

## Menu Suggestions for gatherings

*Our chef can provide a large selection of delicious food using only the finest Scottish and local ingredients where possible. These menus give just an idea of what is available but we are more than happy to adapt to your requirements or tastes.*

*There would always be a vegetarian, kids, and special diet option if needed we just need to be told likely numbers nearer the time.*

### Wedding Menu No. 1

*Chicken and Garden Leek Terrine with  
Oatcakes and Highland Crème Fraiche*

*Cous Cous, Sultana and Wild Garlic Timbale  
with Scottish Rocket*

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*Baked Fillet of Scottish Salmon with Warm  
New Potato and Garden Chive Salad*

*Roasted Field Mushrooms with Wilted  
Spinach and Garden Herb Cream*

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*Selection of Local Scottish Ice Creams with  
Summer Strawberries*

*Lemon Tart with Highland Crème Fraiche*

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*All Mains Served with a Selection of Fresh  
Vegetables and Scottish New Potatoes*

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*Coffee / Tea and Mints  
Price £35.50*

### Wedding Menu No. 2

*Trio of Salmon Terrine with a Cucumber and  
Dill Dressing*

*Asparagus Vinaigrette*

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*Grilled Chicken with Roasted Red Onions  
and a Thyme Scented Sauce*

*Mixed Bean Cassoulet with Aubergine and  
Tobermory Cheddar*

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*Scottish Strawberries with Highland Crème  
Fraiche*

*Chocolate and Drambuie Mousse with  
Shortbread*

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*All Mains Served with a Selection of Fresh  
Vegetables and Scottish New Potatoes*

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*Coffee / Tea and Mints  
Price £36.50 per person*

Wedding Menu No. 3

*Slice's of Highland Smoked Chicken with  
Fresh Mixed Salad Leaves*

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*Roasted Rib of Scottish Beef with Natural  
Gravy and Yorkshire pudding*

*Baked Courgette and Aubergine Stacks with  
Pine Nuts and Goats Cheese*

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*Lemon Tart with Crème Fraîche*

*Chocolate and Drambuie Mousse*

*Scottish Berries with Local Ice Cream*

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*Selection of Seasonal Fresh Vegetables and  
Roast Potatoes*

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*Coffee / Tea and Mints*

Price £37.50

Wedding Buffet menu No: 4

*Melon with fresh fruits  
Or  
Half Avocado filled with prawn Marie Rose*

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*Honey Glazed Ham  
Roasted Saddle of Venison  
Roasted Smoked Chicken  
Whole Poached Salmon  
Roast Beef  
Stuffed Butternut Squash  
Courgette & Aboyreau Gateaux*

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*Tomato and Shallot Salad  
Pasta and Spring Onion Salad  
Pasta with Tuna and Sweet corn  
Mushroom a la Greque  
Roasted roots in Gremolata  
Wild Rice  
Mixed Leaf Salad  
Cucumber & Coriander Salad*

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*Mixed Local Berries with Crème Fraiche  
Chocolate Torte  
Soft Fruit Pavlova  
Brambly Apple and almond Crumble  
Fresh Fruit Salad*

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*Cheese Board and Fruit Basket*

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*Fresh Tea & coffee with dinner mints*

£38.00

*(minimum number of guests is 100)*

## Menu Suggestions continued.....

### Canapés

#### **Cold Selection**

*Smoked salmon and crème fraiche*  
*Smoked venison and redcurrant compote*  
*Prawn and dill tart*  
*Mushroom vol au vent (v)*  
*Pastry case with guacamole (v)*

#### **Hot Selection**

*Sesame toast*  
*Lemon Chicken Samosa*  
*Prawn parcel*  
*Cheese crepes (v)*  
*Rice croquette (v)*

<i>2 cold and 1 hot</i>	<i>£4.50</i>
<i>2 cold and 2 hot</i>	<i>£5.00</i>
<i>Any five</i>	<i>£5.50</i>

### Late Night Buffets

*An evening buffet is an essential part of your wedding reception. Our head chef provides a wide array of options for you and your guests.*

#### **Option**

**A**

**£6.75**

*Assorted sandwiches on white and wholemeal bread,*  
*Mushroom and prawn vol au vent*  
*Biscuits with topping*

#### **Option B**

**£8.95**

*Assorted sandwiches on white and wholemeal bread,*  
*Cheese and broccoli quiche*  
*Deep fried chicken wings*  
*Pork satay*

#### **Option C**

**£12.50**

*Thai fish cakes with sweet chilli dressing*  
*Vegetarian spring roll*  
*Chicken satay with peanut sauce*  
*Falafel with a fresh mint and yoghurt dressing*  
*Deep fried prawn wonton with a plum dip*