

Wedding Menu Selector A

Choose one item from each selection to make a three course menu

£34.00

Or add a soup of your choice for a four course menu

£37.50

If you require a choice of courses please add £4.50 per person

Starters

Strathblane House Pate with Orange Marmalade Chutney Oatcakes and Salad

Chilled Melon with a fresh fruit salad Vanilla Syrup and Raspberry Sorbet

Scotch Salmon & Prawn Terrine with Saffron & Dill Mayonnaise

Haggis with Neeps, Tatties & a Drambuie Cream

Main Courses

Breast of Chicken Chasseur

Escalope of Pork Fillet with Apricot, Sage & Onion Stuffing in a Sherry Jus

Slowly cooked Shank of Lamb [subject to seasonal availability] with Red Currant & Port Glaze

Poached fillet of Scottish Salmon in a White Wine & Tarragon fish sauce with Pastry Fleuron

Puddings

Glazed Lemon Tart with a Raspberry & Ginger Compote

Forest Berry Cheesecake with a trio of Fruit Coulis

Pear and Frangipane Tart with Chocolate Sauce

Sticky Toffee Pudding with a Caramel Sauce and Vanilla Ice Cream

Coffee and Mints

Wedding Menu Selector B

Choose one item from each selection to make a three course menu

£39.50

Or add a soup of your choice for a four course menu

£43.00

If you require two choices per course please add £4.50 per person

Starters

Scottish Smoked Salmon with Prawns Marie Rose

Smoked Duck Breast & Mango with mixed salad leaves, cherry tomato & Raspberry Vinaigrette

Vegetable Spring Rolls with Tomato Chutney

Warm Red Onion & Goats Cheese Tart with Spicy Apple Chutney

Main Courses

Best End of Scottish Lamb [subject to seasonal availability] with a rich Mint and Red Currant Jus

Roast Sirloin of Scottish Beef in a rich Thyme Jus with Caramelised Whisky Onions and Yorkshire Pudding

Breast of Chicken stuffed with Haggis in an Apple and Grain Mustard Sauce

Roast Sirloin of Scottish Beef with Wild Mushroom Sauce & Baby Roasted Jacket Potatoes

Pan seared Sea Bass with Noodles, Sweet Corn, Pak Choi & Bean Sprouts in a Mushroom Soya Broth

Puddings

Rich Chocolate and Praline Truffle with White Chocolate Sauce

Brandy Snap Basket with Vanilla Ice Cream and Seasonal Berry Compote

Strawberry Cream Tart with White Chocolate Sauce

Berry and Drambuie Cranachan with Shortbread

Coffee and Tablet

Soup Selection

Scotch Broth
Cullen Skink
Cock a Leekie Soup
Cauliflower and Smoked Orkney Cheese Soup
French Onion with Toasted Cheese Croutons
Leek & Potato
Carrot & Coriander
Lentil Broth [with or without Bacon]
Cream of Mushroom
Chicken and Broccoli

Vegetarian Menu Selection

Starters

Goats Cheese, red Cherry Tomato, Red Onion grilled Courgette Salad
Wild Mushroom Leek & Tarragon Risotto
Chilled Melon with a Fresh Fruit White Wine Compote

Main Courses

Coriander & Cumin Couscous with Vegetable Kebabs
Potato & Vegetable Cakes with Basil & Tomato Sauce
Stuffed Red Pepper with Rice & Mushrooms in a Creamy Leek Sauce

Puddings

Fresh Fruit Kebabs
Sorbet and Ice Cream
Wedding Sweet

Evening Buffet Selection

Selection 1 £9.50 Per Person

Selection of sandwiches brown & white bread – Egg & Chive, Roast Ham & Wholegrain Mustard, Cheddar & Fruit Chutney, Chicken Mayonnaise

Spicy Vegetable Samosas
Chicken Satay Sticks
Mini Sausage Rolls

Tea/Coffee accompanied with your wedding cake

Selection 2 £7.00 Per Person

Stovies & Oatcakes

Tea/Coffee accompanied with your wedding cake

Selection 3 £7.50 Per Person

Selection of Sandwiches as above
Sausage Rolls
Tea/Coffee accompanied with your wedding cake

Additional or alternative items can be added e.g. Spring Rolls, Quiche, Pizza and other savoury items, even cakes or shortbread etc. This will simply reflect in the price.