

4 Course Wedding Breakfast Menu

2018 - £63 per person

2019 - £66 per person 2020 - £68 per person

STARTER

Bisque of Scottish Bleu Tail Lobster with Armagnac

Pea and Ham Hock Soup, Ham Hock Bonbon

Cream of Watercress Soup, with a Poached Egg – served hot or cold

Gaspacho, Feta, Black Olive, Basil and Extra Virgin Olive Oil

Balvenie Whisky Cured Smoked Salmon Parcel, Sweet Dill Dressing, Toasted Brioche

Heritage Potato Terrine, Balvenie Cured Smoked Salmon, Mixed Leaf Lettuce

Chicken Liver and Malt Whisky Parfait with Plum Chutney, Toasted Brioche

Ballotine of Blairgowrie Duck, Pistachio, Plum Chutney, Sourdough

Asparagus and Vegetable Salad, Goat Curd, Quail Eggs, Black Olive Crumb, Croutons

Beetroot Carpaccio, Pickled Beetroot, Apple, Crowdie, Hazelnut

Tartare of Venison, Pickled Mushrooms, Beetroot, Radish, Chestnut Cream

INTERMEDIATE

Seared Achiltibuie Scallops, Shallot Puree, Leek and Baby Onion, Chorizo, Sherry Vinegar

Tiger Prawn Tempura, Avocado Puree, Pan Fried Avocado, Pak Choi, Pink Grapefruit, Sweet Chili Dressing

Seared Achiltibuie Scallops, Peelham Farm Pork Belly, Apple Sauce, Compressed Apple, Jus

Fillet of Lemon Sole, Viennoise Crust, Spinach, Langoustine Sauce

Pave of Loch Duart Salmon, Parsley Creamed Potato, Buttered Asparagus

Feuillete of Scottish Seafood, Leeks, Button Mushroom, Champagne Sauce

Morels, Peas, Broadbeans, Asparagus, Parmesan Risotto

Butternut Squash Lasagne, Quinoa, Field Mushrooms, Seasonal Vegetables, Pickled Mushroom, Light Butter Sauce

MAIN COURSE

Loch Duart Salmon Coulibiac, Wild Rice, Spinach, Mushroom Sauce

Roast Free Range St. Brides Chicken Breast, Mimolette Mash, Roasted Lanarkshire Carrot, Sorrel Pesto

Stuffed Free Range St. Brides Chicken with Porcini, Fondant Potato, Stem Broccoli, Rosemary Sauce

Roast Rump of Lamb, Pomme Anna, Courgette, Filled Tomato, Herb Crust

Braised Lamb Shanks, Garlic Mash, Hand Cut Ratatouille, White Wine Lamb Jus

Ballotine of Lamb, Sweetbread, Spinach, Morels, Pomme Anna, Lamb Jus

Braised Beef Cheek in Red Wine, Onion, Lanarkshire Carrot, Celery, Creamed Potato

Roasted Sirloin of Beef, Caramelised Onion, Lanarkshire Carrot, Pomme Anna, Spinach, Red Wine Jus

Roast Loin of Pork, Pork Belly, Apple and Sage, Black Pudding Mash, Thistly Cross Cider Jus

Baked Celeriac, Brown Rice, Belgium Endive, Mimolette Lattice, Light Butter Sauce

