



Wedding Menu Selector

Combining fresh local produce and traditional recipes with a twist to provide a varied menu selector for you and your guests.

£65

PER HEAD FOR THREE COURSES

ANY OF THE STARTERS CAN BE MADE INTO AN INTERMEDIATE COURSE FOR AN ADDITIONAL £5.00 PER PERSON

ALL MENU OPTIONS INCLUDE FRESHLY BREWED TEA & COFFEE

ADDITIONAL

£12

ADDITIONAL PER HEAD FOR PROSECCO ON ARRIVAL & 1/2 BOTTLE OF WINE PER PERSON WITH DINNER



STARTERS

HOMEMADE SOUP

Hearty bowl served with Crusty Roll & Butter

HAGGIS TOWER

Haggis, Neeps & Tatties with Whisky Sauce

SCOTTISH SALMON RILLETTE

Rich & Creamy Salmon Rillette with Toasted Sourdough

MELON & BERRIES

Served with Mango Sorbet

SORBET

Your choice of a Refreshing Pallet Cleanse

MAIN COURSES

CHICKEN BALMORAL

Chicken Breast filled with Award Winning Haggis,
Wrapped in Bacon and served with Whisky Sauce

RISOTTO

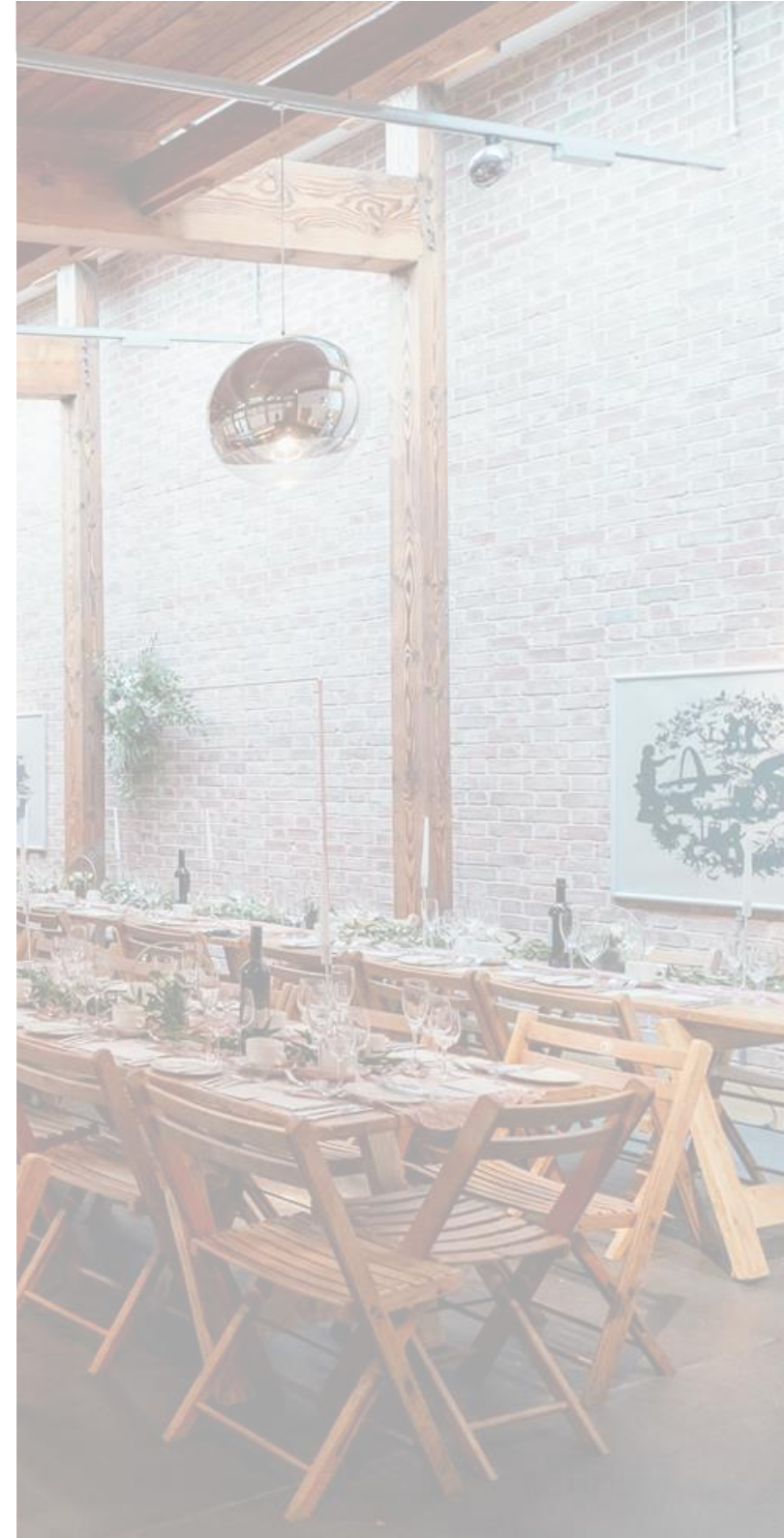
Pea & Parmesan

BRAISED BEEF

Braised in Ayr Brewing Company's Ale served
with Yorkshire Pudding & Buttered Mash

HERB CRUSTED SALMON

On a Bed of Asparagus with Citrus Butter
and New Potatoes
(£5.00pp supplement)



DESSERTS

HOMEMADE APPLE CRUMBLE

Traditional Crumble with Custard

PEAR & ALMOND TARTE

With Vanilla Ice Cream

CRANACHAN

Individual Cranachan made with William Grants Whisky
and served with Homemade Shortbread

CHEESECAKE

CHOOSE ONE OF THE BELOW TO SEND TO YOUR GUESTS:

Cranachan

Lemon

Caramel

RHUBARB TART

Served warm with Ice Cream

SELECTION OF SCOTTISH CHEESES

Selection of Cheeses served with Oatcakes and Chutney

EVENING BUFFET

PRICE PER HEAD

HOT FILLED ROLLS - £4.50

A selection of Lorne, Bacon, Scrambled Egg
and Potato Scone

PORK & HAGGIS SAUSAGE ROLL - £6.50

Homemade Sausage Rolls with Award-Winning
Pollok Williamson Haggis

FISH & CHIPS - £7.50

Arran Ale Battered Haddock & Fries
with Homemade Tartare Sauce

MINI-MAC'S - £6.50

Traditional Macaroni made with Dunlop Cheddar
served in Individual Pots

DIRTY FRIES OR NACHOS - £8.50

Choose Thin-Cut Fries or Nachos.
Your guests choose from the below toppings:
Haggis or Chillli