

Wedding Menu

All menus are subject to change and will be confirmed 6 months prior to your wedding.

Starters

Lighter soups

Butternut squash and roasted garlic (V)

Roast pepper and tomato with mascarpone (V)

Tomato and basil (V)

Carrot and coriander with crème fraiche soup (V)

Red rooster potato and watercress topped with crème fraiche and chives (V)

Hearty soups

Lightly curried parsnip with spiced vegetable fritter (V)

Broccoli and Isle of Mull cheddar (V)

Red lentil and braised ham hough

Cream of leek and potato topped with potato scone croutons (V)

Split pea and ham topped with crispy pancetta lardons

Cullen skink, smoked haddock and leek soup finished with double cream and potato scone croutons

The *Cruin's* blend of chicken liver and haggis pate with beetroot chutney and Arran oatcakes

(We can substitute the haggis pate for chicken liver, smoked bacon and brandy pate)

Duo of *Argyll* smoked salmon and Kiln smoked salmon served with roasted garlic & saffron mayonnaise and citrus marinated red onions

Haggis, neeps and tattie tower with Drambuie sauce

Heritage tomato & buffalo mozzarella salad, balsamic roasted red onions, guacamole and Perthshire rapeseed oil (V)

Aged Parma ham served with crispy fried garlic & chilli risotto bon bon, red pepper coulis and herb creamed cheese

Classic prawn cocktail served in filo pastry with iceberg lettuce and sliced apple

Creamed garlic and herb mushrooms with shaved *Anster* cheddar and toasted brioche (V)

Scorched goats cheese served with roasted beetroot & butternut squash. Finished with vegetarian Parmesan croutons and basil pesto (V)

Great Glen venison salami served with apple, crispy *Stornoway* black pudding and *Katy Rodgers* Knockraich crowdie cheese

Red pepper hummus topped with feta cheese, grilled artichokes and garden pea salad. Served with ciabatta bread. (V)

Ham hough and *Isle of Mull* cheddar terrine served with piccalilli, Arran oatcakes and crispy fried leeks

Cajun confit duck served with sour cream new potato salad, crispy tortilla strips and sweet potato.

Intermediate

Raspberry sorbet
Lemon sorbet
Irn bru sorbet
Passion fruit sorbet
Strawberry sorbet

Main Courses

Cajun roasted loin of pork served with chorizo, red pepper and paprika cream

Roasted fillet of smoked haddock finished with Kintyre cheddar cream and puff pastry

Honey glazed fillet of Scottish salmon, leek, baby onion and whole grain mustard sauce

Roasted cod loin topped with tomato tapenade served with slow roasted tomato, basil and pancetta sauce

Roasted fillet of halibut served with marinated heritage tomatoes & olives finished with tomato & basil sauce (+ £4.00 supplement)

Roasted chicken breast served with a selection of different sauces:

- with paprika, wild mushroom and Parmesan cream
- stuffed with haggis and topped with peppercorn sauce
- Pimentos, leek and white wine cream sauce
- pork stuffing and tarragon cream
- cream cheese and herb stuffing wrapped with Parma ham and finished with tomato and basil sauce

Barbary duck breast served with caramelised red onion and redcurrant gravy.

Slow braised Inverurie beef with brandy, French mustard and tomato gravy served with puff pastry.

(Alternatively can be served with peppercorn sauce or red wine and herb gravy).

Not suitable for gluten free/intolerance.

Roasted saddle of Perthshire venison, small venison 'Scotch' pie, redcurrant gravy, cauliflower puree & haggis wrapped with filo pastry (+ £6 supplement)

Scotch fillet of beef served with baby onion and button mushroom stroganoff sauce topped with matchstick fried potatoes (+ £6 supplement)

Vegetarian Options

Creamed wild mushrooms, baby onion and smoked paprika ragu. Served with steamed rice & toasted brioche (V)

Pesto creamed rigatoni pasta, tossed with sun blushed tomato, courgette and spinach cream. Finished with crumbled feta cheese (V)

Cherry, plum and sun blushed tomato risotto with thyme and Brie (V)

Handmade spinach and ricotta ravioli, tossed with tomato & basil sauce and garlic sautéed aubergine. Finished with parmesan and pea shoots (V)

Desserts

Salted caramel French macaroons served with Dolce de leche caramel, butterscotch poached banana and hazelnut crumble

Strawberries and raspberries served with sweetened Katy Rodgers crowdie, lemon curd and sugared puff pastry (during berry season only Scottish, Perthshire berries will be used)

Vanilla cheesecake served with roasted white chocolate, whipped coconut milk and mango coulis

Selection of British and French cheeses served with biscuits and chutney (+£3.50 supplement)
A selection of 5 premium cheeses selected by our chef on the day as some of the cheeses have seasonal availability

Chocolate delice with *Hebridean* sea salt centre, crunchy feuilletine with *Auchentullich Farm* salted caramel ice cream

Custard tart served with cherry compote, toasted almond cream and crispy caramel

White chocolate & vanilla panna cotta served with peach and Prosecco sauce

Raspberry Cranachan served with Perthshire honey flapjack, honey comb and shortbread

'French Martini' cheesecake served with vanilla cream & mini meringues

Warm desserts

Caramel apple tart with puff pastry top, crème anglais, rhubarb compote & vanilla cream

Steamed marmalade sponge topped with *Auchentoshan* 3 wood whiskey ice cream

Sticky toffee pudding served with vanilla ice cream