



# Wedding Banquet Menu Selector

Supplement is Priced Per Person

CANAPES	Monarch	Sovereign	Royal	Fairytale
Parmesan arancini	£1.75	✓	✓	✓
Tandoori chicken skewers	£1.75	✓	✓	✓
Haggis fritter with a honey mustard mayo dip	£1.75	✓	✓	✓
Vegetarian haggis bon bons	£1.75	✓	✓	✓
Cheddar cheese, chorizo and olive skewers	£1.75	✓	✓	✓
Red pepper hummus tartlet	£1.75	✓	✓	✓
Falafel bites	£1.75	✓	✓	✓
Chicken liver pate with caramelized onion on Scottish oatcake	£1.75	£0.75	✓	✓
Goat's cheese crostini with diced apricot and pistachio crumb	£1.75	£0.75	✓	✓
Mini beef burgers with tomato relish	£2.50	£0.75	✓	✓
Scottish smoked salmon tartar with dill mayo in a mini tart	£3.00	£1.00	✓	✓

STARTERS & SOUPS	Monarch	Sovereign	Royal	Fairytale
Haggis fritters on mustard mashed potato served with a local whisky cream sauce [Alternative: Vegetarian Haggis Bon Bons]	✓	✓	✓	✓
Tomato, red pesto and feta cheese tart with caramelized onion and micro salad garnish	✓	✓	✓	✓
Classic Atlantic prawn cocktail, with Marie Rose sauce, gem lettuce, tomato and croutons	✓	✓	✓	✓
Tomato, berry, and mozzarella salad with picked shallots, capers, guacamole and raspberry dressing	✓	✓	✓	✓
Chicken and ham hock terrine with tarragon mayo, piccalilli and mustard, served with toasted baguette slices	✓	✓	✓	✓
Smoked Haddock fishcake with citrus mayo, watercress and chermoula dressing	✓	✓	✓	✓
Mediterranean mezze platter: Hummus, roasted red peppers, olives, grapes, artichoke hearts and toasted flatbread	£2.00	✓	✓	✓
Charcuterie platter: Cured and smoked meat selection, cheddar cheese, brie, chutney, olives, micro salad and toasted sourdough	£3.00	£2.00	✓	✓
Scottish smoked salmon with semi dried tomato, horseradish mayo and sweet pickled cucumber	£3.00	£2.00	✓	✓
Soups: Tomato and roasted red pepper OR sweet potato, butternut squash and coconut OR leek and potato OR carrot and lentil	✓	✓	✓	✓
Broccoli stilton soup	£1.50	✓	✓	✓

<b>SORBETS</b>	<b>Monarch</b>	<b>Sovereign</b>	<b>Royal</b>	<b>Fairytale</b>
Strawberry OR passionfruit OR mango	£1.50	£1.50	✓	✓
Gin and tonic OR Champagne	£2.00	£2.00	✓	✓

<b>MEAT &amp; FISH MAINS</b>	<b>Monarch</b>	<b>Sovereign</b>	<b>Royal</b>	<b>Fairytale</b>
Seared seabass fillet, horseradish and herb gnocchi with peas, spinach, carrot puree and lemon oil	✓	✓	✓	✓
Roasted chicken supreme with dauphinoise potatoes, garlic roasted courgette and chorizo puree	✓	✓	✓	✓
Tian of braised beef and smoked ham hock in a Bourguignon sauce with dauphinoise potatoes and roasted carrots.	✓	✓	✓	✓
Pan roasted cod fillet with pea, asparagus and lemon risotto	✓	✓	✓	✓
Pan fried chicken supreme, haggis fritter, mashed potato, smoked bacon and roasted carrot with a whisky cream sauce	✓	✓	✓	✓
Baked salmon fillet atop a feta, spinach and tomato stew with citrus sauce	£5.00	✓	✓	✓
Roasted beef sirloin, fondant potatoes, asparagus and a baked tomato paired with peppercorn sauce OR a red wine jus	£5.00	£3.00	✓	✓
Marinated lamb rump with potato rosti bites, black pudding bon bons, savoy cabbage, carrots and a mint jus	£6.00	£4.00	✓	✓
Roasted duck breast, five spiced sweet potato puree, beetroot and carrot with a hoisin infused jus	£6.00	£4.00	✓	✓

<b>VEGETABLE AND VEGAN MAINS</b>	<b>Monarch</b>	<b>Sovereign</b>	<b>Royal</b>	<b>Fairytale</b>
Vegetable Risotto with tomato and basil sauce, roasted red peppers and olives	✓	✓	✓	✓
Wild mushroom ragout and creamy polenta topped with parmesan cheese and hazelnuts	✓	✓	✓	✓
Beetroot risotto with goat's cheese and roasted walnuts	£2.00	✓	✓	✓
Classic ratatouille tart with red pepper sauce and rocket salad	£3.00	£2.00	✓	✓
Buffalo baked cauliflower and Moroccan spiced couscous topped with pomegranate and mint yoghurt	£3.00	£2.00	✓	✓

<b>DESSERTS</b>	<b>Monarch</b>	<b>Sovereign</b>	<b>Royal</b>	<b>Fairytale</b>
Scottish raspberry cranachan with whisky syrup, crunchy oats and shortbread	✓	✓	✓	✓
Caramelized apple crumble tart with salted caramel ice cream	✓	✓	✓	✓
Homemade sticky toffee pudding with butterscotch sauce and rich vanilla ice cream	✓	✓	✓	✓
Classic vanilla crème brulee with shortbread biscuits	✓	✓	✓	✓
Salted caramel tart with lemon curd and popcorn	£2.50	✓	✓	✓
Coconut panna cotta with mango passionfruit coulis and crunchy granola	£2.50	✓	✓	✓
Traditional vanilla cheesecake with strawberry Chantilly cream and chocolate sauce	£2.50	£2.00	✓	✓
Belgian chocolate mousse served in a chocolate cup with cherry compote, Chantilly cream and chocolate chip shortbread	£3.00	£2.50	✓	✓
Carrot cake with apple puree and chocolate orange ice cream	£3.00	£2.50	✓	✓
Selection of 3 Scottish cheeses served with fruit jelly, rustic Scottish oatcakes and grapes	£6.00/ £13.00*	£6.00/ £13.00*	£6.00/ £13.00*	£13.00*

\*if served as an additional course