastry lid, steamed potatoes,  
sugar glazed carrots and greens

**Seared fillet of salmon**  
with creamed savoy cabbage, leeks, peas and crispy potato gnocchi

**Braised daube of beef**  
with horseradish mash, cumin roasted carrots and a rich beef  
and Guinness sauce

**Baked supreme of chicken**  
with chorizo and buffalo mozzarella stuffing, toasted sweetcorn and a  
creamy leek and tomato gravy

**Risotto of sweet pea and sun blushed tomato**  
with rocket salad (v)

**Sweet potato, chickpea and roasted red pepper cake**  
with softened spinach and roasted corn salsa (v)

## Desserts

**Fruits of the forest cheesecake**  
with ginger crème anglaise and gingerbread ice cream

**Steamed sticky toffee pudding**  
with a salted caramel sauce and traditional ice cream

**Traditional Tippy Laird trifle**

**Warm baked apple and butterscotch crumble tart**  
with a cardamom custard and Chantilly cream

**Rich dark chocolate and orange tart**  
with bitter chocolate ice cream and chocolate crumb

**Trio of lemon**  
glazed lemon tart, lemon curd and lemon sorbet with satsuma compote

## Add a choice per course

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.

	2017	2018	2019
<b>All 3 courses</b>	£7.00	£7.35	£7.70
<b>Starter</b>	£2.00	£2.10	£2.20
<b>Main</b>	£3.00	£3.15	£3.30
<b>Dessert</b>	£2.00	£2.10	£2.20

\*See additional courses

Our menu can be adapted to suit gluten-free, vegan diets and those with food allergies

# Buffet Menu

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Hot rolls are included in your Perfect Day package. You can choose to upgrade your package to include one of our delicious buffet choices outlined below. For a real treat, choose to have any of these options in addition to your hot rolls. Prices for both options are listed overleaf.

## Hot Rolls

Choice of fillings:

- Crispy bacon
- Thick cut lorne sausage
- Crispy potato scone
- Fried or scrambled egg

One roll per person

## Classic Buffet

Freshly made sandwiches on soft thick cut white or brown bread, served with oven-baked sausage rolls.

Choice of sandwich fillings include:

- Parmesan roasted chicken Caesar
- Creamy egg mayo and rocket
- Homemade three cheese savoury
- Tuna and cucumber crunch
- Honey roast ham with English mustard
- Roast beef with red onion and horseradish

One round of sandwiches and two sausage rolls per person

## Scottish Supper

Choose one of these Scottish classics:

- Stovies with oatcakes and pickled beetroot
- Haggis, neeps and tatties

One serving per person

## Mini Gourmet Pies

Our mini gourmet pies are an elegant and appetising evening snack. Choose from:

- Peppered steak
- Chicken and bacon
- Cottage pie

Three mini pies per person

## Pizza Slices

Choice of toppings:

- Margherita
- Pepperoni
- Ham and Mushroom

2 slices per person

## Asian Spiced Platter

A mix of vegetable and spiced chicken pakora, vegetable and lamb samosas served with our homemade chilli tomato ketchup and cooling minty yoghurt

4 pieces per person

## Barbecue

Treat your guests to a delicious barbecue including:

- Buccleuch steak burger in a brioche bun with red onion, tomato, relish and Swiss cheese
- Smoky and spicy yoghurt marinated chicken skewers
- Honey glazed mustard sausages
- Cajun spiced vegetable kebabs
- Selection of seasonal salads

# Buffet Costs

STIRLING COURT  
HOTEL

Choose to upgrade or add on these delicious dishes to your evening buffet.

