

Wedding Menu

Starters

Chefs soup served with croutons

Panko deep fried Brie served with sweet chilli sauce

Chicken liver Pate served with oatcake and tomato onion chutney

Haggis bon bons served with turnip puree and pepper sauce

Prawn Cocktail served with melba toast

Mains

John Gilmour roast beef, vegetable parcels, fondant potato and roast gravy

Scottish Chicken Balmoral, chicken breast stuffed with haggis,

vegetable parcels, fondant potato and pepper sauce

Steak and Ale pie braised in Belaven best, topped with flaky puff pastry

, vegetables and potato your way

Oven baked Scottish Salmon fillet, fondant potato , vegetable parcel

And garlic and safran sauce

Desserts

Cheesecake

Chocolate Brownie

Lemon Posset

Wild Berry Compote Panacotta

Any dietary requirements can be discussed