

sample wedding menu

Seared King Scallops And Fresh Prawns Presented On A Pea And Mint Puree, Black Pudding With Balsamic Glaze And Parsley Crisps.

Tartlet Filled With Carmalized Red Onion And Pimento Glazed With Goats Cheese.

Fillet Of Morayshire Beef Wellington Presented With Parsnip Puree, Savioard Potatoes, Fine Beans And A Port Wine And Rosemary Jus

Timbald Of Carrot And Leek Filled With Vegetable Concasse Served On A Tomato And Tarragon Sauce

Hardmuir Strawberry Souffle With Fruits Of The Forest Puree

Fresh And Tropical Fruit Salad Flavoured With Ginger And Lime Syrup