

wedding selector

Chefs Homemade Soup Options:

Sweet corn, Potato and Leek Chowder finished with Crispy Smoked Bacon Pieces
Squash, Celeriac and Sweet Potato Soup garnished with Buttered Gnocchi
Cream of Wild Woodland Mushroom Soup scented with Tarragon served with Granola
Oven Roasted Tomato and Basil Soup topped with Parmesan flavoured Croutons
Broccoli and Blue Cheese Soup garnished with Crispy Ham Hock Beignet
A collection of Diced Seasonal Vegetables cooked in a
Seasoned Broth finished with homemade Parsley Pesto
A smooth Potato and Watercress Soup garnished with a swirl of Crème Fraiche
Puree of Carrot, Butternut Squash, Orange and Red Lentil Soup scented with
Fresh Coriander Snippets
Roasted Red Pepper and Vine Tomato Soup lightly spiced, finished
With a Basil and Chorizo

Starter Options: from

(V)Nest of Ogden Melon with seasonal Fruits topped with a homemade
Blackcurrant Sorbet edged with Exotic Fruits, Elderflower Syrup
Tian of Kiln Smoked Salmon & West Coast Prawns seasoned with
Black Pepper, Green Wasabi Horseradish Sauce, garnished with Micro Herbs
Ham Hock Terrine served with homemade Piccalilli and garnished with Pea Shoots & Leaves
(V)Warm Pastry Tart filled with Roasted Vegetables, Feta Cheese and set in a Savoury Egg Custard topped with
Crispy Parma Ham garnished with a Dressed Rocket & Spinach Salad
Pressed Summer Isle Smoked Chicken & Pork Terrine flavoured with Grain Mustard
Apricot Marmalade
Classic Caesar Salad with Summer Isles Smoked Chicken Breast, Crunchy Garlic Herb Croutons
Parmesan Shards
Glen Affric Venison & Duck Terrine flavoured with Juniper served with Vintage Port & Redcurrant Jelly Compote

Main Course Options:

Classic Roast Sirloin of Mature Highland Beef served traditionally
With Yorkshire pudding and a Rich Onion Gravy made from the pan juices
Breast of Corn Fed Chicken Breast, Apricot & Sage Stuffing
Served in a Red Wine, Shallot and Tarragon Sauce
Fresh Plaice Fillet wrapped around Scottish Salmon
poached and coated in a Creamy Vermouth & Fennel Sauce
Pan Fried Pork Fillet wrapped in Pancetta with Stornoway Black Pudding
accompanied with a Arran Mustard & Cider Jus, garnished Caramelized Apples
Marinated Shetland Leg of Lamb, slowly cooked and finished
enrobed in a Roasted Tomato and Fresh Thyme Sauce, flecked with Diced Vegetables
Braised Scented Blade of Beef, coated in a Rich Marsala Wine Sauce
Baby Onions and Lardons of Bacon, Parsley, Pea Porridge

All main courses are served with Potatoes and a Butter Glazed Panache of Vegetables

Optional Main Courses:

Additional supplement cost per person;

Beef Wellington - Fillet of Beef with Pâté and a Mushroom Duxelle encased in Puff Pastry served with a Rich Madeira Sauce

Wild Halibut Fillet with Hand Dived Scallops wrapped in Pancetta finished with Asparagus & Laced with Béarnaise Butter Sauce

Roast Rack of Shetland Lamb with an Herb Parmesan Crusted, Red Wine reduction

Golden Mint Jelly

Vegetarian Options:

Butternut Squash, Garden Pea and Herb Risotto finished with Parmesan Cheese and Flavoured Oils

Goats Cheese, Red Onion & Cranberry Tart served with a Tomato and Red Pepper Coulis

Roast Vegetable & Feta Cheese Filo Strudel edged with a Watercress Sauce

Onion, Leek, Spinach & Mature Cheddar Puff Pastry Parcel set onto a Lightly Flavoured Mustard and Parsley Sauce

Baked Clozed Cup Mushroom, Aubergine, Courgette, Peppers & Halloumi Cheese Stack edged with a yellow pepper escabche

Optional Middle Course:

Additional supplement cost per person: our chef's would like to suggest:

(V)Chilled Sorbet in a choice of flavours laced with Champagne

(V)Cream of White Onion Soup topped with a Sage and Cheddar Croute

Game Consommé Scented with Oak Barrel Sherry

Shredded Chicken, Blue Cheese and Pear Salad Topped with Walnuts and Crispy Pancetta

Spiced Mackerel Fillet, Red Chard, Endive, Feta, Salsa Salad, Pesto and Lemon Dressing

(V)Bruschetta topped with Soft Mozzarella, Roasted Cherry Tomatoes and Red Onions, Baked then set onto a

Salad of Lambs Lettuce, Red Amaranth drizzled with a Basil flavoured Olive Oil

Tower of Smoked Ham and Chicken with Baby Salad Potatoes flecked with Green Onions and bound in a

Wholegrain Mustard Mayonnaise, surrounded with a Fine Cress and Spinach Leaves

(V)Short crust Tartlet of Goats Cheese and Sweet Onion and Redberry Marmalade

Endive & Rocket Salad, Toasted Pine Nuts then drizzled with a Balsamic Syrup

Dessert Options:

