Drinks Packages

**Package A**
Glass of wine, sherry, whisky, vodka or fruit juice on arrival
Glass of wine with meal plus top up

£6.50 + Vat

**Package B**
Glass of wine on arrival
Glass of sparkling wine for toast of bride and groom
Glass of red or white wine

£8.20 + Vat

**Package C**
Glass of sparkling wine on arrival
Glass of sparkling wine for toast of bride and groom
Glass of red or white wine with meal plus top up during the meal

£10.80 + Vat

**Kids Drinks Package**
Choice of soft drink on arrival
Choice of soft drink with dinner

£2.70 + Vat

**Canapés**
While you and your bridal party are getting pictures taken of your special day, why not treat your guests to a selection of delicious canapés.
Ask your wedding co-ordinator for more details.

Select two canapés for £4.60 + Vat per person or five canapés for £7.30 + Vat per person

We recommend catering for at least 75% of your total guests

Food allergies and intolerances – Before ordering please speak to our staff about your requirements.

All prices are subject to VAT and valid until 31 March 2019
Silver Package A

Chilled fan of galia melon with kiwi, strawberries and orange fillets

Baked chicken supreme with crushed potatoes and seasonal vegetables accompanied with traditional gravy

Meringue nests topped with Chantilly cream and a selection of soft fruits

Tea, coffee & dinner mints

£27.90 + Vat

Silver Package B

Golden lentil soup served with a dinner roll

Traditional steak pie
Tender diced beef topped with puff pastry served with chef’s selection of potatoes and vegetables

Traditional apple pie served with cream

Tea, coffee and dinner mints

£27.90 + Vat

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Gold Package

Tomato & roast pepper soup served with a dinner roll

Chicken Balmoral served with a wholegrain and whisky cream sauce served with chef’s selection of potatoes and vegetables

Strawberry cheesecake with a vanilla sauce

Tea, coffee and tablet

£31.00 + Vat

Platinum Package

Smoked salmon and prawns resting on a bed of roquet leaves with a Marie rose dressing

Cream of leek and potato soup served with a dinner roll

Mediterranean chicken breast stuffed with mozzarella and basil, wrapped in parma ham and served with a plum tomato coulis served with chef’s selection of vegetables and potatoes

Trio of desserts
(mini meringue with soft fruits, mini cheesecake, mini chocolate cake)

Tea, coffee and chocolate drizzled strawberries

£36.60 + Vat

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All prices are subject to VAT and valid until 31 March 2019
Dinner Menu Selector

If you would like to tailor make your own menu then please pick one choice from each course

### Starters

- **Fanned seasonal melon with kiwi, strawberry and orange segments** £5.15
- **Chicken liver pate served with an onion chutney and Scottish oatcakes** £6.40
- **Tomato, mozzarella & basil salad with red onion, drizzled with olive oil** £6.90
- **Salad of smoked salmon and prawns served with brown bread** £7.20
- **Tower of haggis, neeps & tatties with a whisky cream jus** (Vegetarian Haggis available) £6.60

### Intermediates

- **Golden lentil soup** £3.85
- **Traditional scotch broth** £3.85
- **Cream of leek and potato soup with snipped Herbs** £4.15
- **Sweet potato and chilli Soup** £4.15
- **Tomato and roast pepper soup** £4.15

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**Main Courses**

*All served with Chefs seasonal potatoes and vegetables*

- **Baked chicken fillet**
  - Choose one of the following sauces
  - Diane sauce
  - Whisky jus
  - Traditional rich gravy
  - £18.00

- **Roast rib eye of beef**
  - Choose one of the following sauces
  - Caramelised red onion
  - Traditional rich gravy
  - Peppercorn cream sauce
  - £19.20

- **Steamed fillet of Scottish salmon**
  - on a bed of asparagus and roast cherry tomatoes
  - £19.35

- **Roast loin of pork served with bramley apple sauce**
  - £19.35

- **Roast rib eye of beef with a Yorkshire pudding and traditional pan gravy**
  - £19.60

- **Breast of chicken stuffed with haggis and served on a wholegrain mustard and whisky cream sauce**
  - £19.20

- **Mediterranean Chicken breast stuffed with mozzarella and basil, wrapped in Parma ham with a plum tomato coulis**
  - £18.60

- **Individual fillet of beef wellington with a red wine and herb jus**
  - £28.40

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Vegetarian Options

A selection is available on request

£18.00

Food allergies and intolerances – Before ordering please speak to our staff about your requirements.

