



Wedding Menu

Please select one dish from each course to create your preferred menu and a vegetarian alternative - if required.
Allergens and intolerances will be catered for.

Starter

- Ham Hock Terrine, *celeriac remoulade, Dijon aioli*
- Chicken Liver & Port Parfait, *truffle brioche, apple & ale chutney*
- Vanilla Infused Melon and Chambord Sorbet, *yogurt, mint & basil macerated raspberries (v)*
- Whipped Goats Cheese, *hazelnuts, prosecco soaked raisins, black pepper crostini (v)*
- Hot Smoked Salmon Rillettes, *mini blinis, vodka crème fraiche, salt cucumber relish*
- Highland Smoked Venison, *pear, walnut, berry vinaigrette*
- Beetroot & Gin Cured Salmon, *cucumber & apple, lemon mayonnaise*
- Cullen Skink Tart, *dill sauce, rocket leaf*
- Vine Tomato & Mozzarella Salad, *basil & balsamic dressing, cress salad, basil pine nuts (v)*

Intermediate

- Tomato & Roast Red Pepper Soup, *basil oil*
- Butternut Squash, Coconut & Chilli Soup, *micro coriander*
- Creamed Cauliflower Soup, *Arran cheddar croutons*
- Carrot Honey & Ginger Soup, *crème fraiche*
- Red Lentil & Carrot Soup
- Potato, Leek & Watercress Soup
- Pink Champagne Sorbet, *pink candy floss*
- Strawberry Daiquiri Sorbet, *lime syrup, strawberry pearls*
- Raspberry Sorbet, *freeze-dried raspberries*
- Exotic Fruit Sorbet, *toasted coconut crust*

Main

- Lemon & Thyme Chicken Supreme, *pommes fondant, market vegetables, pancetta, chardonnay sauce*
- Rioja Braised Shin of Beef, *caramelised shallot, horseradish dauphinoise, rosemary jus*
- Rump of lamb, *Stornoway black pudding bon bon, pommes puree, smoked garlic jus*
- Fillet of Scottish Salmon, *langoustine mousse, Shellfish sauce, citrus fennel*
- Supreme of Chicken, *Arran mustard mash, wild mushrooms, seasonal vegetables, pink peppercorn sauce*
- Herb Crusted Pork, *pressed potato, market vegetables, baby onion & bacon sauce*
- Roast Sea Bass, *marjoram crushed potatoes, chorizo & tomato sauce, olive oil*
- Guinea Fowl Breast Wrapped in Pancetta, *maple glazed root vegetables, fondant potato, lentil jus*

Dessert

- Lemon & Raspberry Posset, *freeze-dried raspberry crumb, lemon shortbread*
- Caramelized Orange Cheesecake, *orange blossom sorbet*
- Limoncello Tart, *meringue, passion fruit syrup, vanilla cream*
- Dark Chocolate Mousse, *roast hazelnuts, boozy dark cherries*
- Arran Cheddar Cheese, *red onion jam, grapes, oatcakes*
- Wild Berry Cranachan, *oatmeal cookies*

(All meals come with freshly ground Tea, Coffee & Homemade Tablet)