



## 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  
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  
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, Grilled Radicchio Treviso, Gremolata  
Feuillete of Scottish Seafood, Leeks, Button Mushroom, Champagne Sauce  
Porcini Risotto, Sprouting Broccoli, Parmesan Shavings  
Butternut Squash Lasagne, Quinoa, Field Mushrooms, Seasonal Vegetables, Pickled Mushroom, Light Butter Sauce



## MAIN COURSE

Loch Duart Salmon Coulubiach, 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, Black Olive Confit Potato, Spiced Filled Tomato, Rosemary Jus

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, Celeriac, 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 and Mimolette Lattice, Light Butter Sauce

## DESSERTS

Sticky Toffee Date Cake, Pecan Brittle, Single Malt Whisky Ice Cream

Hazelnut Brownie, Whipped Crème Fraiche, Chocolate and Hazelnut Ice Cream

Black Forest Chocolate Mousse Cake, Marinated Cherry, Mascarpone Chantilly

Drambuie Crème Brulée, Citrus Fruits, Pistachio Tuille

Lemon Posset, Earl Grey Granité, Shortbread Biscuit

Pear and Almond Tart, Chocolate Sauce, Clotted Cream

Exotic Fruit Raviole, Coconut and Lime Emulsion, Coconut 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 Fennel and White 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, Chorizo and Corn Salsa, Sorel Pesto, Fennel Shavings

Baked Scallop, Langoustine, Quenelle, Button Mushroom, Leek, Chardonnay Sauce

Lobster Mousseline Wrapped with Spinach, Champagne Sauce

Fillet of Turbot Glazed, Oyster, Cucumber Spaghetti

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

The logo for Albert & Michel Roux Jr. at Crossbasket Castle. The text "Albert & Michel Roux Jr." is written in a white, elegant cursive script, while "CROSSBASKET CASTLE" is in a bold, white, all-caps serif font. The entire logo is set against a solid black rectangular background.

*Albert & Michel Roux Jr*  
**CROSSBASKET CASTLE**

## 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 Butter 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