

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 – Wild Mushroom and Tarragon
- B - Roast Tomato, Pepper & Basil
- C - Garden Pea and Spinach with Saffron Crème Fraiche
- D - Cauliflower Veloute with Pesto Oil
- E – Butternut Squash and Garlic Veloute

Summer Starters

- A - Melon Cocktail with Mango and Kiwi Salsa
- B - Classic Prawn Cocktail
- C – Wild Mushroom and Goats Cheese Tart
with confit tomatoes, shiso cress and parmesan
- D - Smoked Salmon, New Potato and Spring Onion Salad
with land cress and herb oil
- E- Smoked Chicken and Pancetta Caesar Salad

Winter Soups

- F – Smoked Cheese and Potato
- G – Potato and Sweet Corn chowder
- H – Curried Lentil
- I – Roast Parsnip, White Onion and Crispy Pancetta
- J - Winter Vegetable and Pasta

Winter Starters

- F – Goats Cheese, Plum Tomato and Thyme Tart
with rocket and parmesan salad and balsamic dressing
- G - Chicken Liver Pate with Crispy Melba Toast
and red onion jam
- H – Poached Scottish Salmon
with grilled asparagus and dill crème fraiche
- 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 – Breast of Chicken

*Stuffed with a mushroom and leek mousse
finished with a Madeira sauce*

B - Pan fried Fillet of Salmon
*with grilled asparagus and new potatoes
finished with a lemon & dill butter*

C – Pan Fried Chicken
*topped with mozzarella, parma ham and fresh sage
served with a light chicken jus*

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

E – Grilled Lemon Sole
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 gratin potato and buttered vegetables
finished with a light garlic & thyme jus*

I – Slow Cooked Lamb Shank with Redcurrant Glaze
with roasted vegetables and confit garlic mash

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

Vegetarian Main Courses

A - Roma Tomato, Thyme, Goats Cheese and Sweet Onion Puree Tart

with parmesan salad and balsamic dressing

B – Tagliatelle Pasta
with a baby spinach, wild mushroom and sun dried tomato sauce

C - Filo Basket with Provençal Vegetables and Mozzarella
with rocket salad

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

Desserts

A - Dark Chocolate Torte
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

F – Chocolate Profiteroles
With chocolate sauce and vanilla cream

G – Lemon Tart
With raspberry sorbet and sweet raspberries

H – Raspberry and Honey Syllabub
with shortbread and raspberry drizzle

I – Milk Chocolate and Orange Mousse
with wild berries and caramel snow

Children's Menu

Soup of the day

Mixed Salad

Melon

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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.*

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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.

Finger Buffet

Selection of Sandwiches

Selection of Wraps

A - Duck and Hoi Sin Spring Rolls

B - Vegetable Spring Rolls

C - Barbeque Chicken Drumsticks

D - Sticky Barbeque Spare Ribs

Wedding Brochure 2010

E - Sausage Rolls

F - Mini Vegetable Quiche

G - Selection of Mini Pizzas

H - Pakoras with Curry Dip

I - Samosas with Mint Dip

J - Breaded Mushroom with Garlic and Herb Dip

K - Breaded Cod Strips with Selection of Dips

L - Breaded Chicken Strips with Selection of Dips

M - 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

E - Beef or Vegetable Lasagna with Homemade Garlic Bread

Canapés

A - Warm Oat Rolled Haggis Balls

B - Smoked Salmon, Beetroot Mousse, Horseradish Pancake

C - Sun dried Tomato, Spinach and Feta Roulade on 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

*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 Champagne

Package Three

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 Four

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

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

Non-Alcoholic Drinks Package

Drinks Reception

Glass of Fruit Cocktail or Sparkling Appletizer

For your meal

Two Glasses of Soft Drink of your choice

For your toast

Glass of Sparkling Appletizer