



Wedding Breakfast Menus

Menu A

Chicken liver parfait, smoked duck, black cherry & ginger bread

Roasted sea bass with chickpea & chorizo stew, salsa verde

Coconut and vanilla crème brulee, shortbread

Menu B

Black treacle cured Shetland Salmon, celeriac remoulade, fennel & apple

Braised Scottish ox cheek, parsley mash, crispy curly kale & bourguignon jus

Elderflower & vanilla panna cotta, strawberry compote, dry milk tuile

Menu C

Spiced carrot and butter milk soup

Corn fed chicken supreme, spring onion mash and petit pois a la francaise

Kirsch chocolate mousse, black berry sorbet

Vegetarian

Goat cheese pannacotta, celery & apple salsa, beetroot elements

Asparagus & parmesan tart, rocket & aged balsamic



Wedding Breakfast Menus - £3.00 Supplement per person

Menu D

Heirloom tomato salad, black olive, basil bread, sea buckthorn sorbet

Yuzu baked Atlantic cod, saffron & tomato risotto, squid ink tuile

Frangipane, pomegranate jam, cardamom yoghurt, aerated milk

Menu E

Lock Fyne smoked salmon, compressed cucumber, soft boiled quail egg

Borders sirloin steak, confit tomato, Portobello mushroom, hand cut chips,
peppercorn sauce

Dark chocolate pave, caramel ice cream

Menu F

Ham hock presse, charred leek and white truffle mayonnaise, fine herb salad

Rump of black face lamb, roasted garlic mash, young turnips, pearl barley jus

Salted caramel tart, peanut butter ice cream

Vegetarian

White truffle slow cooked duck egg, forage mushrooms, mushroom consommé, leek
ash

Cauliflower steak, purple cauliflower puree, kale chimchurri



Wedding Breakfast Menus - £7.00 Supplement per person

Menu G

Nori salmon, daikon radishes, wasabi creme fraiche, soy sesame dressing

Duck breast, rhubarb, walnut granola, king oyster mushroom, violette potatoes

Limoncello tart, mango & lavender salsa, cucumber sorbet

Menu H

Norfolk quail, sweet corn puree, chorizo, parsley arancini and popcorn shoots

Pan fried monkfish, Parsley risotto & roasted ceps

Peanut butter parfait, cherry sorbet & jelly

Menu I

Seared Orkney scallops, caramelised bacon, apple & vanilla puree, shaved iberico

Venison Roe Deer game pithivier, Kale & stem broccoli

Cranachan parfait, honey whiskey syrup, raspberries & oat raspberry granola



Canapés Options

Meat

Filo tartlet with smoked chicken,
avocado & olive tapenade

Ham hock terrine, paprika mayonnaise

Haggis bon-bon, potato puree & pickled
turnip

Stornoway black pudding fritter, leek ash
mayonnaise

Fish

Anchovies & black olive puff pastry

Somoked mackerel twists mousse,
charcoal cone

Atlantic prawn, smoked tomato,
avocado puree

Smoked salmon tartar, keta caviar

Vegetarian

Wild mushroom and shallot Duxelles
bouche

Crispy halloumi sesame bites

Spiced courgette, red pepper and risotto
bonbon

Parmesan shortbread, goat cheese
mousse, red onion jam

Sweet

Mini Eton raspberry mess

Dark chocolate cup, lemon mousse, kiwi,
raspberry

Mini Lime tart, Italian meringue

Cornish curd cheesecake, strawberries



Evening Buffet Options

Meat

Mini Steak pie

Mini Shepherd's pie

Slow braised Scottish lamb shoulder hot pot

Mini cheese burger on brioche bun

Traditional hornigs haggis, crushed carrots & sweet

Free range chicken bang bang satay skewers

Vegetarian

Chick pea & baby spinach curry

Halloumi fritters, pomegranate, chilli & mint

Giant Israeli couscous, roasted
Mediterranean vegetables, salsa verde

Roasted butternut squash, toasted pumpkin
seeds, potato gnocchi, dressed rocket leaves

Beetroot risotto, arran blue cheese, candied
walnuts

Fish

Fish pie

Cod Goujons & tartar sauce

King prawn masala

Smoked haddock fish cakes & sweet chilli sauce

Grilled Shetland salmon, lime & coriander,
crispy noodles

Sweet

Coconut & Vanilla crème brulee, shortbread

Apple & Cinnamon crumble, anglaise sauce

Seasonal fruit kebabs, raspberry coulis

Sticky toffee pudding & butterscotch sauce

Dark chocolate coffee mousse, almond
biscotti



The Bonham Winter Package

£70 per guest

Inclusive of :

