

SAMPLE WEDDING MENU

FROM £65 PER PERSON

STARTERS

CULLEN SKINK
Chives, Fresh Bread & Butter

PAN-SEARED NORTH SEA SCALLOPS
Cauliflower Puree & Smoked Bacon Crumb

BOWL OF SOUP
Freshly Baked Bread & Butter

CRISPY HAGGIS BALLS &
PARSNIP CRISPS
Neeps, Tatties & Malt Whisky Gravy

GOAT CHEESE & BEETROOT
CHUTNEY FILO (V)
Peppered Rocket & Pea-Shoots

CHICKEN LIVER PARFAIT
Red Onion Jam & Arran Oatcakes

INTERMEDIATE

CHOICE OF SORBET

MAINS

PAN-SEARED CHICKEN SUPREME
Dauphinoise Potato, Tender Stem Broccoli,
Cherry Vine Tomato & Whisky Jus

SCOTTISH SALMON FILLET
Baby New Potatoes, Olives, Sun Blushed
Tomato & Green Beans with Salsa Verde

SEA BASS
Herb Mashed Potatoes, Roasted Cherry
Vine Tomatoes, Green Beans with a Lemon
& Chive Butter

BRAISED FEATHER-BLADE STEAK
Honey Roasts Vegetables,
Mashed Potato & Crispy Leeks

ROASTED BUTTERNUT SQUASH,
SPINACH & SUN BLUSHED TOMATO
WELLINGTON (V)
Basil Pesto, Spinach & Peas

GRILLED RUMP OF LAMB
Roasted Garlic Mashed Potatoes, Chantenay
Carrots, Sugar Snap & Rosemary Jus
(£3 per person supplement)

RIBEYE STEAK 8OZ
Thick Chips, Cherry-Vine Tomato,
Flat Cap Mushroom & Watercress
(£3 per person supplement)

DESSERTS

WARM STICKY TOFFEE PUDDING
Arran Dairy Vanilla Ice-Cream
& Butterscotch Sauce

CHOCOLATE & COCONUT TART (V)
Cocoa Syrup

STRAWBERRY CRÈME BRULÉE
Home-Made Shortbread

BAKED VANILLA CHEESECAKE
Blackberry & Mint Compote

SELECTION OF SCOTTISH CHEESES
Celery, Grapes, Chutney & Arran Oaties

Please note dietary requirements can be catered for,
dishes may contain nuts and/or wheat please ask a server

