



WEDDING PACKAGE 1
Cost: £73.90 + VAT per person

Drinks Reception

a glass of pommery brut royale champagne

Canapés

coriander and lime scone with smoked salmon and crème fraiche
hot pan fried shetland king scallop, home made ketchup and puree of peas
asparagus spears with serrano ham
warm oatmeal cookies with oven dried yellow cherry tomatoes and rocket pesto

Dinner

oak smoked shetland salmon
simply served with a squeeze of lemon
and cracked black pepper

breast of maize fed normandy chicken
with wild mushroom mousseline,
red wine jus, parsley mash, asparagus,
baby leeks and carrots

belgian chocolate panacotta, white chocolate chip shortbread and marinated preserved
cherries

freshly brewed organic
fair-trade "tikki" coffee
with scottish tablet

Drinks with meal

half a bottle of mcgregor chenin blanc or mcgregor pinotage ruby cabernet
a glass of champagne for the toasts

Evening Buffet

bacon rolls for the evening
with teas and coffees



WEDDING PACKAGE 2
Cost: £75.30 + VAT per person

Drinks Reception

a glass of pommery brut royale champagne

Canapés

hot mini beef wellington
haggis and neeps in small potato
shetland crab, saffron crème fraiche and keta on melba toast
savoury rose petal scone, vanilla mascarpone

Dinner

sweet potato velouté
with roasted almond and coconut

chicken supreme
baked with ricotta and sun blush tomato,
new potatoes with spring onion,
saffron jus and shredded mange tout

wine poached pear
with hazelnut and mascarpone mousse
and hand made shortbread

freshly brewed organic
fair-trade "tikki" coffee
with tablet

Drinks with meal

half a bottle of mcgregor chenin blanc or mcgregor pinotage ruby cabernet
a glass of champagne for the toasts

Evening Buffet

selection of sandwiches, tortillas, and mini bagels
with teas and coffees