



For Arrival following your wedding ceremony

CANAPÉ SELECTION

Warm Canapés

Goat's Cheese Boilies Lollipops with Sweet Chilli Sauce
Haggis Bon Bons & Tomato Jam
Piri Piri Chicken Skewer with roasted cherry tomato
Moroccan Chicken with Apricot on mini Nann bread

Chilled Canapés

Semi Dried Tomato & Bocconcini Skewers
Smoked Scottish Salmon Citrus Crème Fraiche Blinis
Mini Pulled Pork & Apple Sauce Tortilla
Tiger Prawn with Mango
Sweet Potato Curry Bites
Avocado on Tomato & Olive Mini Scones
Cucumber, Melon and Mint Bites

Please choose five from the above list

£8.50 per person



Upgrade your Package

Add a refreshing Sorbet Course

£3.25 per person

Add an intermediate Soup course

£4.50 per person

Upgrade to a luxury drinks package

Kir Royale or Bottle of Beer on Arrival

Glass of Pink Fizz for Toasts and Speeches

Glass of House red, white or Rose wine with your meal

Top up of wine for all your guests

£3.00 per person

Add an arrival drink for your evening guests

From £3.90 per person

Sparkle Package

Top Table and cake skirt with sparkle top table backdrop

2018/2019 £150.00

Provided by Tantrum Events

LED Dance Floor and uplighters to enhance your reception room

From £495.00

Provided by Light up Your Venue



CHILDREN'S MENU SELECTION

Freshly Prepared Soup

Served with Home Baked Bread & Butter

Chilled Melon Cocktail

Cheesy Garlic Bread

Roasted Chicken

With roast potatoes and green vegetables

Homemade Chicken Goujons

with Skinny Fries peas or beans

Cheeseburger & Fries

Skinny fries peas or beans

Spaghetti Bolognese

Marshmallows, cream & strawberries

Milk Chocolate mousse

With white chocolate buttons

Raspberry Tart

With whipped cream

Trio of Ice Creams



Vegetarian and Dietary requirements

Wedding menu selection

Starters

Wild Mushroom & Chive Bruschetta

Watercress & Spring Onion Salad, Roasted Garlic & Potato Frittata

Spicy tomato relish and lambs lettuce

Baked Goats Cheese and Caramelised Red Onion Tart

Roasted beetroot and Chard Salad

Grilled Asparagus

With spring onion, saffron potatoes and Romesco

Main Courses

Leek and Carrot Gratin

With baked baby vegetables

Mushroom & Fennel Hotpot

With herb roasted new potatoes

Mixed Nut Roast

With warm potato salad and rustic tomato sauce

Butternut Squash Risotto

Grilled Italian Vegetables rocket and Pesto

Celeriac and Spinach Steak

With rosti potato roasted vegetables and red pepper puree

Desserts

Champagne and Strawberry Jelly

Strawberry Compote

Fruit Meringue berry coulis

Lemon posset

With caramelised mandarin & lime syrup

Roasted Plums

With peach puree

Yoghurt Ice cream

Fresh fruit



RUTHERFORD

Salad of King Prawns

Carpaccio of Melon, Mango and Pineapple Salsa

Marinated Goat's Cheese Pearls

Candied Walnuts, Beetroot, Balsamic Dressing

Chef's Homemade Soup

Butter Roasted Supreme of Guinea Fowl

Raisin & Apricot Stuffing

Elderflower Wine Sauce, Maple New Potatoes

Pan Fried Fillet of Pork

Turnip Mash, Curly Kale, Honey Roast Parsnips, Cider Jus

Roast Loin of Cod

Pea Veloute, Colcannon, Crisp Bacon

Tartlet of Creamed Leeks

Brie, Roasted Mediterranean Vegetables, & Red Onion Confit

Lemon, Cointreau & Mascarpone Mousse

Rich Dark Chocolate Tartlet

White Chocolate Jelly

Selection of Scottish Cheese

With Frozen Grapes, Relishes and Scottish Oatcakes

Package upgrade additional £10.00 per person



BROWNE

Medallion of Fresh Salmon

Potato Salad, Vine Tomato Concasse & Plum Tomato Dressing

Camembert, Fig and Onion Tart

Red Onion, Fig And Balsamic Relish

Chef's Homemade Soup

Sorbet

Confit Duck Leg

Fondant Potatoes, Creamed Cabbage and Pancetta

Butternut Squash Mousse, Cherry and Rhubarb Jus

Thyme Roasted Rump of Lamb

Parmentier Potatoes

Seasonal Vegetables & Served With Roast Gravy

Pan Fried Sea Bass

With Chorizo Roasted Potatoes, Cherry Tomatoes

Provençal Vegetables, Tomato and Basil Sauce

Beetroot and Lentil and Paneer Spring Rolls

Saffron Sauce

Passion Fruit & White Chocolate Cheesecake

Orange Sorbet

Raspberry & Whisky Cranachan

Fresh Berries & Butter Shortbread Dust

Selection of Scottish Cheese

With Frozen Grapes, Relishes and Scottish Oatcakes

Package upgrade additional £14.00 per person