

Wedding Selector

'Wedding Sample Menu 1'

Course 1

Classic Caesar style Salad of Oaked Smoked Chicken Breast
Wild sauté Mushrooms & Black Forest cured Ham with Pecorino Shavings

Course 2

Herb crusted Roast Rack of Spring Lamb, Rosemary Red Wine Reduction
Risotto Suntourched Tomato's, Garden Pea's & Parmesan

Course 3

Armagnac flamed Autumn Apples & Pink Peppercorn Crème Brule
served with a Butter Shortbread Disc

Course 4

Organic Coffee, freshly filtered with Pouring Cream
Highland Fudge, Turkish delight, Chocolate Mints

Prestige

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'Wedding Sample Menu 2'

Course 1

Mille Feuille of Kiln Smoked Salmon and Sea Trout with Ocean Prawns accompanied by a fresh Green Horseradish, Sorrel & Citrus Sauce

Course 2

Traditional Cock-au-Leekie Soup prepared with an Organic Chicken Stock and served with a poached Quail Egg

Course 3

Seared 'Aged' Fillet of Prime Angus Beef
Topped with a Gratin of Wild Forest Mushrooms and Strathdon Blue Cheese
Colcannon & Leek Mash, Glazed Vine Baby Tomato's Madeira, Thyme Shallot Jus

Course 4

Warm Dark Chocolate Brownie with a fresh Blackberry Coulis, Vanilla Pod Ice-Cream

Course 5

Organic Coffee, freshly filtered with pouring Cream
Malt Whisky Tablet, Buttered Shortbread, Petit Fours

Prestige

Wedding Selector

'Wedding Sample Menu 3'

Course 1

Terrine of Smoked, Wild & Cured Salmon & Crayfish tails
accompanied by a fresh Wasabi Horseradish, Rocket & Citrus Sauce

Course 2

Iced Lemon Sorbet laced with Sauvignon Blanc

Course 3

Pan Fried Wild Mountain Side of Venison Saddle
Colcannon & Curly Kale Creamed Potatoes, Glazed Vine Baby Tomatoes
Redcurrant, Bramble, Wine & Balsamic reduction

Course 4

Passion & Soft Fruit Meringue Nest with Mango & Mint Coulis

Course 5

Platter of Local Clava Brie, Strathdon Blue & Mature Truckle Cheddar Cheeses
served with Highland Oatcakes, Homemade Chutney, Grapes & Celery

Course 6

Organic Coffee, freshly filtered served with pouring Cream
Malt Whisky Tablet, Buttered Shortbread, Petit Fours

Prestige