Desserts

Warm sticky toffee pudding with vanilla ice cream and butterscotch sauce

Individual banoffee pie topped with toasted coconut edged with a vanilla anglaise

French apple tart served with Chantilly cream

Trio of Desserts (mini meringue with soft fruits, mini cheesecake, mini chocolate cake)

Individual tarte au citron served with a raspberry coulis

Individual meringue nest with fresh cream and topped with summer fruits

Layers of shortcake with strawberries and cream (please note this dessert is seasonal)

Selection of Scottish and European cheeses with celery, grapes and traditional oatcakes

Tea, coffee and mints

Tea, coffee and bite sized tablet

Tea, coffee and petit fours

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All prices are subject to VAT and valid until 31 March 2019
Children’s Menu Selector
(under 12 year olds)

Please choose one option from each course

- Macaroni cheese served with garlic bread
- Penne pasta with a fresh tomato sauce served with garlic bread
- Chicken goujons served with potato wedges
- Beef burgers served with salad and potato wedges
- Fish goujons served with salad and potato wedges

- Jelly and ice cream
- Ice cream
- Caramel cake
- Fresh fruit salad

£11.35

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All prices are subject to VAT and valid until 31 March 2019
Evening Buffet Selections

Selection of hot filled rolls (2 rolls per person)
Tea & Coffee
£6.90

Finger Buffet
(Two items per portion, unless otherwise stated)
- Assorted sandwiches
- Traditional sausage rolls
- Breaded chicken gougons
- Skewered roast vegetables and peppers with a balsamic vinegar and honey glaze
- Stuffed jalapeno peppers
- Red Thai Chicken Splits (GF & DF)
- Tempura battered king prawns
- Mini smoked salmon bagels
- Cheese & tomato pizza
- Filled continental rolls
- Mini duck and hoisin spring rolls
- Vegetable pakora
- Chicken liver pate served on blinis
- Onion bhajis
- Falafel
- Sweet Potato Curry Bites

All served with a selection of dips
Tea & coffee included

3 items @ £6.70
4 items @ £9.60
6 items @ £11.90
Additional items priced at £1.75 per item

Please speak to the wedding co-ordinator if you would like to tailor make your evening buffet to suit your wedding guests

We recommend catering for at least 75% of your total guests

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All prices are subject to VAT and valid until 31 March 2019
## Wine List

### White Wine
- Los Romeros Sauvignon Blanc: £17.20
- Berri Estates Unoaked Chardonnay: £20.90
- Fair Horizons Fairtrade Sauvignon Blanc: £20.55
- Cullinan View Chenin Blanc: £17.80
- Organic Pinot Grigio delle Vene: £21.00

### Red Wine
- Los Romeros Merlot: £17.20
- Berri Estates Shiraz: £20.90
- Fair Horizons Fairtrade Cabernet-Petit Verdot: £20.60
- Pinot Noir del Veneto: £20.20

### Rose Wine
- Los Romeros, Rose: £17.20
- Belvino Pinto Grigio Rosato Delle Venezie: £19.00

### Sparkling Wine
- Codurnuit Classic: £21.65
- Prosecco: £21.65
- Piper-Heidsieck Brut: £47.75

All wine prices are inclusive of current VAT rates & valid until 31 March 2019.
## Bar Tariff

### Wine
- Wine per glass (125ml) 2.95
- Los Romeros Sauvignon Blanc 17.20
- Los Romeros Merlot 17.20

### Spirits
- 25ml Vodka 2.75
- 25ml Whisky 2.75
- 25ml Gin 2.75
- 25ml Malt Whisky 3.60
- 25ml Bombay Gin 3.60
- 25ml Bacardi 2.75
- 25ml Jack Daniels 3.10
- 25ml Southern Comfort 3.10
- 25ml Brandy 3.10
- 50ml Port 3.10
- 50ml Sherry 2.75
- 50ml Martini 2.75
- 25ml Morgan Spice 3.10

### Liqueurs
- 25ml Baileys 3.10
- 25ml Peach Schnapps 3.10
- 25ml Cointreau 3.10
- 25ml Drambuie 3.10
- 25ml Glayva 3.10
- 25ml Pernod 3.10

### Shots
- 25ml Sambuca 3.20
- 25ml Apple Sourz 3.20
- 25ml Aftershock 3.20

### Soft Drinks
- Red Bull 2.65
- Still Mineral Water 1.45
- Sparkling Mineral Water 1.45
- Fresh Orange (Glass) 1.45
- Apple Juice (Glass) 1.45
- Cranberry Juice (Glass) 1.45
- Cans 1.45
- Baby Bottles 1.45
- Dash 0.65
- Crisps 0.90
## Lager/Beers/Bottles

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Budweiser</td>
<td>3.60</td>
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<tr>
<td>Corona</td>
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<tr>
<td>Lager Cans (500ml)</td>
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<tr>
<td>Guinness</td>
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<td>Export</td>
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<tr>
<td>Strongbow (Can)</td>
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<tr>
<td>Magners</td>
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<td>Peroni</td>
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<td>Stella</td>
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<tr>
<td>Miller</td>
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<tr>
<td>Smirnoff Ice</td>
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<tr>
<td>Breezers</td>
<td>3.60</td>
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