

Ceremony Wedding Package

Flower Arrangements for your Ceremony and Top Table

Seated Ceremony: One Pedestal Arrangement and One Table Arrangement

Standing Ceremony: Flower Arrangement for Front of Gazebo

Glass of Champagne for the Bride & Groom after ceremony

Use of Silver Cake Base

Personalised Bridal Knife as gift

Printing of menus, table plan and place cards

Candelabras on the tables

The services of a Master of Ceremonies to guide you smoothly through your day

Complimentary Bridal Suite for Bride & Groom on their wedding night

Strawberries and Champagne in your bridal suite

Wedding Breakfast Menu and Wine tasting prior to Wedding Day

Special Accommodation rates for your Wedding Guests

The above ceremony package does not include the fees for the attendance of the Registrar or Marriage Notice

The Ceremony Wedding Package is based on minimum of 50 guests for your wedding breakfast followed by an evening buffet catering for a minimum of 70 guests

If your numbers are below 50 guests a room hire supplement may apply subject to seasonal variation.

Wedding Package

Red Carpet Welcome

Glass of Champagne for Bride & Groom on arrival

Use of Silver Cake Base and Knife

Printing of menus, table plan and place cards

Candelabras on the tables

Complimentary upgrade to Bridal Suite for Bride & Groom in their wedding night

The services of a Master of Ceremonies to guide you smoothly through your day

Wedding Breakfast Menu and Wine tasting prior to Wedding Day

Special Accommodation rates for your Wedding Guests

The Wedding Package is based on minimum of 50 guests for your wedding breakfast followed by an evening buffet catering for a minimum of 70 guests

If your numbers are below 50 guests a room hire supplement may apply subject to seasonal variation.

Menu Selector

Wedding Breakfast

Summer Soups

- A - Sweet Potato, Chilli & Ginger
- B - Roast Tomato, Pepper & Basil
- C - Garden Pea and Spinach with Saffron Crème Fraiche
- D - Cauliflower Veloute with Pesto Oil
- E - Cullen Skink

Winter Soups

- F - Leek & Potato
- G - Scotch Broth
- H - Curried Lentil
- I - Celeriac Veloute with Crispy Pancetta
- J - Winter Vegetable and Pasta

Summer Starters

- A - Melon Cocktail with Mango and Kiwi Salsa
- B - Classic Prawn Cocktail
- C - Smoked Chicken and Pancetta Caesar Salad
- D - Smoked Salmon, Lemon and Dill Roulade
with young shoots and sweet tomato vinaigrette
- E - Smoked Chicken and Parma Ham Terrine
with a balsamic reduction and mixed shoots

Winter Starters

- F - Thyme, Pistachio Nut and Prune Roulade
with wild leaves and mustard glaze
- G - Chicken Liver Pate with Crispy Melba Toast
and red onion jam
- H - Smoked Salmon and Prawn Cocktail
- I - Warm Haggis and Plum Puree Parcel
served with a whisky jus
- J - Smoked Haddock and Spinach Tart
with warm cheese and mustard sauce

Main Courses

- A - Pan fried Chicken
with a mushroom and tarragon sauce served with chef's selections of potatoes and vegetables
- B - Pan fried Fillet of Salmon
with grilled asparagus and lemon & dill butter

C - Grilled Breast of Chicken served with Chorizo
with thyme, white beans and vegetable stew

D - Grilled Pork Cutlet
with honey apple, black pudding crushed potatoes and a calvados cream

E - Grilled Hake
with sweet potatoes, leeks, confit of fennel and a tomato and coriander salsa

F - Slow cooked Doubs of Beef
with creamy mash potato, bacon, cabbage and carrot stew and pan gravy

G - Roast Beef with all the trimmings
with chef's selection of potatoes and vegetables

H - Roast Lamb Rump
with ratatouille, gratin potato and a light garlic & thyme jus

I - Slow Braised Lamb Shank
with a parsley mash, root vegetables and rosemary jus

J - Grilled Rib Eye Steak
with sautéed mushrooms and onions and a whisky jus

Vegetarian Main Courses

A - Roma Tomato, Basil and Goats Cheese Tart
with herb salad and balsamic dressing