Exclusive use of The Dean Suite & The Library

Use of Drumsheugh Gardens for photographs

Complimentary menu tasting for the couple (for wedding of 15 or more)

1 glass of Prosecco per guest on arrival

Reception canapés – 3 per guest

1 glass of Prosecco per guest for speeches

3 course Wedding breakfast

Tea and coffee, served with home-made biscuits

1/2 bottle of house wine per guest

3 choice evening buffet

Table linen, Tea lights/Church candles, Place cards & Menu cards

*The Bonham Winter Wedding Package is valid from the 1st of November
to the 1st of March*



The Bonham Melville Package

£90 per guest

Inclusive of :

Exclusive use of The Dean Suite & The Library

Use of Drumsheugh Gardens for photographs

Complimentary menu tasting for the Bride & Groom (for wedding of 15 or more)

1 glass of Prosecco per guest on arrival

Reception canapés – 3 per guest

1 glass of Prosecco per guest for speeches

3 courses Wedding Breakfast, Tea & Coffee & home -made biscuits

1/2 bottle of house wine per guest

3 choice evening buffet

Table linen, Tea lights/Church candles, Place cards & Menu cards

SUNDAY WEDDING SPECIAL

Book the Melville Package on a Sunday at The Bonham and receive the following extras with our compliments :

An extra glass of Prosecco per guest

An overnight stay in a Superior room for the Bride and Groom



The Drumsheugh Ultimate Package

£110 per guest

Inclusive of :

Exclusive use of The Dean Suite & The Library

Use of Drumsheugh Gardens for photographs

Complimentary menu tasting for the Bride & Groom (for wedding of 15 or more)

1 glass of Prosecco per guest on arrival

Reception canapés – 4 per guest

1 glass of Prosecco per guest for speeches

3 courses upgraded Wedding Breakfast Menu

Tea and coffee, served with Bonham home -made macarons

1/2 bottle of house wine per guest

4 choice evening buffet

Drink of choice for guests attending the meal at the evening reception

Overnight stay in a Double Superior B&B for the Bride and Groom

Table linen, tea lights/Church candles, Place cards and Menu cards

SUNDAY WEDDING SPECIAL

Book the Drumsheugh Ultimate Package on a Sunday at The Bonham and receive the following extras with our compliments :

An extra glass of Prosecco per guest

An upgrade to a Junior suite for the Bride and Groom



The Bonham N.35 Exclusive Package

£5999 based on 50 Adult Day Guests

Inclusive of :

Exclusive use of The Dean Suite & The Library

Exclusive use of the Bonham Restaurant

Use of Drumsheugh Gardens for photographs

Complimentary menu tasting for the Bride & Groom

1 glass of Prosecco per guest on arrival

Reception canapés – 3 per guest

1 glass of Prosecco per guest for speeches

3 courses Wedding Breakfast, Tea & Coffee with home-made biscuits

1/2 bottle of house wine per guest

3 choice evening buffet

Drink of choice for guests attending the meal at the evening reception

Overnight stay in The Executive Suite for the Bride and Groom

Table linen, Tea lights/Church candles, Place cards and Menu cards

SUNDAY WEDDING SPECIAL

Book the Bonham N.35 Restaurant Exclusive Wedding Package on a Sunday at The Bonham and receive the following extras with our compliments :

An extra glass of Prosecco per guest



Terms & Conditions

CONFIRMATION BY CLIENT

A provisional booking is normally held for 14 days unless alternative arrangements have been made. A provisional booking puts neither party under obligation to confirm the function. The booking will be released unless we hear from you within 14 days of provisional booking.

DEPOSIT

To secure your booking a non-refundable deposit of £500, together with a signed contract, will be required.

FINAL BALANCE

Final details will be done 4 weeks before the wedding and full pre-payment is due 14 days prior the wedding date. Any extras are payable on departure.

CANCELLATION POLICY

See Wedding contract for full terms and conditions

MISCELLANEOUS

Your Wedding Tasting meal should consist of a choice of 2 starters, 2 mains courses and 2 desserts. Additional choices will be charged. Speak to your wedding Coordinator for details.

You will be liable for the cost of repairs carried out as a result of any damage caused to any part of the hotel premises or equipment thereon by the negligence, wilful act or default of any persons by you on your behalf.

CHECK IN / OUT TIMES

Check in for all guests is 3pm and check out is 11 am. Late check out is available, subject to an additional charge.