

# CLASSIC WEDDING MENU

£40.00 PER PERSON  
OUR CLASSIC PACKAGE INCLUDES:

3 COURSE MEAL  
A GLASS OF PROSECCO OR ORANGE JUICE ON ARRIVAL  
3 CANAPÉS PER PERSON  
A GLASS OF PROSECCO TO TOAST  
TEA AND COFFEE

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## CANAPÉS

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**Panko haggis bon bons**

*Arran mustard mayo*

**Scottish salmon & cucumber tartar**

*Mini blinis*

**Mushroom & tarragon**

*Vol au vent*

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## STARTERS

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**Chicken and duck liver parfait**

*Plum and apricot chutney, condiments, oatcakes & sourdough bread*

**Red Lentil & carrots soup (vegan-gf)**

*With sourdough bread and butter*

**Spinach and feta cheese tartlet (v)**

*Micro leaves, mixed olives & sun-dried tomato dressing*

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## MAINS

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**Roast chicken supreme**

*Panko haggis bonbons, smoked whisky cream sauce*

**Broadcroft steak & vegetable pie**

*Buttered puff pastry*

*Both served with roast mixed vegetables & fondant potato*

**Vegetable Madras**

*Turmeric braised rice, mini poppadoms & tzatziki*

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## DESSERT

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**Warm apple tart**

*Raisin & cinnamon ice cream*

**Vanilla profiteroles**

*Hot chocolate sauce & grilled almonds*

**Chocolate truffle**

*Double cream vanilla ice cream, toffee sauce*

**Tea, coffee & Scottish tablet**

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OUR FOOD MAY CONTAIN NUTS, DERIVATIVES OF NUTS OR OTHER ALLERGENS.  
IF YOU SUFFER FROM AN ALLERGY OR FOOD INTOLERANCE, PLEASE NOTIFY A MANAGER. WE ARE HAPPY  
TO CATER FOR SPECIAL REQUIREMENTS. ALL CARE HAS BEEN TAKEN TO REMOVE SMALL BONES WHERE  
APPROPRIATE, BUT IT IS INEVITABLE THAT SOME MAY REMAIN.

# PRESTIGE WEDDING MENU

£50.00 PER PERSON  
OUR PRESTIGE PACKAGE INCLUDES:

4 COURSE MEAL  
A GLASS OF PROSECCO OR ORANGE JUICE ON ARRIVAL  
3 CANAPÉS PER PERSON  
A GLASS OF PROSECCO TO TOAST  
TEA, COFFEE & SCOTTISH TABLET

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## CANAPÉS

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**Panko haggis bon bons**

*Arran mustard mayo*

**Scottish salmon & cucumber tartar**

*Mini blinis*

**Mushroom & tarragon**

*Vol au vent*

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## STARTERS

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**Charentais melon & cured serrano ham (gf)**

*Exotic fruit & basil salad*

**Chicken liver, port & clarified butter parfait**

*Plum & apricot chutney, condiments, sourdough bread*

**Cajun salmon**

*Served in a tortilla basket & avocado dressing*

**Spinach and feta cheese tartlet (v)**

*Micro leaves, mixed olives & sun-dried tomato dressing*

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## INTERMEDIATE

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**Red lentil & carrot soup (v, vegan, gf)**

**Mixed vegetable scotch broth (v, vegan)**

**Macaroni cheese, garlic bread stick**

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## MAINS

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**28 day aged Roast Scottish sirloin (gf)**

*Mixed peppercorn sauce*

**Seared chicken supreme**

*Panko haggis bonbons, smoked whisky  
cream sauce*

**Mixed fish and seafood pie (gf)**

*Topped with orange cheddar & spring onion mash,  
mixed vegetables*

**Duo of lamb**

*Lamb cutlet & minted pie, French peas, Bordelaise sauce*

**Vegetable Madras**

*Turmeric braised rice, mini poppadoms & tzatziki*

*All served with a selection of roast vegetables  
& fondant potatoes*

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## DESSERT

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**Date & ginger sticky toffee pudding**

