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## Wedding Breakfast Menus

### Starters

Galia melon filled with leaves, plump prawns and topped with lemon and tarragon marie rose

Chicken liver pate served with spiced crab apple jelly and warm herb brioche

Tian of haggis, bashed neeps and tatties with a malt whisky and creamy mustard sauce

\*Chilled tian of Shetland crab, prawn and flaked smoked roast salmon served with a sweet chilli jam

\*Chilled pressed terrine of chicken and basil wrapped in parma ham served with a sun blush tomato and herb salad

Chef's soup of the day

Heritage tomato salad, green beans, new potatoes, rocket, pickled, shallots and black olives

Beetroot bhaji, katchumbari and avocado salad

### Mains

Roast breast of chicken filled with haggis, coated with a drambuie, mushroom and shallot sauce, seasonal vegetables

\*Baked supreme of chicken, topped with mushroom parfait, wrapped in pastry and set on a sherry essence, seasonal vegetables

\*Roast sirloin of Perthshire beef, served with château potatoes, market vegetables, Yorkshire pudding and roasting juices

Slow simmered Angus steak pie with golden puff pastry, seasonal vegetables

Shetland salmon topped with a rocket and lemon crust, set on a lemon & basil butter sauce, seasonal vegetables

Asparagus, pea and sun dried tomato mezzaluna pasta, san marzano tomatoes and black olives

Cauliflower steak, peas, broad beans, lentils, heritage carrots, almonds & pomegranate

Spiced vegan burger, served on a vegan brioche bun, salad, tomato, gherkin, relish, fries and slaw

Additional supplements apply to dishes marked with \*

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## Wedding Breakfast Menus

### Desserts

Cranachan, raspberry soaked sponge topped with vanilla custard and toasted pinhead oatmeal, with honey drambuie whipped cream

Warm sticky toffee pudding coated in a pecan nut toffee sauce with caramel ice cream

Fresh cream profiteroles with chocolate fudge sauce

Lemon meringue pie, with an orange and grand marnier syrup

Vegan chocolate and cape orange torte,  
chocolate crumb with white chocolate sauce

Caramelized vegan toffee biscuit cake with winter fruits and syrup

Fig and plum frangipane tart with custard

### Children's Menu

We are able to cater for all children on your special day. All children may order off your wedding breakfast choice or have half the adult choice.

We do have the following options for children under 12 years old.

We offer under 2 year olds complimentary.

#### Starter

Chefs soup of the day with a roll

Crudités (carrots, cucumber & red pepper batons)  
with aioli, cream cheese, sweet chilli sauce

Rosette of honeydew melon served with seasonal berries

#### Main

Macaroni cheese served with garlic bread

Haddock or chicken goujons with chips

6" Margherita pizza or ham and tomato pizza

Beef burger and chips

#### Dessert

Sticky toffee pudding with ice cream

Fresh fruit salad

Ice cream

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## Wedding Menus

### Evening Buffet

Included with the package. Choose one option from below:

Scottish meat and vegetarian stovies with oatcakes

Hot filled rolls – sausage, egg, lorne sausage or bacon

Haggis, neeps and tatties

Sausage rolls

Selection of sandwiches

Cheese and tomato quiche

Vegetable pakora

Vegetable samosa

Mini burgers

Skinny fries

All options include freshly brewed tea and coffee.

We can cater to any dietary requirements upon request.

We are happy to discuss any alternative dishes.

### Canapés

A wee nibble before the all-important meal

#### Savoury

Chicken liver parfait, toasted brioche, caramelised onion

Melon & halloumi skewers, herb pesto

Loaded mini jackets – salmon & crème fraîche, thai beef and coriander, chicken and pesto or cheese

Spinach and feta samosa

Tandoori chicken, mini naan, yoghurt raita

Smoked haddock quiche

Maple and rosemary roasted fig and camembert

Soup shots

Mini bruschetta and basil

Thai fish cakes, mint and coriander mayonnaise

#### Sweet

Strawberries dipped in white and milk chocolate

Miniature scones with jam and cream

Macarons

Mini meringues lemon or raspberry cream

Mini doughnuts salted caramel sauce

Chocolate cup with berries and cream

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## Drink Suggestions

### Upgraded Drinks

Glass of sparkling rose with a strawberry

Glass of prosecco

Half bottle of wine

Glass of champagne

Bucks Fizz

Alcoholic fruit punch

Cocktails/mocktails

Jug of freshly squeezed orange juice

Pink champagne and strawberries

Brandy and sherry

Pimms with fresh fruit and mint

Dram of whisky

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### Evening Drinks

Tea and coffee

Tea, coffee and biscuits

Liqueur with your coffee

### Evening Guest Drinks

Glass of prosecco on arrival

Glass of sparkling with buffet

