

# Lennox Wedding

# On Arrival

Glass of Prosecco, bottled beer or fruit juice

# Canapé

Choice of one canapé
Haggis Bon Bon's, burnt apple relish
Luss smoked salmon blini, dill cream cheese
Chocolate dipped strawberries
Moroccan lamb koftas, tatziki
Crispy brie pieces, cranberry jelly
Lentil & aubergine samosas
Pork & pear sausage rolls
Smoked salmon and cream cheese roulade
Beetroot & horseradish crostini

# Set Three Course Meal

# Choose one from each course

# To Start

Luss smoked salmon, lemon crème fraiche, capers and shallots
Stacks of haggis, neeps and tatties with whisky sauce
Parfait of chicken liver, mini Yorkshire puddings, apple and date chutney
Galia melon, mixed wild berries, fruit sorbet
Galia melon, smoked ham, dressed rocket
Roast chicken and pink peppercorn terrine, apple and date chutney
Roast red pepper, feta, jumbo cous cous and basil salad

# To Follow

All served with potato fondant, and seasonal vegetables

Corn fed breast of chicken, stuffed with haggis and a whisky sauce

Fillet of Shetland salmon, citrus beurre blanc

Slow cooked belly of pork, apple and cider sauce

12 hour braised feather blade of beef, red wine jus

Roast fillet of cod, cider braised lentils

Roast heritage pumpkin, feta, pomegranate and mint

Fillet of sea bass, Café de Paris butter

# To Finish

Sticky toffee and date pudding, sticky toffee sauce and vanilla ice cream
Tart au citron, raspberry sorbet and fruit coulis
Baked vanilla cheesecake, blackberry compote and vanilla ice cream
Duo of chocolate tart, white chocolate ice cream
Traditional Scottish crannachan
Seasonal fruit crumble with classic custard
Glazed crème brûlée with shortbread biscuits

Drinks with Your Meal

125ml of house wine, or fruit juice

For a Toast with Speeches

Glass of Prosecco

Also Included

Bridal Suite on the night of your wedding

Master of Ceremonies