



WEDDING MENU

£40 per person | Pick 3 of each to create your menu

Choose From Our Selector, Or Ask Us About Individual Pricing To Build Your Own

To Start

Chicken Liver Parfait, Caramelised Red Onion Jam, Brioche Toast

Melon & Parma Ham, Port Reduction & Soft Berries

Salmon & Potato Fish Cake, Lemon & Dill Mayonnaise

Roast Parsnip Soup, Curry Oil (v)

Tomato & Red Pepper Soup (v)

Lentil & Ham Broth

Terrine of Confit Duck & Apricot, Red Onion Jam & Charcoal Crackers

Spinach & Goats Cheese Tart, Honey Mustard Vinaigrette

To Follow

All Served with Seasonal Vegetables and Potatoes

Baked Fillet Of Scottish Salmon, White Wine Cream Sauce

Braised Scotch Beef, Mushrooms, Tomato, Rosemary Jus

Chicken Breast With Haggis, Turnip Mash, Whisky Sauce

Supreme Of Chicken Wrapped In Parma Ham, Sage Cream Sauce

Sunday Roast, Topside Of Beef

Poached Fillet Of Scottish Salmon, Petit Pois, Lemon Butter Sauce

Braised Rump Of Lamb, Thyme Jus

Sautéed Fillet Of Pork, Creamed Mushrooms, Sage & Onion Jus

Roasted Dry Aged Ribeye of Beef, Blackened Shallots, Parsnip Purée, Madeira Jus

(+10 supplement)

To Finish

Classic Crème Brûlée, Shortbread

Selection of Cheese, Grapes, Celery, Charcoal Crackers, Oatcakes

Dark Chocolate Tart, Chocolate Sauce & Fresh Strawberries

White Chocolate & Raspberry Cheesecake

Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream