



SAMPLE WEDDING MENUS

AMUSE BOUCHE

Jerusalem Artichoke Soup

STARTER

*Terrine of Ham Hough with Leeks, Pickled Baby Onions,
Radish and Apple*

INTERMEDIATE

Rhubarb and Yoghurt Sorbet

MAIN COURSE

*Guinea Fowl Breast with Maple Smoked New Potatoes, Leg
Boudain and Red Wine and Shallot Sauce*

DESSERT

Cranachan with Cinnamon Shortbread



AMUSE BOUCHE

Carrot and Coriander Soup

STARTER

*Trio of Salmon with Lime Gel, Anchovy Tempura, Candied
Beetroot and Endive Salad*

INTERMEDIATE

Tonka Bean Granita

MAIN COURSE

*Cannon of Lamb with Shin Bon Bon, Minted Onions,
Artichoke and Thyme Leaf Sauce*

DESSERT

*Apple Terrine with Popcorn Sorbet, Meringue and Nutmeg
Doughnuts*



AMUSE BOUCHE

Stout Charred Venison with Spelt and Coriander Oil

STARTER

Salad of Scottish Lobster with Saffron Jelly, Horseradish Mayo and Watercress

INTERMEDIATE

Passion Fruit Sorbet

MAIN COURSE

Fillet of Aberdeen Angus Beef with Parsnip Puree, Potato Terrine, Charred Shallot and Wild Mushroom

DESSERT

Bitter Chocolate Delice with Toffee Ice Cream, Pistachio Sponge and Crystallized Basil