Wedding Menu Options

A refined celebration of Scotland’s finest seasonal produce, thoughtfully crafted to combine timeless tradition with contemporary flair.

Canapés

- Oysters: Loch Ceran Oysters, soy & lychee dressing
- Haggis: Black Haggis Bonbons, apple & raspberry purée
- Terrine: Marbled game terrine, pear & pistachio
- Salmon (Hot): Hot smoked salmon rillette, caviar, crème fraîche
- Cheese Whip: Goats cheese whip, candied walnut & beetroot
- Sausage Rolls: Mini pork & Caraway sausage rolls
- Vegetarian: Truffled Crowdie, asparagus & apple
- Seafood Tartlet: Dressed Crab tartlet, lime mayo & sesame
- Burger Bites: Burger bites, cheese, mustard, pickles & crispy onions
- Salmon (Cold): Mini Smoked salmon blinis, whipped wasabi crème
- Chicken Liver: Chicken liver vol au vents, quince jelly
- Prawn: King prawn kataffi, chilli & garlic dip
- Moroccan: Moroccan Spiced Chicken Skewers, Lime and Coriander Dressing
- Chicken Bites: Crispy polenta Chicken bites, basil pesto dip
- Steak: Classic Steak tartare spoons, truffle mayo
- Bhaji: Fennel & Onion Bhaji, sweet mango purée
- Lamb: Shredded cumin Lamb fritters, whipped Feta
- Pork Belly: Toffee Apple Glazed Pork Belly Skewers, Wholegrain Mustard
- Smoked Haddock: Smoked Haddock and Mull Cheddar Bon Bons
- Roulade: Duck & Foie Gras Roulade, plum gel, Shimeji Mushrooms

Starters

Smoked Ham Hock Pressé
Celeriac remoulade, pickles, Arran mustard & baby herb salad

Truffle Whipped Scottish Crowdie Cheese
Candied walnut, heritage beetroot & shaved asparagus

Seared Scallop
Pomegranate, hazelnut & caper relish, herb salad

Crispy Linlithgow Haggis
Purple potato, neeps & Laphroaig whisky cream

Braised Pork Cheek
Celeriac remoulade, apple & hazelnut dressing, spiced crispy crackling

Hot Smoked Salmon & Nori Roll
Pickled cucumber, pink ginger & Keta caviar

Wild Game Terrine
Pear, pickled shimeji mushrooms & fig compote

Chicken Liver Pâté Tartlet
Quince, chicory, crispy bacon & burnt orange caramel

Baked Smoked Haddock Rarebit
Mull cheddar, creamed leek & honey mustard dressing

Golden Cross Goat's Cheese
Heritage beetroot, radish & asparagus salad, apple jelly

Seared Scallop
Tattie scone, scallop coral cream, fennel & apple

Soups

Wild mushroom & tarragon
Chervil mascarpone

Cauliflower & roasted celeriac
Curry oil & puffed wild rice

Scotch broth
Confit lamb ballotine & shredded kale

Cullen skink
Soft-poached hen egg & chive oil

Sweet potato, lentil & coconut
Chilli oil

Mains

18-Hour Braised Beef Blade
Dauphinoise potato, thyme-roasted carrots, poppyseed puff & red wine sauce

Butter-Baked Fillet of Haddock
Mussel & clam saffron chowder, root vegetables & chickpeas

Perthshire Venison Haunch
Rooster potato, wild mushroom forestière, baby onions & port wine sauce

Confit Pork Belly
Butternut squash, black pudding, cavolo nero & caramel apple braising jus

Chicken Paupiette
Fennel & black pepper sausage stuffing, braised Puy lentils

Pan-Fried Stone Bass
Pommes écrasées, Arbroath smokie velouté & garlic sautéed greens

Moroccan Spiced Lamb Gigot
Black olive, courgette, sun-dried tomato, chickpeas & preserved mint jus

Breast of Chicken in Lemon Thyme Butter
Celeriac, haggis, baked onion & whisky cream sauce

Loch Etive Salmon
Salmon croquette, samphire, fennel & fine herb butter sauce

Duck Breast
Date & caper purée, potato rösti, wild mushrooms & braised chicory

Stuffed Quail
Parsnip purée, savoy cabbage, smoked bacon & beetroot jus

Roast Angus Beef Sirloin
Anna potato, turnip & truffle brandy sauce

Desserts

Baked Chocolate Tartlet
Pistachio ice cream & candied kumquats

Apple & Cinnamon Demerara Crumble
Brambles & vanilla ice cream

Sauternes Poached Pear “Belle Hélène”
Hazelnut, chocolate & violet ice cream

Passionfruit Curd
Mango, tropical fruit salsa & coconut-lime leaf ice cream

Dark Chocolate & Laphroaig Whisky Crémeux
Honeycomb ice cream

Zingy Citrus Posset
Raspberry, crushed meringue & raspberry sorbet

Vanilla & Tonka Bean Crème Brûlée
Trio of Cheeses
Fruit compote, quince, oatcakes & physalis

Strawberry & Lemon Cheesecake
Balsamic ice cream & poached berries

Classic Sticky Toffee Pudding
Butterscotch sauce & vanilla ice cream

Sea Buckthorn Curd
Apple jelly, meringue, yoghurt sorbet & Pink Lady apple

Caramelised Banana & Peanut Butter Parfait
Condensed milk caramel, chocolate cookie crumb & lime Chantilly

Evening Buffet

- Braised Beef Stovies & Oatcakes
- Smoked Bacon Butties, tomato & broon sauce
- Pies - Steak & gravy / scotch / chicken curry / macaroni
- Luxury Cheese Board, chutney, grapes & biscuits
- Slow Cooked Pork Belly subs, apple & mustard
- Spicy Moroccan style chilli nachos
- Smoked Arran Cheddar Macaroni
- Mini Fish & Chips, mushy peas
- Pork, fennel & black pepper sausage rolls
- Haggis, Neeps & Tatties
- Lobster Rolls, lemon, sriracha & cucumber