*Double cream vanilla ice cream, caramel sauce*

**Chocolate truffle**

*Double cream vanilla ice cream, toffee sauce*

**Lemon & Italian meringue tart**

*Cointreau custard*

**Tea, coffee & Scottish tablet**

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# DELUXE WEDDING MENU

£60.00 PER PERSON  
OUR DELUXE PACKAGE INCLUDES:

4 COURSE MEAL  
A GLASS OF PROSECCO OR ORANGE JUICE ON ARRIVAL  
4 CANAPÉS PER PERSON  
A GLASS OF PROSECCO TO TOAST  
A GLASS OF PROSECCO FOR THE MEAL  
TEA, COFFEE & SCOTTISH TABLET

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## CANAPÉS

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**Panko haggis bon bons**

*Arran mustard mayo*

**Scottish salmon & cucumber tartar**

*Mini blinis*

**Mushroom & tarragon**

*Vol au vent*

**White and dark chocolate strawberries**

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## STARTERS

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**Trio of mixed Scottish seafood**

*Atlantic baby prawns Marie-rose mayonnaise, smoked haddock & spring onion cake, smoked smoked salmon with honey mustard & pickled mouli, malted bloomer bread*

**Smoked pancetta, balsamic onions  
& baby leek tartlet**

*Kinked farm micro leaves, mixed olives & sun-dried tomato dressing*

**Chicken liver, port & clarified butter parfait**

*Plum & apricot chutney, condiments,  
sourdough bread*

**Spinach and feta cheese tartlet (v)**

*Micro leaves, mixed olives & sun-dried tomato dressing*

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## INTERMEDIATE

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**Red lentil & carrot soup (v, vegan, gf)**

**Pea & baked ham soup (gf)**

**Cullen skink soup**

**Macaroni cheese, garlic bread stick**

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## MAINS

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**28 day aged Roast Scottish sirloin (gf)**

*Battered onion ring, home dried tomato, cup mushroom,  
mixed peppercorn sauce*

**Seared chicken supreme**

*Panko haggis bonbons, smoked whisky  
cream sauce*

**Roast rack of Scottish lamb**

*Roasted garlic, mint & grain mustard dumpling,  
Bordelaise sauce*

**Steamed fillet of sea bass**

*Fresh Shetland mussels & clams sage*

**Vegetable Madras**

*Turmeric braised rice, mini poppadoms & tzatziki*

*All served with a selection of roast vegetables  
& fondant potato*

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## DESSERT

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**Trio of mini desserts**

*Chocolate profiterole with grilled almond,  
pistachio ice cream pavlova, Scottish strawberry tart,  
coulis, crème Anglaise*

**Amarena cherry & chocolate gateau**

*Strawberry ice cream, coulis*

**Chef's selected cheeseboard**

*Apricot & plum chutney, mini oatcakes & seeded biscuits*

**Tea, coffee and Scottish tablet**

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# WEDDING PACKAGE SUPPLEMENTS

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## BREAKFAST ROLLS

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**Potato Scone / Bacon  
Link Sausage / Lorne Sausage**

**£3.50 p/p**

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## CHARCUTERIE BOARDS

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**Let your guests relax and nibble on our  
hand selected charcuterie boards**

**£22.00**

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## LIVE COOKING WITH PASCAL

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**Watch, learn and enjoy!**

**Our talented head chef Pascal creates incredible  
canapés for your guests to delight in**

**1 hour — £250.00**

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## WEDDING DECOR

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**Crisp Wall  
Supplied — £50.00 / Supplied & filled — £75.00**

**Post Box — £50.00**

**Aisle Runner (Ivory / White) — £50.00**

**Easel — £50.00**

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## BEDROOM PACKAGES

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**Our 22 rooms can be reserved for your  
wedding celebration**

**Room rate of £80.00 on the night of  
wedding**

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## DRINKS FOR THE TABLE

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**Two bottles of house red or white — £38.00**

**Two bottles of house red or white plus  
6 bottles of beer — £58.00**

**Two bottles of house red or white plus 6 bottles of  
beer, & a bottle of Prosecco — £82.00**

**All drinks packages can be upgraded to  
include champagne for arrival toasts for an  
additional £6.00 p/p**