

Wedding Menus

'I have created the following menus using the finest Scottish produce in season. I hope this selection gives an indication of what we can offer.

I will of course be delighted to design any menus to suit your individual tastes.'

Brian Donaldson
Executive Head Chef

STARTERS

Venison Pate

fruit chutney, redcurrant sauce, brown toast

Avocado and Macerated Fruit

orange sabayon with poppy seeds (v) (gf)

Blue Swimmer Crab and Prawns

bound in a herb mayonnaise with rocket salad and granary bread

Smoked Chicken and Canteloupe Melon

salad with raspberry and thyme dressing

Beef Rillettes

Craigendarroch oatcakes, beetroot relish and horseradish vinaigrette

Wild Mushroom Torte

on green salad with walnut dressing (v)

Asian Style Marinated Salmon

cucumber raita and chilli oil

Melon, Water Mel Granita

Apple grape salad, lime syrup

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask the manager

SOUPS

can be taken as a additional course for a supplement
of £3.00 per person

Lentil, Smoked Bacon and Thyme

Chicken Broth

Cream of Broccoli

Cream of Leek and Potato

Tomato and Basil

Cream of Mushroom and Tarragon

Honey Roasted Carrot and Ginger

All of the above are served with a freshly baked bread roll

SORBET

can be taken as a additional course for a supplement
of £3.00 per person

Champagne

Orange and Thyme

Pink Grapefruit

Raspberry and Vanilla

Gin and Tonic with Lemon

Banana and Passion Fruit

Lime and Dill

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask the manager

MAIN COURSES

Breast of Duck

on stir-fry vegetables with a honey, lime and sesame dressing

Fillet of Sea Bass

ratatouille vegetables, gratin potato

Breast of Chicken

stuffed with mushroom and thyme served with a carbonnara sauce

Cumin and Lemon flavoured Pork Steaks

marinated courgettes, fried mushrooms and vine cherry tomatoes

Cod Fillet Rarebit

resting on plum tomatoes, basil dressing

Grilled Salmon Fillet

creamed leeks, saffron sauce

Roast Rib of Beef

Yorkshire pudding, roast gravy

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask the manager

SWEET COURSES

Fruit of the Forest Cheesecake
berry coulis and whipped cream

Rhubarb Torte
vanilla sauce

Warm Apple Tart Tatin
cider sorbet

Blackcurrant and Meringue Parfait
cranachan cream and tuille biscuit

Lemon Custard Tart
raspberry sauce

Chocolate Truffle Cake
chocolate sauce

Selection of Ice Creams and Sorbets
in a brandy basket, fruit coulis

Cheese and Biscuits
with celery and grapes

Choice Menus are subject to the following additional supplements:

2 choice supplement £3.50 per person

3 choice supplement £4.50 per person

Vegetarian alternatives are prepared for those requiring them and are not offered as an alternative to the agreed menu. To enable staff to meet your needs, we request that we are informed of the numbers, and where possible the names of the persons requiring vegetarian or other special diets at least one week prior to your arrival