



WEDDING MENUS

MENU 1 :

STARTERS

CARROT & CORIANDER SOUP

with Freshly Baked Bread Roll

FANTAIL of MELON

with Prosciutto & Raspberry Coulis

MAIN COURSES

PAN FRIED SUPREME of CHICKEN

with Crushed Potatoes, Chantenay Carrots & Lemon and Thyme Veloute

AWARD WINNING STEAK PIE

with Baby New Potatoes, Chantenay Carrots & Puff Pastry

VEGETABLE MOUSSAKA

with Mixed Leaves & Flat Bread (V)

DESSERTS

BAKED VANILLA CHEESECAKE

with Crushed Amaretti & Butterscotch Sauce

PROFITEROLLES

with Belgian Chocolate Sauce



WEDDING MENUS

MENU 2 :

STARTERS

ROASTED VINE TOMATO & BASIL SOUP

with Freshly Baked Bread Roll

CHICKEN LIVER PATE

with Aromatic Micro Herbs & Red Onion Marmalade

MAIN COURSES

FILLET of SALMON

steamed with Potatoes, Red Peppers and Green Beans & Smoked Haddock Veloute

BRAISED SCOTCH BEEF

with Fondant Potato, Chantenay Carrots & Rich Red Wine & Rosemary Sauce

RED ONION & GOATS CHEESE TART

with Pan Fried Mediterranean Vegetables & Balsamic Glaze (V)

DESSERTS

CITRUS TART

with Berry Compote & Raspberry Coulis

STICKY TOFFEE PUDDING

with Fresh Cream & Toffee Sauce



WEDDING MENUS

MENU 3 :

STARTERS

PEAR & BLUE CHEESE SALAD

with Rocket Leaves, Raspberries, Mango Coulis & Balsamic Glaze

SMOKED MACKEREL RILLETTES

with Red Onion & Coriander, Sliced Cucumber and Sweet Chilli Dressing

MAIN COURSES

ROASTED LOIN of PORK

with Crushed Potatoes, Leeks & Smoked Pancetta and Whisky Sauce

CONFIT of SCOTCH LAMB

with Wholegrain Mustard Mash, Chantenay Carrots, Green Beans and Red Wine Sauce

THAI VEGETABLE CURRY

with Egg Noodles & Flat Bread (V)

