



WEDDING MENU

Canapés

Haggis Bon Bon

Whole Grain Mustard Mayonnaise

Smoked Salmon

Crème Fraiche & Dill Crostini

Roasted Butternut Squash & Sage Arancini (V)

Garden Pea, Mint & Feta Tartlet (V)

Heritage Beetroot & Goat's Cheese Tart (V)

Chicken Liver Parfait

Caramelized Onion Chutney & Mini Oatcake

Roast Pork & Sage Sausage Roll

Apple Sauce

Roast Beef & Horseradish Crostini

Braised Dunkeld Estate Venison Croquette

Mini Smoked Haddock & Salmon Fishcake

Lemon & Herb Mayonnaise



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Starters

Oak Smoked Salmon

Crème Fraiche, Pickled Red Onion, Caperberries (GF)

Chicken Liver Parfait

Toasted Brioche, Caramelised Red Onion Chutney

Creamed Leek & Potato Soup (V) (GF)

Roasted Vine Tomato & Basil Soup (VE) (DF) (GF)

Broccoli & Strathdon Blue Cheese Soup (V) (GF)

Haggis, Neeps & Tatties Tart

With a Single Malt Whisky Sauce

Braised Ham Hough Terrine

Pickled Garden Vegetables, Curried Mayonnaise (GF)

Smoked Haddock & Braised Leek Fishcake

Warm Tartare Sauce

Kitchen Garden Salad

Pickled Vegetables, Lemon Emulsion (VE) (GF) (DF)

Sautéed Wild Mushrooms

Toasted Brioche, White Wine Cream Sauce

Main Course

Slow Braised Scotch Beef

Creamed Potatoes, Baby Vegetables, Beef & Red Wine Sauce (GF)

Slow Roasted Fillet of Beef

Dauphinoise Potatoes, Braised Red Cabbage, Port Sauce (GF) (£10 Supplement)

Roast Breast of Chicken

Fondant Potato, Butternut Squash Puree, Baby Vegetables, Chicken Sauce (GF)

Roast Belly of Pork

Mashed Potatoes, Black Pudding, Tenderstem Broccoli, Cider Sauce

Creamed Wild Mushroom & Thyme Wellington

Mashed Potatoes, Baby Vegetables, White Wine Cream Sauce (V)

Roasted Butternut Squash & Goats Cheese Tart

Garden Herb Crumb, Fondant Potato, White Wine Cream Sauce Baked (V)

Fillet of Cod

Mashed Potatoes, Seasonal Green Vegetables, Curry Velouté (GF)

Roasted Root Vegetable Wellington

Mashed Potatoes, Baby Vegetables, Tomato Sauce (DF)(V)

Fillet of Scottish Salmon

Mashed Potatoes, Tenderstem Broccoli, Creamed Leek Sauce (GF)

Slow Roast Shoulder of Lamb

Dauphinoise Potatoes, Braised Red Cabbage, Port Sauce (GF)



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Desserts

Sticky Toffee Pudding

Whisky Butterscotch Sauce, Salted Caramel Ice Cream

Lemon Meringue Tart

Raspberry Sorbet

White Chocolate & Raspberry Cheesecake

Chantilly Cream, Fresh Berries

Rhubarb Crumble Tart

Crème Anglaise

Whisky & Raspberry Crème Brûlée

Shortbread Biscuit

Elderflower Poached Peach

Fresh Berries, Berry Sorbet (Ve) (GF) (DF)

Cranachan Pavlova

Raspberry Cream & Sorbet (GF)

Trio of Scottish Cheese

Apple Chutney, Grapes, Oatcakes (£10 supplement)

Lemon Posset

Macerated Summer Fruits, Shortbread Biscuit

Dark Chocolate & Raspberry Tart

Raspberry Sorbet

Children

Starters

Garlic Bread

Duo of Melon & Fresh Berries

Cream of Tomato Soup

Main Course

Margherita Pizza Bites

Macaroni Cheese

Chicken Goujons Fries & Beans

Dessert

Strawberry Jelly & Vanilla Ice Cream

Chocolate Brownie & Vanilla Ice Cream

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Please choose the same starter, main and dessert for all children

Under 4's - complimentary

Ages 5 to 11 | £11.50 per child

Ages 12 to -18 | £36 per child

Evening Buffet

Braised Beef Stovies (GF)

Classic Margherita Pizza (V)

6oz Steak Burgers & Vegetable Burgers (V)

Lorne Sausage & Bacon Rolls

Classic Hot Dog, Brioche Bun, Caramelised Onions

Posh Fish Fingers, Brioche Bun, Tartare Sauce

Please choose one option as part of your package.
Additional cost per evening guest.