



WEDDING MENU

Canapés

Haggis Bon Bon (DF)

Whole Grain Mustard Mayonnaise

Smoked Salmon (GFA, DFA)

Crème Fraiche & Dill Crostini

Roasted Butternut Squash & Sage Arancini (VE)

Garden Pea, Mint & Feta Tartlet (V, VEA, GFA)

Heritage Beetroot & Goat's Cheese Tart (V, VEA, GFA)

Chicken Liver Parfait (GFA)

Caramelised Onion Chutney & Mini Oatcake

Roast Pork & Apple Sausage Roll

Roast Beef & Horseradish Crostini (GFA, DFA)

Braised Dunkeld Estate Venison Croquette (DFA)



WEDDING MENU

Starters

Oak Smoked Salmon (GFA, DFA)

Chive Cream Cheese, Pickled Red Onion, Capers & Oatcakes

Chicken Liver Parfait (GFA)

Toasted Brioche, Caramelised Red Onion Chutney

Lentil Soup (VE, GF)

Served with Herb Oil

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

Cream of Cauliflower & Isle of Mull Cheese Soup (V, GFA, DFA)

Served with Curried Oil

Haggis, Neeps & Tatties Tart

With a Whisky Sauce

Braised Ham Hough Terrine (GF, DF)

Pickled Garden Vegetables, Curried Mayonnaise

Smoked Haddock & Leek Fishcake

Green Salad and Tartar Sauce

Tomato, Mozzarella & Basil Salad (GF, V, VEA)

Wild Mushrooms on Toast (GFA, V, VEA)

Toasted Brioche, Creamed Wild Mushrooms

Main Course

Slow Braised Scotch Beef (GF)

Mashed Potatoes, Roasted Root Vegetables, Broccoli, Red Wine Sauce

Steak Pie

Mashed Potatoes, Roasted Root Vegetables, Broccoli, Red Wine Sauce

Balmoral Chicken (GFA, DFA)

Fondant Potato, Broccoli, Pepper Sauce

Roast Belly of Pork (GFA, DFA)

Mustard Mashed Potatoes, Black Pudding, Green Beans, Carrots, Jus

Roast Fillet of Cod (GF, DFA)

Chickpea and Chorizo Casserole

Fillet of Scottish Salmon (GF)

New Potatoes, Green Vegetables, Lemon Butter Sauce

Slow Roast Shoulder of Lamb (GF)

Fondant Potatoes, Braised Red Cabbage, Port Sauce

Wild Mushroom Tart (V, VEA)

New Potatoes and Balsamic Rocket Salad

Chilli & Chickpea Aubergine (GF, V, VEA)

Served with Mint Yoghurt



WEDDING MENU

Desserts

Sticky Toffee Pudding (GF, V, VEA)

Butterscotch Sauce, Salted Caramel Ice Cream

White Chocolate Cheesecake

Chantilly Cream, Poached Berries, Sorbet

Rhubarb Crumble Tart (V)

Crème Anglaise, Vanilla Ice Cream

Passion Fruit & Mango Posset (GFA, DFA)

Handmade Shortbread

Elderflower Poached Peach (VE, GF, DF)

Fresh Berries, Berry Sorbet

Cranachan Pavlova (GF, V)

Raspberry Cream, Sorbet

Trio of Scottish Cheese (GFA)

Chutney, Grapes, Oatcakes (£10 supplement)

Apple & Pear Crumble (V, VEA, GFA)

Vanilla Ice Cream

Dark Chocolate & Raspberry Tart (V)

Raspberry Sorbet

Children

Starters

Garlic Bread

Duo of Melon & Fresh Berries

Mozzarella Sticks

Main Course

Breaded Fish & Chips

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 | £20 per child

Ages 12 to 17 | £50 Adult Menu

Evening Buffet

Braised Beef Stovies (GF)

6oz Steak Burgers & Vegetable Burgers (V)

Lorne Sausage & Bacon Rolls

Classic Hot Dog, Brioche Bun, Caramelised Onions

Crispy Fish Burger, Pickled Cabbage, Tartare Sauce

Macaroni Cheese Pies (V)

Lasagna & Garlic Bread

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