



WEDDING MENU A

PRAWN AND APPLE SALAD
With a Marie Rose Sauce
CARROT & CORIANDER SOUP (v)

~

ROAST CHICKEN
Served with Skirlie (Oats, Bacon & Onions)
SCOTTISH SALMON
Served with a Hollandaise Sauce
QUORN LASAGNE (v)
Mince Quorn in a rich Tomato Sauce between pasta sheets
Topped with a Béchamel Sauce

ALL THE ABOVE SERVED WITH
SEASONAL VEGETABLES AND POTATOES

~

MARMALADE BREAD & BUTTER PUDDING
With Butterscotch Sauce

GOBLET CHEESECAKE
Topped with Berries

TEA, COFFEE AND MINTS

£26.95 per person

WEDDING MENU B

CHICKEN CEASER SALAD
Served with an Garlic Croutons
GARLIC MUSHROOMS (v)
In a Garlic Cream

~

CHAMPAGNE SORBET

~

HIGHLAND LAMB
Leg of Argyllshire Lamb served with Haggis
SMOKED HADDOCK
Served with a Leek Mash
SUNDRIED TOMATO AND RED PESTO PASTA (v)
Pasta tossed with Sundried Tomatoes and
A Red Pesto Sauce

ALL THE ABOVE SERVED WITH
SEASONAL VEGETABLES AND POTATOES

~

BANOFFEE PIE
Served with a Caramel Sauce
RASPBERRY CRANACHAN
Bound through Glayva Cream with Toasted Oats
IRN BRU ICE CREAM
With a Fan Wafer

TEA, COFFEE AND TABLET

£28.95 per person

