

Wedding menu

Starter

Prawn Marie rose salad

Cooked prawns in Marie rose sauce with shredded lettuce, cherry tomatoes, cucumber and lemon wedges

Smoked salmon & smoked haddock Terrine

Our home-made terrine served with caviar avocado sour cream sauce and orange glazed carrot

Irn bru chicken pakora

Our home-made irn bru chicken pakora served with kachumber salad and yogurt mint dip

Primavera vegetable terrine

spring season vegetable, leek, mixed peppers, sun dried tomatoes, broccoli, carrots, zucchini terrine served with pomegranate and gooseberry sauce.

main

Balamoral chicken

Bacon wrapped chicken stuffed with haggis accompanied by chive mash, seasonal vegetables and whisky sauce

Slow braised beef feather blade

Served with dauphinoise potatoes, tender stem broccoli, turnips, baby carrots, and rich red wine sauce

Oven baked sea bass

Served with glazed fennel with baby carrots, beans and white wine lemon butter sauce

Saffron Risotto

Saffron flavoured risotto with green peas, parmesan and topped with poached egg and portobello mushroom

Desserts

Chocolate cake

Almonds based with chocolate mousse topped with fresh berry's

Strawberry cake

White chocolate strawberry cheese cake served with berry sauce

Sticky toffee pudding

Dates sponge pudding served with toffee sauce and vanilla ice cream