

Starters

Chef's Homemade Soup

Served with a soft roll

Prawn Cocktail

Greenland prawns coated with a piquant homemade Marie Rose sauce, with salad garnish and brown buttered bread

Haggis and Mushroom Cup

Large flatbed mushrooms stuffed with tasty local haggis, topped with Wensleydale cheese and lightly grilled

Garlic Mushrooms

Breaded button mushrooms deep fried until golden with salad garnish and creamy garlic dip

Black Pudding and Bacon

Sliced and Grilled Black Pudding served on a Potato Rosti and topped with Bacon, Drizzled with a Wholegrain Mustard sauce

Brandied Chicken Liver Pate

Rich smooth chicken liver pate with a touch of brandy, served with hot toast and Cumberland sauce

Chilli Beef

Strips of prime beef in a light batter shallow Fried and served with a sweet chilli sauce

Deep Fried Camembert

Rich soft camembert cheese in a crispy breadcrumb, deep fried until golden, served on a plum coulis and salad garnish

Wedding Menu Choices

Main Courses

Roast Beef and Yorkshire pudding

Served with roast potatoes and rich natural gravy

Hunter's Chicken

Tender chicken breast in a hickory smoked barbecue sauce topped with back bacon and Monterey Jack cheese

Highland Chicken

Tender chicken breast fillet stuffed with locally produced haggis and coated with a creamy black pepper corn sauce

Lamb Shank with Red Wine Rosemary

Slowly cooked braised lamb shank coated with a rich tasty onion, redcurrant and mint gravy

Roasted pork fillet

Pork Fillet served with a creamy heather Honey and mustard sauce

Sweet Chilli Salmon

Steamed Scottish Salmon fillet coated in a sweet chilli and spring onion sauce

£28.95 per person

Main Courses cont

Grilled sirloin steak

A juicy tender 10oz Scottish steak served with onion rings mushrooms

Grilled Fillet Steak

Prime 8oz Scottish fillet steak served with onion rings, mushrooms and tomato crown

Please add £5.00 to all steak meals

Salads

Roast ham salad

Cuts of tasty roast ham on a bed of freshly dressed salad using local produce

Prawn salad

Succulent prawns on a bed of freshly dressed salad topped with homemade marie rose sauce

Vegetarian Selection

Freshly made vegetarian meals available to order on the day

Desserts from the sweet trolley

Tea or Coffee

Served with after dinner mints