



4 Course Wedding Breakfast Menu

£63 per person

2019 £66 per person 2020 £68 per person

STARTER

Dunkeld Smoked Salmon and a Three Potato Terrine with Sauce Gribiche

Tartare of Dunkeld Smoked Salmon with Crème Fraiche and Pickled Cucumber

Chicken Liver and Malt Whisky Parfait with an Apple and Rhubarb Chutney and Toasted Brioche

Bayonne Ham with Artichoke Purée and a Marinated Baby Artichoke with Toasted Sunflower Seeds

“Oeuf Froid Carême”; Artichoke Heart, Smoked Salmon, Poached Egg and Herring Caviar

Scottish Blue Tail Lobster Bisque with Armagnac

Cream of Paris Button Mushroom, Crème D’Isigny and Brillat Savarin Toast

Heritage Carrot Tarte Tatin, Cumin, Goat Cheese, Herb Salad and a Honey Mustard Sauce

Ballotine of Blairgowrie Duck with Pistachio, Plum Chutney, Mixed Greens and Sour Dough

Cervelas of Loch Duart Salmon with North Sea Cod and Achiltibuie Scallops, Leek Fondue and a Light Butter Sauce

INTERMEDIATE

Seared Achiltibuie Scallop with Avocado Purée, Pan Fried Avocado, Pak Choi and Pink Grapefruit Salsa

Seared Achiltibuie Scallop, Grilled Leek, Caramelised Baby Onion with Chorizo and a Sherry Vinegar Emulsion

North Berwick Brown Crab Cannelloni, Spinach, Button Mushrooms and a Crab Bouillon

North Berwick Crab Cake with Green Apple, Kohlrabi, Radish and a Sweet Chilli Dressing

Loch Creagan Clam and Cockle Palourdes Risotto with Deep Fried Baby Artichoke

Pea, Bacon, Loch Creagan Clams and Brown Crab Gnocchetti

Glazed Peelham Farm Pork Belly, Raz-El-Hanout, Chickpea Purée, Crisp Blue Prawn

Three Loch Creagan Oysters Rockefeller

MAIN COURSE

Loch Duart Salmon Tournedos with Broccoli Purée Stem Broccoli, Shitake and a Miso Butter Sauce

Fillet of Gilthead Bream, a Tian of Courgette, Pine Nuts, Parmesan and a Parsley Jus

Roast Atlantic Cod, Black Rice, Calamari 'Persillade', Courgettes and Spiced Pepper Coulis

Tournedos of Peterhead Haddock, Palourdes and Cockles, Sea Purslane and Crushed Potato

Roast Free Range St. Brides Chicken Breast, Mimolette Mash, Sorrel Pesto and Chicken jus

Roast St. Brides Guinea Fowl, Fregula Sarda, Wild Mushroom, Sun Blush Tomato and Guinea Fowl jus

Confit Duck Leg with a Horseradish Mash, Poached Cherries and a Sour Cherry Sauce
Rare Breed Glazed Pork Collar, Potato Gnocchi, Wild Mushroom, Sun Blush Tomato and Wild Garlic
Perthshire Roast Rack of Lamb, Creamed Potato, Courgette Gratin and a Lamb Jus

Fillet of West Coast Turbot "Meunière", Onion Purée and Tempura and Soya Chicken Jus

Wild Atlantic Sea Bass, Barigoule of Artichokes, Tapenade Crouton, Extra Virgin Olive Oil and Basil Oil

Braised Shin of Angus Beef and Guinness Braised Beef Pudding with Roasted Carrot, Kale and a Red Wine Jus

Butter Roasted Peterhead Halibut with Creamed Leeks, Crushed Charlotte Potatoes and Lobster Bisque

Highland Roasted Loin of Venison, Pommes Dauphine, Spring Cabbage and a Sauce Poivrade

DESSERTS

Chocolate and Hazelnut Praline Croustillant and Oreo Ice Cream

Caramelised Apple Toffee Pudding with Vanilla Ice Cream

Exotic Fruits Ravioli, Pina Colada Cream and Lime Sorbet

Raspberry and Rosewater Trifle with Green Chartreuse Granité

Strawberry and Verbena Tiramisu

Albert Roux Signature Caramelised Lemon Tart with Blackcurrant Sorbet

Gratin of Poached Strawberry, Champagne Sabayon, Champagne Sorbet and an Almond Tuile

Freshly Brewed Tea and Coffee with Petit Fours £4.50