B - Pea and Parmesan Risotto
with pesto oil and parmesan crisp

C - Filo Basket with Provençal Vegetables and White Beans
with parsnip crisp and sweet balsamic

D - Grilled Flat Cap Mushrooms
with char grilled vegetables and tomatoes and a coriander salsa

Desserts

A - Dark Chocolate Tort
with chocolate strawberries and strawberry drizzle

B - Warm Sticky Toffee Pudding
with warm caramel sauce and vanilla ice cream

C - Strawberry and White Chocolate Cheesecake
with strawberry syrup and fruit coulis

D - Raspberry and Whisky Cranachan

E - Warm Apple Tart
with vanilla ice cream and caramel syrup

Children's Menu

Soup of the day

Mixed Salad

Melon

~O~

Sausage & Mash Potato with beans

Roast Chicken
Vegetables, potatoes and jus

Chicken Nuggets and Chips

Penne pasta with a rich tomato sauce

10" pizza

*Choice of margarita, chicken and sweet corn, ham & pineapple
or vegetable.*

~O~

Ice Cream

Banana Split Sundae with Nuts

Fresh Fruit Salad

Children under 12 years old
can choose from a half portion of chosen wedding breakfast or children menu.

Children Drinks Package

Drinks Reception

Glass of Fruit Cocktail

For your meal

Two Glasses of Soft Drink of your choice

For your toast

Glass of Sparkling Appletizer

Finger Buffet

A - Selection of Sandwiches

B - Selection of Wraps

C - Duck and Hoi Sin Spring Rolls

D - Vegetable Spring Rolls

E - Barbeque Chicken Drumsticks

- F - Barbeque Sticky Spare Ribs
- G - Sausage Rolls
- H - Mini Vegetable Quiche
- I - Selection of Mini Pizzas
- J - Pakoras with Curry Dip
- K - Samosas with Mint Dip
- L - Breaded Mushroom with Garlic and Herb Dip
- M - Breaded Cod Strips with Selection of Dips
- N - Breaded Chicken Strips with Selection of Dips
- O - Breaded Salmon Strips with Selection of Dips

Fork Buffet

- A - Haggis, Neeps and Tatties
- B - Scottish Stovies with Oatcakes
- C - Bacon, Sausage and Egg Rolls
- D - Chicken Curry with Nan Breads and Chutneys
- E - Beef or Vegetable Lasagne with Homemade Garlic Bread
- F - Beef Stroganoff with Steamed Wild Rice
- G - Chilli Con Carne with Tortilla Crisps, Sour Cream and Salsa
- H - Sweet Chilli Stir Fry with Soft Noodles and Toasted Pine Nuts

Canapés

- A - Warm Oat Rolled Haggis Balls
- B - Smoked Salmon, Beetroot Mousse, Horseradish Pancake
- C - Sun dried Tomato, Spinach and Feta Roulade toasted Brown Bread
- D - Smoked Haddock, Pea Tart, Soft poached Quails Egg
- E - Wild Mushroom and Parmesan Risotto Fritters

Drinks Packages

Package One

For your Drinks Reception

*Choice of: Glass of House Red or White Wine, Selection of Bottled Beers
and Glass of House Spirit & Mixer*

With your Meal

Half Bottle of House Red or White Wine

For your Toast

Glass of House Sparkling Wine

Package Two

For your Drinks Reception

Glass of House Sparkling Wine

With your Meal

Half Bottle of House Red or White Wine

For your Toast

Glass of House Sparkling Wine

Package Three

For your Drinks Reception

Glass of House Red or White Wine

With your Meal

Half Bottle of House Red or White Wine

For your Toast

Glass of House Champagne

Package Four

For your Drinks Reception

Glass of House Champagne

With your Meal

Half Bottle of Red or White Wine of your choice

For your Toast

Glass of House Champagne

Summer Drinks Package

For your Drinks Reception

Glass of Pimms & Lemonade

With your Meal

Half Bottle of Red or White Wine

For your Toast

Glass of House Sparkling Wine

Winter Drinks Package

For your Drinks Reception

Glass of Mulled Wine

With your Meal

Half Bottle of Red or White Wine

For your Toast

Glass of House Sparkling Wine