

Gourmet COOKING SERVICES

Wedding Menus

All prices include a basic table setting.



(Staff are charged at £9.00 per hour + VAT)

Package 1

Menu A

Roasted Red Pepper and Vine Tomato Soup

With

Pesto Oil

Served with

Crusty bread

*

Homemade Steak and Ale Pie

Topped with an all Butter Puff Pastry Crust

Served with

Creamy Mustard Mash

Mixed Buttered Greens and Honeyed Carrots

*

Chocolate Mouse cake

Served with

Drambuie Raspberries

*

Coffee

And

Mints

Menu B

Melon and Mango Cocktail

With

Pomegranate, Orange and Fresh Mint Dressing

*

Lemon and Herb Chicken Fillet stuffed with Sage and

Mozzarella

With

A Lemon and Sage Butter Sauce

Served with

Shredded Mangtout and Sugar Snap Peas

*

Passion Fruit Terrine

Served with

An Orange, Mango and Ginger Compote

*

Coffee

With

Tablet

Above menus £35.00 per head + VAT (£41.13)

Package 2

Menu A

Trio of Smoked Salmon Stacks

With

Fresh Dill Sauce & Melba Toast

*

Individual Rack of Lamb

Served with

A Rich Red Wine and Port Jus

Mini Salt and Pepper Baked Potatoes

Green Beans

Carrot and Parsnip Puree

*

Tarte au Citron

Served with

Fresh Raspberries and Whipped Cream

*

Coffee

And

Petit fours

Menu B

Chicken Bisque

With

Garlic and Herb Croutons

*

Roast Monkfish wrapped in Parma Ham

On a bed of Creamed Carrot, Celeriac and Savoy Cabbage

With

New Potatoes

*

Mini Summer Puddings

Served with

A Drambuie Cream

Above Menus £40.50 per head + VAT (£47.58)

Package 3

Menu A

Stilton Cheese Cake

Served with
A Red Onion Relish

*

Lamb Fillet

With Rich a Rich Madera Sauce
Creamy Gratin Duphinois
Pea and Mint Puree

Roasted Baby Beetroot, Shallots, Baby Carrots and Toasted Almonds

*

White Chocolate and Raspberry Cheesecake

Served with a
Raspberry Puree

Menu B

Roast Scottish Salmon Terrine with Pesto Butter

Served with a Watercress Mayonnaise and Melba Toast

*

Pancetta wrapped Guinea Fowl

With

Wild Mushroom and Calvados Cream Sauce
On Mustard and Black Pudding Mash

&

Seasonal Vegetables

*

Chocolate Trifle

Layers of Chocolate Crème Patisserie, chocolate Ganache, Fresh whipped Cream
and crushed Meringue

*

Coffee

and

Tablet

Above menus £45.00 per head + VAT (£52.88)

Gourmet Menu

Smoked Salmon Soup Amuse

With

Herb Scone and Anchovy Butter

Roasted Pear and Bishop Kennedy Brochette

On a bed of Rocket and Pine Nut Salad

Fillet of Scotch beef

With

Wild Mushroom Gratin

And

Rich Marsala Sauce

Boulangerie Potatoes

Peas Bonne Femme

Trio of Desserts

Mini Pots of Vanilla Panacotta with Blueberry and Orange Compote, Mini American Style Cheese Cake with Caramelised Apples and Cinnamon, Rich Chocolate Brownies topped with a Dark Chocolate Ganache and Caramelised Kumquats.

Scottish Cheese board

With

Oatcakes

Coffee

And

Tablet

£55.00 per head + VAT (£64.63)

