

Additional Menu Options

Wedding selector canapé options

Smoked trout and horseradish on rye
Dipped strawberries and cherries
Ogden melon and Parma ham wraps
Egg and chorizo crostini
Selection of topped blinis
Minted pea parmesan tacos
Basil cream cheese filled cherry tomatoes

Starter Options

Roasted tomato and red pepper soup
Lentil and smoked bacon soup
Robert Alexanders Haggis, neeps and tatties, leek and whisky cream
Ham Hough Terrine, red onion and chilli marmalade, oatcakes
Smoked chicken and apple salad, toasted walnut oil dressing.

Soups

Cream of Vegetable
Carrot and Coriander
Leek and Potato
Tomato and Basil
Lobster Bisque
Cream of Cauliflower

Liquid Canapé's

Haggis bon bon in a whisky veloute
Queen scallops in a Thai Broth

Main Course Options

Roasted pork loin, pink peppercorn sauce, potato gratin, purple sprouting broccoli
Roasted leg of lamb with Moroccan spices, warm courgette and chick pea salad, flat breads
Roasted Scottish Rib Eye, creamy mustard mash, seasonal root vegetables, horseradish
Chicken breast, lemon, thyme and garlic, leek mash potatoes, cherry tomato sauce
Seared salmon fillet, tartar potato cake, dill hollandaise, buttered asparagus
Wild mushroom and broccoli strudel, herb leaf salad, rosemary baby potatoes

Dessert Options

Dark chocolate beetroot cake, poached pear and crème fraiche
Raspberry cranachan, tablet ice cream
Apple and cinnamon tart, honey and vanilla yoghurt
Butter shortbread, strawberries, heather honey cream, strawberry sorbet
Lemon tart, Chantilly cream
Dark chocolate tart, pistachio cream, fresh raspberries

We are happy for you to mix and match to design your own menu, should you need any help in doing so please don't hesitate contacting us on the number provided