DESSERTS

Baked Vanilla Cheesecake, Cherries Marinated in Grand Marnier

Raspberry and Earl Grey Profiteroles, Bittersweet Chocolate Sauce

Sticky Toffee Date Cake, Pecan Brittle, Vanilla Ice Cream

Hazelnut Brownie, Whipped Crème Fraiche, Gianduja Ice Cream

Chocolate and Salted Caramel Mousse, Passion Fruit Sorbet

Crème Brulee, Balvenie Whisky Sauce, Shortbread

Strawberry Artic Roll with Berries Marinated in Champagne

Apple and Almond Tart, Calvados Custard, Clotted Cream

Exotic Fruit Raviole, Coconut Emulsion, Lime Sorbet

Freshly Brewed Tea and Coffee with Petit Fours ■ ■ ■ £4.50



4 Course Wedding Breakfast Menu

2018 - £85 per person

2019 - £87 per person 2020 - £89 per person

STARTER

Bisque of Scottish Bleu Tail Lobster, Lobster Bonbon
Highland Venison Consommé, Porcini and Quenelle
Salad of Langoustines, Truffle Dressing, Avocado, Apple and Lamb's Lettuce
Balvenie Whisky Cured Smoked Salmon Parcel, Caviar and Truffled Brioche
Layered Pressed Terrine of Ham, Chicken, Foie Gras, Parma Ham, Mushroom and Cabbage, Truffle Vinaigrette
Cornish Brown Crab Salad, Pickled Cabbage, Peanut Dressing
Caramelised Beetroot Tart, Goat Cheese, Seasonal Greens, Spiced Pecan, Honey Dressing
Highland Venison Carpaccio, Pickled Woodland Mushrooms, Charred Spring Onion

INTERMEDIATE

Seared Achiltibuie Scallops, Squid Ink Cavatelli, Ped Pepper Coulis, Fennel Shavings
Baked Scallop, Langoustine, Pike Quenelle, Button Mushroom, Leek, Chardonnay Sauce
Lobster Mousseline Wrapped with Spinach, Champagne Sauce
Fillet of Turbot Glazed with Champagne, Brown Shrimps and Asparagus
Duck Tourte with Foie Gras, Port Sauce and Cranberry
Saffron Risotto, Gold Leaf and Caviar

MAIN COURSE

Fillet of Halibut, Viennoise Crust, Spinach and Morels, Chicken Jus
Fillet of Seabass, Sourdough Crust, Charred Cherry Tomato and White Bean Ragout, Green Olive Butter
Roast Supreme of Guinea Fowl Stuffed under the skin with Porcini, Roasted Salsify, Jus
Roast Rack of Lamb, Mediterranean Vegetable Gateau, Black Olive Crushed Potato
Roast Fillet of Beef, Creamy Polenta, Porcini, Stem Broccoli, Sauce Chateau
Trio of Suckling Pig, Apple Compote, Caramelised Onion, Sage Crisp, Thistly Cross Cider Jus
Highland Roasted Loin of Venison, Spiced Braised Red Cabbage, Roast Pear, Port Wine Jus

Vegetarian Wedding Breakfast

STARTER

Heritage Potato Terrine, Sauce Gribiche and Dressed Leaves
Tartar of Tomato with Burrata and Crispy Quails Egg
"Oeuf Froid Careme" Artichoke Heart, Poached Egg and Buttered Spinach
Cream of Paris Button Mushroom, Crème D'Ysignie, Brillat Savarin Toast
Heritage Carrot Tart Tatin, Goat Cheese, Herb Salad

INTERMEDIATE

Salt Baked Beetroots, Green Apple, Kohlrabi, Radish, Sweet Chilli Dressing
Carrot Mousseline wrapped in Spinach, Butter Sauce and Chervil
Salad of Local Leeks, Free Range Egg Dressing
Mushroom Ravioli, Pickled Mushroom Chutney, Button Mushroom, Crème Fraiche Bullion
Parsley and Garlic Pearl Barley, Roasted King Oyster

MAIN COURSE

Parmesan Risotto with Sorrel Pesto and Toasted Seeds
Pithivier of Lightly Spiced Butternut Squash, Sage Butte Sauce
Lemon and Ricotta Tortellini, Salsa Verdi and Grapes
Hand rolled Bartlett Potato Gnocchi, Golden Cross Cheese, Hazelnuts
Dunsyre Blue Cheese and Broccoli Tart, Aubergine Caviar, Chive Sauce