



WEDDING MENU SELECTOR

Cold Canapés

Smooth Chicken Liver Pate on Oatcakes
Tomato & Basil Mousse with Creamed Cheese
Oak Smoked Salmon with Vodka Cream on Blini

Starters

Lentil & Ham Soup L, N, G
Cream of Carrot & Coriander Soup VG, N, G
Tomato Red Pepper & Basil Soup VG, V, N, G
Haggis Neeps & Tatties tower with Whisky Cream Sauce
Terrine of Chicken with Apricot and Sun Blushed Tomato
with a Port Wine glaze L, N, G
Cantaloupe Melon, Prosciutto Rose with a Port
and Balsamic reduction VG, V, L, N, G
Trio of Smoked Salmon Platter Gravavlax, Hot Smoked Salmon
with Vodka and Horseradish Cream N, G

Desserts

Sticky Toffee Pudding with rich Butterscotch Sauce
and Vanilla Ice Cream VG, N
Scottish Raspberry Cranachan with toasted Oatmeal
and Tuile Biscuit VG, N
Trio of Mini Desserts -
Brownie, Cranachan Cheesecake & Lemon Tart VG
Chocolate Brownie with White Chocolate Sauce
and Red Cherry Coulis with Kirsch N
Strawberry Pavlova with a Red Berry Coulis VG, N, G
Trio of Sorbet VG, V, L, N, G
Fresh Fruit Salad VG, V, L, N, G

Hot Canapés

Creamed warm Mushroom on Crostini
Haggis Ball scented with Drambuie
Deep Fried Rice Balls with Mozzarella

Mains

Scotch Beef braised in rich Red Wine
with a Mushroom & Cherry Tomato Sauce L, N, G
Breast of Chicken wrapped in Parma Ham
with Pesto Red Pepper & Tomato Sauce L, N, G
Sauté Fillet of Perthshire Pork with a Ratatouille Sauce L, N, G
Oven baked stuffed Courgette with Chive
and Shallot Cream Sauce & Mozzarella VG, N, G
Ingliston Slow Braised diced Scotch Beef with Puff Pastry N
Chicken Breast filled with Stornoway Black Pudding
and Peppercorn Cream Sauce L, N, G
Fillet of Scottish Salmon wrapped in Baby Leeks
with a Dill Hollandaise Sauce N, G

Evening Buffet

Mini Steak Pies in Puff Pastry
Mini filled rolls with Cheese Savoury, Chicken Mayo,
Ham & Mustard and Tuna & Red Onion
Chicken Skewers with Peppers and Red Onion L, N, G
Vegetarian Cajun Skewers VG, V, L, N, G
Deep Fried Breaded Fish Goujons with Tartare Sauce
Mini Lorne Sausage & Bacon Baps L, N
Rolled Cajun Chicken Tortilla with Spring Onion Mayo L, N, G

VG: Vegetarian, V: Vegan, L: Lactose Free,
N: Nut Free, G: Gluten Free



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Children's Menu

2 Courses £19.95 • 3 Courses £24.95

Starter

Soup (as per adult choice), Garlic Bread

Mains

Chicken Goujons & Fries • Beef Burger & Fries • Fish & Chips
Margarita Pizza • Penne Bolognese • Cheesy pasta

Desserts

Vanilla Ice Cream • Fruit Salad

Please choose a maximum of two items per course

Bespoke Additions

Marriage Ceremony: Max Capacity	£495
Upper Salerno	120
Salerno Champagne Terrace*	90
Italian Gardens*	120
Connemara Aisle	100
*Weather permitting	
String Trio/ Quartet	From £435
Harpist	£375
Scottish Piper	£245
Singing Waiters	£895
Photograph with Horses / Alpacas	£195
Double Horse Drawn Landau Carriage	£750
Professional Toastmaster	£400
DJ - 5 Hours Duration	£295

Wedding Cake

3 Designs to choose from

From £295

Eleganza



Regency



Au Natural

