



WEDDING BREAKFAST MENUS

MENU A

Chicken liver parfait, smoked duck, black cherry, gingerbread

Roasted sea bass, chickpea & chorizo stew, salsa verde

Coconut & vanilla crème brûlée, shortbread

MENU B

Black treacle cured Shetland Salmon, celeriac remoulade, fennel, apple

Braised Scottish ox cheek, parsley mash, crispy curly kale, bourguignon jus

Elder flower & vanilla panna cotta, strawberry compote, dry milk tuile

MENU C

Spiced carrot & butter milk soup

Corn fed chicken supreme, spring onion mash, petit pois a la Francaise

Kirsch chocolate mousse, black berry sorbet

VEGETARIAN

Goats cheese panna cotta, celery & apple salsa, beetroot elements Asparagus

& Parmesan tart, rocket, aged balsamic



WEDDING BREAKFAST MENUS

MENU D

Heirloom tomato salad, black olive, basil bread, sea buckthorn sorbet

Yuzu baked Atlantic cod, saffron & tomato risotto, squid ink tuile

Frangipane, pomegranate jam, cardamom yoghurt, aerated milk

MENU E

Lock Fyne smoked salmon, compressed cucumber, soft boiled quail egg

Borders sirloin steak, confit tomato, Portobello mushroom, hand-cut chips, peppercorn sauce

Dark chocolate pave, caramel ice cream

MENU F

Ham hock presse, charred leek, white truffle mayonnaise, fine herb salad

Rump of black face lamb, roasted garlic mash, young turnips, pearl barley jus

Salted caramel tart, peanut butter ice cream

VEGETARIAN

White truffle slow cooked duck egg, forage mushrooms, mushroom consommé, leek ash

Cauliflower steak, purple cauliflower purée, kale chimchurri



WEDDING BREAKFAST MENUS

MENU G

Nori salmon, daikon radishes, wasabi crème fraîche, soy sesame dressing Duck
breast, rhubarb, walnut granola, king oyster mushroom, violette potatoes
Limoncello tart, mango & lavender salsa, cucumber sorbet

MENU H

Norfolk quail, sweet corn purée, chorizo, parsley arancini, popcorn shoots Pan
fried monkfish, parsley risotto, roasted ceps
Peanut butter parfait, cherry sorbet, jelly

MENU I

Seared Orkney scallops, caramelised bacon, apple & vanilla purée, shaved
iberico Venison Roe Deer game pithivier, kale, stem broccoli
Cranachan parfait, honey whiskey syrup, raspberries, oat raspberry granola



CANAPÉ OPTIONS

MEAT

Haggis bon bon, smoked potato purée, pickled turnip

Stornoway black pudding fritter, leek ash mayonnaise

Serrano ham & cheese croquettes

Confit duck bon bon, sweet chilli sauce

FISH

Smoked mackerel mousse, brown bread crouton

Smoked haddock arancini, pressed cucumber, radish

Salt cod bon bon, chorizo

Salmon tartar, smoked avocado, keta caviar

VEGETARIAN

Celeriac & Mull cheddar fritters

Butternut squash & feta arancini

Crispy Halloumi, black sesame

Parmesan basket, goats cheese, red onion jam



EVENING BUFFET SELECTION

MEAT

Slow braised Scottish lamb shoulder hot pot
Mini cheeseburger on brioche bun
Braised Scottish borders beef pithivier
Bonham cottage pie

FISH

Hot smoked salmon & leek tart
Haddock fishcakes & sweet chilli
Cod goujons & tartar sauce
Lime & coriander salmon skewers

VEGETARIAN

Chickpea & baby spinach curry
Broccoli & Stilton tart
Courgette, ginger & coriander koftas
Potato, spring onion & Isle Mull cheddar cakes

SWEET

Vanilla crème brûlée, shortbread
Elder flower panacotta, macerated strawberries
Bonham sticky toffee date pudding & butterscotch sauce
Seasonal fruit kebabs, raspberry coulis



CHILDREN'S WEDDING BREAKFAST

2-courses £13, 3-courses £16.50

STARTERS

Soup

Garlic bread

Bruschetta

MAINS

Chicken goujons, chips

Chicken breast, vegetables

Sausages & mash, onion rings

Fish & vegetables

Tomato pasta

Macaroni cheese

DESSERTS

Vanilla or apple ice cream

Sticky Toffee pudding, toffee sauce



TERMS AND CONDITIONS

CONFIRMATION BY CLIENT

A provisional booking is normally held for 14 days unless alternative arrangements have been made. A provisional booking puts neither party under obligation to confirm the function. The booking will be released unless we hear from you within 14 days of provisional booking.

DEPOSIT

To secure your booking a non-refundable deposit of £500, together with a signed contract, will be required.

FINAL BALANCE

Final details will be confirmed 2 weeks before the wedding and full pre-payment is due 7 days prior to the wedding date. Any extras are payable on departure.

CANCELLATION POLICY

See wedding contract for full terms and conditions.

MISCELLANEOUS

Your wedding tasting meal should consist of a choice of 2 starters, 2 main courses and 2 desserts. Additional choices will be charged. Speak to your Wedding Co-ordinator for details.

You will be liable for the cost of repairs carried out as a result of any damage caused to any part of the hotel premises or equipment thereon by the negligence, willful act or default of any persons by you on your behalf.

CHECK IN / OUT TIMES

Check in for all guests is 3pm and check out is 12pm. Late check-out is available, subject to an additional charge.