

sample wedding menu

Selection of Canapies

Salad of Moray Firth Prawns, Crispy Iceberg Lettuce flavoured with Marie Rose Sauce, Lemon, Tomato and Cucumber.

Platter of Galia Melon, Tropical Fruits and a Ginger and Lime Syrup, Mango Puree.

Leek and Potato Soup with Crispy Croutons

Roast Sirloin of Morayshire Beef, Natural Beef Jus and Yorkshire Pudding

Tartlet of Goats Cheese and Red Onion Marmalade served with a Tomato and Basil Sauce

Roast and New Season Boiled Potatoes
Buttered French Beans and Batons of Carrots flavoured with Honey and Sesame Seeds

Taster Platter of Deserts

Mini Banoffe Pie, Chocolate Truffle Mousse
Petit Strawberry Pavlova, Butterscotch and Baileys Cheesecake
Served with sauces and coulis to compliment

Coffee/Tea and Tablet

EVENING BUFFET

Traditional Roast Beef Stovies served with Oatcakes

Coffee/Tea served with Wedding Cake