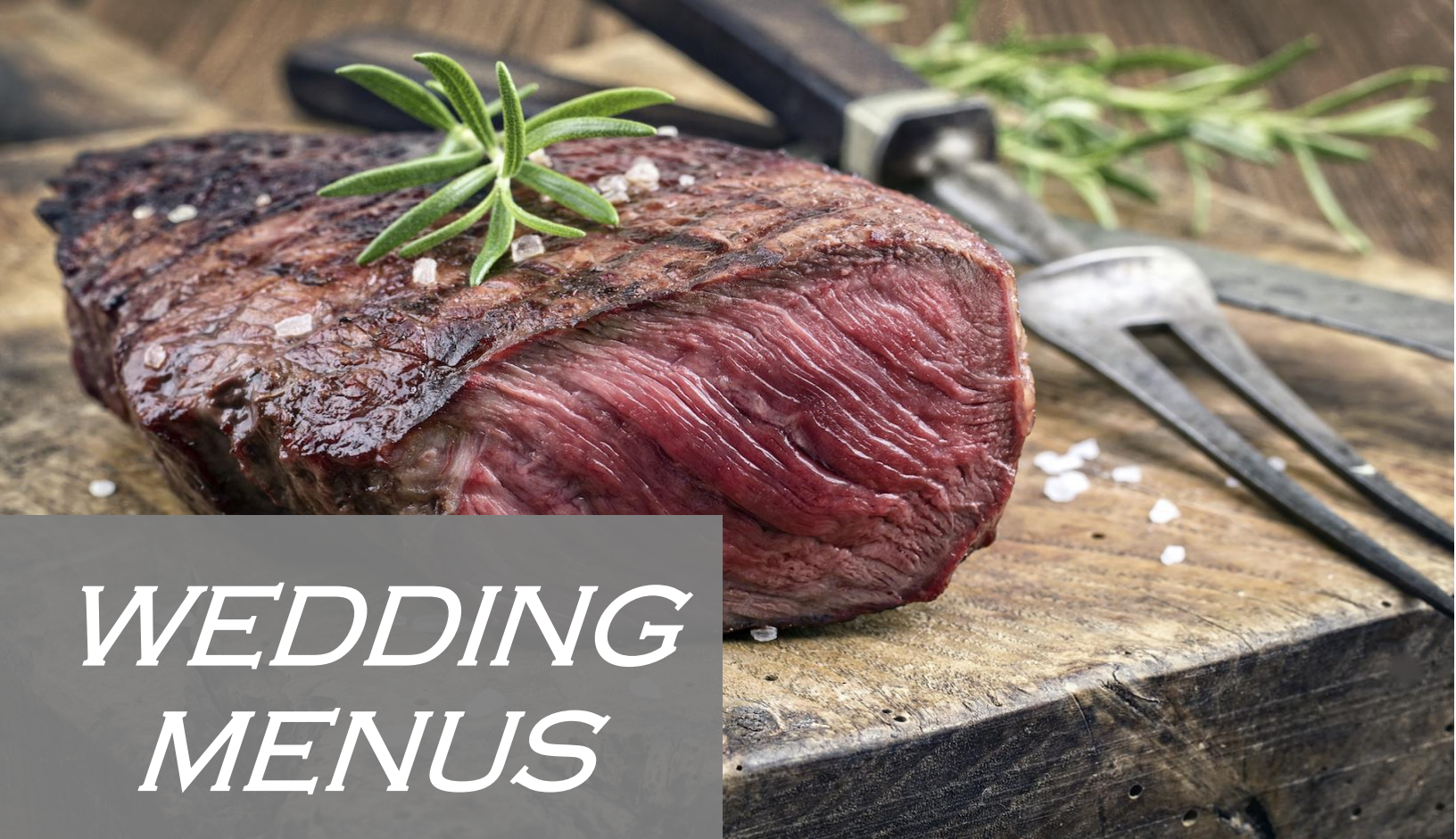
DESSERTS

SCOTTISH ETON MESS

with Meringue, Fresh Strawberries & Raspberry Coulis

CHOCOLATE TART

with Baileys Custard & Toasted Almonds



WEDDING MENUS

MENU 4 :

STARTERS

WILD MUSHROOM FRICASSEE

with Garlic & Chives on Toasted Ciabatta

DUO of HOT & COLD SMOKED SALMON

with Aromatic Micro Herbs and Red Onion, Chilli & Mango Relish

MAIN COURSES

PAN FRIED FILLET of COD

with Crushed Potatoes, Roasted Mediterranean Vegetables and Champagne & Caper Dressing

ROAST LOIN of VENISON

with Fondant Potato, Chantenay Carrots, Pea Puree and a Rich Red Wine Sauce

GOATS CHEESE & SPINACH RAVIOLI

with Truffle Oil & Parmesan Cheese Shavings (V)

DESSERTS

LEMON MERINGUE TART

with Crushed Pistachios & Mango Coulis

DARK CHOCOLATE TORTE

with White Chocolate & Coconut Cream

WEDDING MENUS

SCOTTISH FAYRE 1 :

STARTERS

"EAST NEUK" SEAFOOD CHOWDER

Local Fresh & Smoked Fish with, Potatoes, Chives and Saffron

PEAR & BLUE CHEESE SALAD

with Rocket Leaves, Raspberries, Mango Coulis & Balsamic Glaze

MAIN COURSES

ROASTED LOIN of PORK

stuffed with Haggis served with Crushed Potatoes, Leeks & Smoked Pancetta and Whisky Sauce

CONFIT of SCOTCH LAMB

with Wholegrain Mustard Mash, Chantenay Carrots, Green Beans and Red Wine Sauce

RED ONION & GOATS CHEESE TART

with Pan Fried Mediterranean Vegetables & Balsamic Glaze (V)

DESSERTS

SCOTTISH CRANACHAN

with "Fife" Oats, Raspberries, Heather Honey & Scotch Whisky

CHOCOLATE TART

with Baileys Custard & Toasted Almonds





WEDDING MENUS

SCOTTISH FAYRE 2 :

STARTERS

WILD MUSHROOM FRICASSEE

with Garlic & Chives on Toasted Ciabatta

DUO of HOT & COLD SMOKED SALMON

with Aromatic Micro Herbs and Red Onion, Chilli & Mango Relish

MAIN COURSES

PAN FRIED FILLET of COD

with Crushed Potatoes, Roasted Mediterranean Vegetables and Champagne & Caper Dressing

ROAST LOIN of VENISON

with Fondant Potato, Chantenay Carrots, Pea Puree and a Rich Red Wine Sauce

RED ONION & GOATS CHEESE TART

with Pan Fried Mediterranean Vegetables & Balsamic Glaze (V)

DESSERTS

LEMON TART

with Crushed Pistachios & Mango Coulis

SCOTTISH ETON MESS

with Meringue, Fresh Strawberries & Raspberry Coulis



EVENING BUFFET

OPTION 1 :

FRESH ROLLS

with Bacon or Haggis or Fried Egg

OPTION 2 :

SCOTCH BEEF STOVIES

with Oatcakes

OPTION 3 :

SELECTION of PIES

Steak Pie, Curry Pie, Vegetarian Pie (2 per person)

OPTION 4 :

FISH n' CHIPS

Fish Goujons or Chicken Goujons with Chips