		2017	2018	2019
<b>Hot Rolls</b>	Additional evening guests	£4.95	£5.20	£5.50
<b>Pizza Slices</b>	Upgrade	£0.95	£1.00	£1.05
	Add On	£5.90	£6.20	£6.50
<b>Mini Gourmet Pies</b>	Upgrade	£1.70	£1.80	£1.90
	Add On	£6.65	£7.00	£7.35
<b>Classic Buffet</b>	Upgrade	£3.15	£3.30	£3.50
	Add On	£8.10	£8.50	£8.95
<b>Scottish Supper</b>	Upgrade	£4.35	£4.60	£4.80
	Add On	£9.30	£9.80	£10.25
<b>Asian Spiced Platter</b>	Upgrade	£4.85	£5.10	£5.35
	Add On	£9.80	£10.30	£10.80
<b>Barbecue</b>	Upgrade	£8.05	£8.45	£8.90
	Add On	£13.00	£13.60	£14.30

If you'd like to add your own choices to the menu please discuss these with your wedding co-ordinator.

# Enhance your wedding breakfast

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## Upgrade your menu

You can choose to upgrade your entire menu or just selected course by choosing from our Platinum Wedding Breakfast Menu Selector.

	2017	2018	2019
<b>All 3 courses</b>	£6.50	£6.80	£7.20
<b>Starter</b>	£2.50	£2.60	£2.70
<b>Main</b>	£2.50	£2.60	£2.70
<b>Dessert</b>	£1.50	£1.60	£1.70

### Add a course

Treat your guests to an intermediate soup or sorbet course or add a cheese slate to round off your meal.

	2017	2018	2019
<b>Soup</b>	£4.50	£4.70	£5.00
<b>Sorbet</b>	£5.00	£5.25	£5.50
<b>Cheese Slate</b> (serves 2)	£9.00	£9.50	£9.90

## Children's Menu

£14.95  
(aged 5 – 12)

### Starters

Seasonal soup  
Cheesy garlic bread

### Mains

Crumb roasted chicken  
with salad and honey yoghurt dip and fries

Batter fried haddock goujons  
with chunky chips and beans

Cheesy pasta  
with garlic bread

### Desserts

Sticky toffee pudding  
with ice-cream  
Chocolate brownie sundae

Includes two soft drinks

# Platinum wedding breakfast menu selector

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## Starters

### Pressing of smoked ham hock and chicken

with homemade piccalilli and a warm crispy black pudding bon bon

### Classic Scottish oak smoked salmon

with lemon capers, warm brioche, smoked beetroot  
and toasted chorizo

### Pulled pork smoked and ham Manuka honey glazed terrine

with walnut and pink grapefruit salad

## Add a course

### Soups

#### Creamy white onion soup

with parmesan croutons

#### Smoked ham and green pea

with black pudding fritter

#### Granny's Highland lentil soup

#### Roasted plum tomato and rosemary

#### Creamy wild mushroom and tarragon

#### Creamed baked potato and roasted leak

### Sorbets

#### Apple sorbet

with candied apple

#### Mango sorbet

with chilli mango salsa

#### Pear sorbet

with toasted pear

### Cheese slate for two

#### A selection of Scottish cheeses

with oatcakes and chutney

## Mains

### Butter basted hake

with crushed potatoes, warm mussel vinaigrette  
and steamed seasonal greens

### Herb roasted cod

with smoky bacon, puree potatoes, chilli baked courgettes  
and truffle flavoured green beans

### Classic roast supreme of chicken

with smoky bacon gravy, rosemary roasters and seasonal vegetables

### Roast rump of lamb and confit belly

with giant black pudding croquette and rosemary lamb jus

### Slow cooked herb roasted leg of lamb

with dauphinoise potatoes, ratatouille jus, wilted spinach  
and green beans and lamb bon bon

### Roast sirloin of beef

with Yorkshire pudding, buttery mash fondant potato,  
honey roasted root vegetables and rich red wine gravy

### Maple glazed pork loin

with buttery mash, seasonal vegetables and creamy cider gravy

### Herb crusted fillet of pork

with wilted spinach, potato rosti and sugar baked carrots

### Baked mushroom Wellington

with roasted mushroom ragout

### Open tart of courgette, red pepper and goats cheese

## Desserts

### Mango and passion fruit bavaois

with roasted mango, chilli vanilla salsa and mango sherbet

### Warm almond orange and poached pear tart

with pear sorbet and orange anglaise