

Wedding Menu Selector

CANAPES

Haggis Bon Bons
Black Pudding Oatmeal Savouries
Smoked Salmon & Cream Cheese Blinis
Chicken Liver Pate Oatcake
Mini Fishcakes
Chipolatas in Bacon, Maple Syrup
Risotto & Chive Cakes
Mini Vegetable & Feta Tarts
Farmhouse Terrine & Chutney
Peppered Beef Skewers
Blue Stilton & Red Wine Pear

SOUPS

French Onion, Gruyere Croutons
Scotch Broth
Leek & Potato
Cullen Skink
Tomato & Roast Pepper
Lentil & Ham
Curried Parsnip & Apple
Cauliflower, Cider & Truffle
Sweet Potato & Cumin
Onion, Blue Stilton & Champagne

STARTERS

Haggis

Neeps, Chappit Tatties, Whisky Cream

Spiced Thai Fishcakes

Sweet Chilli & Green Tomato Relish, Caper Dressing

Venison Bresaola

Turnip Remoulade, Cobnuts, Almond Dressing

Chicken Liver Pate

Fruit Chutney, Toasted Brioche or Oatcakes

Cantaloupe Melon

Prawn Marie Rose, Smoked Paprika

Galia Melon

Parma Ham, Honey & Mustard Dressing

OR

Macerated Berries, Mango Sorbet

Prawn Cocktail

Lettuce, Marie Rose, Prawns, Smoked Paprika, Avocado & Tomato

Farmhouse Terrine

Apple Chutney, Apple Puree, Brandied Dates, Mustard Dressing

Goat's Cheese

Breaded Crottin, Marinated Roast Peppers, Red Onion Chutney

Smoked Salmon

Cucumber, Lemon, Capers, Shallots, Smoked Mayonnaise

Gravlax

Beetroot Remoulade, Crème Fraiche, Popcorn, Aioli

MAINS

Chieftain Chicken Breast

Stuffed with Haggis, Honey Roasted Roots, Mealie Pudding, Potatoes

Chicken Supreme

Spring Onion Mash, Red Cabbage, Tarragon Cream

Chicken Oatmeal Stuffing

Caraway Dutch Cabbage, Potato Fondant, Chasseur Sauce

Chump of Lamb

Shallots, Dauphinoise Potato, Red Wine Jus

Beef Shoulder

Slow Braised Lochton Banchory Highland Cow Spall in Red Wine & Herbs,
Creamed Mash, Red Cabbage & Apple, Braising Juices

Seabass

Crab Risotto, Buttered Greens, Vermouth Cream

Pan Fried Salmon

Crushed New Potatoes, Salsa Verde, Sunblush Tomato

Cod

Creamed Mash, Charred Leeks, Bacon, Sauce Vierge, Lemon Hollandaise

Duck

Sous Vide Breast, Lentil Ragout, Pancetta, Pomme Noisette, Five Spice Jus,
Bon Bon

Roast Sirloin of Deeside Beef

Medium Roasted, Gratin Potatoes, Roasting Juices, Woodland Mushrooms



Roast Ribeye of Beef

Medium Roasted, Dauphinoise Potatoes, Mushrooms, Red Wine Jus

Fillet of Beef

Potato Fondant, Onion Soubise, Mushroom Galette, Root Puree,
Madeira & Thyme Reduction
(£8 supplement)

Venison

Local Estate Loin, Braised Red Cabbage, Gratin Parmesan Potatoes, Blackcurrant,
Cassis Jus
(£6 supplement)

Lamb

Braised Shoulder of Lumphanan Lamb, Creamed Mash, Onion, Puy Lentil,
Honeyed Carrots

VEGETARIAN

Risotto Croquettes

Root Puree, Parmesan, Green Pesto, Confit Greens

Falafel

Spiced Chickpea Ragout, Cheese Crisps, Provençal Vegetables

Risotto

Parmesan & Truffle Oil

OR Butternut Squash, OR Woodland Mushroom OR Spinach

Linguini

Wild Mushrooms, Goat's Cheese, Herb Oil

Mille Feuille of Fresh Pasta

Ragout of Butter Beans, Sun Dried Tomatoes, Pecorino, Affilla Cress

DESSERTS

Apple Pie

Warm Apple, Cinnamon & Butterscotch Pie, Vanilla Ice Cream

Tiramisu

Classic, Espresso Sauce

Chocolate Tart

Honeycomb Ice Cream, Chantilly Cream

Lemon & Lime Cheesecake

Mixed Berry Compote, Raspberry Sorbet

Chocolate Brownie

Kirsch Cherries, Spiced Mascarpone, Nutella Ice Cream

Apple & Almond Tart

Ginger Ice Cream, Burnt Orange

Crème Brulee

Burnt Caramel, Shortbread, Chef's Sorbet

Chocolate Delice

Dark Chocolate Mousse, Vanilla, Orange Puree, Passionfruit Sorbet

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

Pavlova

Marinated Fruits, Vanilla Cream

Assorted Cheese

Oatcakes, Chutney, Celery
(£2 supplement)



Glazed Lemon Tart

Clotted Cream Ice Cream, Berry Compote

Banana

Warm Sponge, Toffee Sauce, Banana Ice Cream

PRICES

Canapes Per Person:-

X 3 £5.50

X 4 £7.00

X 5 £8.00

X 6 £9.00

Wedding Meal Per Person:-

3 courses £45.00

4 courses £49.50

5 courses £54.50

All of the above inclusive of Tea/Coffee and Tablet