Banoffee Cheesecake set onto a Sweet Biscuit Base

with a Chocolate Sauce garnished with Banana Chips

Cognac Flambé of Apple & Pear Crème Brule served with a

Homemade Butter Shortbread Disc

Burnt Lemon Tart feathered with Blackberry Coulis

served with Cinnamon Scented Semi Whipped Cream

Lemon curd Cheesecake with Oatmeal Biscuit Base and Drambuie Flavoured Cream

Warm Square of Rich Dark Chocolate Brownie topped

with vanilla Pod Ice Cream, edged with Raspberry Puree

Red Cherry Bakewell Tart glazed and topped with Toasted Flaked Almonds

served with a puddle of Vanilla Sauce

Crisp Almond Tuille Basket filled with Sweetened

Mascarpone Cranachan accompanied with Blackberry Coulis

Concludes the Wedding Breakfast

Prestige

Cheese Course Option:

Finish your dinner in style with a plated cheese course

Additional Supplement Cost per person

Local Morangie Brie, Strathdon Blue, Isle of Mull Truckle Cheddar

Served with Grapes, Pear & Ale Chutney, Walnuts, Mini Oatcakes, Assorted Biscuits

Vintage Port Decanters on request.

Children's Menu Options

For the children we offer either a standard portion for the 2-8 year olds or a larger portion for the 8-12 year olds from the menu below, or if you prefer, a ½ portion of the adult meal for the 8-12 year olds is also available.

To begin

Tomato Soup topped with Crispy Croutons

Prawn & Melon Ball Cocktail with Marie Rose

Baked Garlic Bread with Cheesy Topping

Salami and Mozzarella Pizza

Main event

Cumberland Pork Sausages served with Gravy, Mashed Potato and Garden Peas

Breaded Goujons of Fish served with Fries and Baked Beans

Chicken Fillets coated in a Crispy Breadcrumbs served with Baked Potato & Cucumber Sticks

Fresh Pasta Ravioli coated in a Rich Tomato and Herb Sauce

Sweets

Trio of Dairy Ices Cream topped with Chocolate Sauce and Mini Marshmallows

Strawberry flavoured Fruit Jelly accompanied with lightly Whipped Cream

Warm Chocolate Fudge Cake with Ice Cream

Warm Treacle Sponge Pudding topped with Custard

For children, soft drink alternatives are served in place of the wedding package drinks

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Evening Catering

Hog Roaster: Minimum of 70 guests

Carved in front of your guests as a showpiece for your evening catering, we are pleased to offer a hog roast in two options:

Standard - Served with Bramlay Apple Sauce

White and Brown Soft Baps, Sweet Onion Red Pepper and Chilli Compote and a selection of Mustards

Premium - Served with Sage & Onion Stuffing,

White and Seeded Brown Soft Baps, Bramlay Apple Sauce, Coleslaw, Tomato and Red Onion, Mixed Salad Leaves, Baked Rosemary and Sea Salt Baby Potatoes, Sweet Red Onion & Beetroot Relish a selection of Mustards and Pickles

Boards & Platters

If you would like a more informal option for your evening guests, then we are delighted to offer the following:

Highland Cheese Board

Selection of 4 fine Scottish Cheeses accompanied with Chutneys, Grapes and Celery, Honeycomb & Walnuts, Assorted Breads, Cheese Biscuits

Pate Board

Three types; a Meat Pâté/Terrines, a Fish Pâté/Terrine, a Vegetarian Pâté
Red Onion Marmalade, Pickled Vegetables and Chutneys
Assorted Flat & Stick Breads, Oatcakes

Anti Pasti Platters

Prosciutto, Salami, Chorizo, thinly sliced Smoked Venison,
Mixed Olives and Feta Mozzarella Balls, Sunblush Tomatoes, Aubergine and Garlic Dip,
Houmous, Artichoke Hearts, Rocket and Parmesan Salad, Pickled Anchovies
Stuffed Sweet Chilli Peppers, White Bean and Coriander Spread
Pitta and Ciabatta Breads

Each Platter and Boards for a minimum number of 30 guests

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Evening Desserts Options:

We are pleased to offer the following desserts options:

Additional supplement cost per person:

French Apple Flan or Summer Berry Pavlov or Chocolate Profiteroles

Alternative evening catering option and you would love the idea of fending of those hunger pains at 11.30pm during an evening on the dance floor, then we are pleased to offer the following:

Traditional Highland Stovies with Bannocks

Mini Bacon Bap and Heinz Tomato Ketchup

Game Sausage Hot Dogs with Sauté Onions HP Sauce

Mini Baked Savoury Pastries & Pies

Platters of Cocktail Filled Sandwiches

Pre Wedding Ceremony refreshments for all guests attending

Homemade Biscuits served with Tea & Coffee

Assorted Sandwiches served with Tea & Coffee

Seasonal Canapés

A plated selection of two hot and two cold Canapés per person

A plated selection of Mini Afternoon Cakes to include

Lemon Drizzle, Carrot, Victoria Sandwich

Bite size assorted Scones topped with Jam and Clotted Cream

Skewered Cantaloupe Melon pieces & Serrano Ham

Asparagus Spears wrapped in Parma Ham

English Strawberries dipped in Belgium Chocolate (June to September)

Warm Mini Mince Pies (December only)

(Minimum 70 guest's entire party must be catered for)

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