



Menu 1

Scotch Leek & Potato Soup
served with Oakbank Organic Crusty Bread

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Steamed Killara Breast of Chicken stuffed with a Wild Mushroom Ragout  
wrapped in Moray-shire Bacon and served with a Shallot  
& Tarragon Sauce

Together with Market Vegetables & Potatoes of choice

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Homemade Meringue
with Vanilla Cream & Seasonal Berries

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Coffee & Isle of Skye Tablet



## Menu 2

Roasted Red Pepper, Turnip & Sage Soup  
served with Oakbank Organic Crusty Bread

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Poached Killara Breast of Chicken stuffed with Gingered Rice,
finished with a Lemon & Coriander Sauce

Or

Rare Roast Highland Beef Rib with a Mustard & Peppercorn Crust
and a Roasted Shallot Gravy

Both accompanied with Seasonal Vegetables & Potatoes

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Tarte au Citron  
With a Berry Coulis & Vanilla Cream

Or

Alvie Strawberry Crème Brulee

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Coffee & Isle of Skye Tablet



Menu 3

Three Highland Cheese Tartlet
With a homemade Red Onion & Redcurrant Relish set on dressed Rocket Leaves

Or

Homemade Terrine of Alvie Hot & Cold Smoked Brown Trout with a Moniak
Horseradish Cream, Watercress & Hebridean Oatcakes

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Pan Fried Fresh Sea Bass Fillets on a bed of Asparagus & Lemon Risotto, finished  
with a Fresh Homemade Basil Pesto

Or

Rare Roast Highland Sirloin of Beef with an All Spice Crust,  
Balsamic Roasted Cherry Tomatoes & Rich Red Wine Jus

Both accompanied with Seasonal Vegetables & Potatoes

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Individual Alvie Strawberry Pavlova

Or

Pear & Butterscotch Cheesecake

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Coffee & Isle of Skye Tablet



#### Menu 4

Summer Isles Peat Smoked Highland Salmon, Gruth Dhu Cheese  
Watercress, Rocket and Cherry Tomato Salad with a Citrus & Coriander Seed  
Dressing

Or

Summer Isle Smoked Duck Breast with a compote of Plum, Port & Blood Orange on  
a bed of Baby Herb Salad

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Slow Roasted Morayshire Pork Belly on a bed of Spiced White Cabbage & Apple with
a light Cider & Mustard Gravy

Or

Individual Prime West Coast Seafood Pie
With Scottish Salmon, Cod Fillet, Mussels & King Prawns

Both accompanied with Seasonal Vegetables & Potatoes

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Chocolate & Drambuie Torte  
with Vanilla Cream

or

Fresh Fig & Marsala Trifle  
with Homemade Shortbread

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Coffee & Isle of Skye Tablet



Menu 5

Highland Game Terrine with a Port, Fig & Shallot Compote
served with Oakbank Organic Bread
or

Traditional Cullen Skink
served with Homemade Herb Straws

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Individual Rare Roast Caithness Fillet of Beef set on a  
Fondant Potato and finished with Rich Burgundy Sauce

Or

North Sea Fillet of Monkfish wrapped in Dry Cured Morayshire Bacon and coated  
with a Balmoral Sauce

Both accompanied with Seasonal Vegetables & Potatoes

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Highland Berry Tartlets set in a rich Ricotta Cream and drizzled with a sweet
Raspberry Coulis

Or

Poached Pears in Maderia, Red Wine & Vanilla
And served with a Chantilly Cream

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Coffee & Isle of Skye Tablet



## Menu 6

West Coast Seafood Terrine served with Watercress & Rocket  
and drizzled with a Light Lemon & Chilli dressing

Or

Antipasti of Highland & Island Smoked Meats with a Bramble & Blueberry Compote,  
Baby Leaves & Oakbank Organic Crusty Bread

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Individual Fillet of Wild Highland Venison with a Celeriac Puree,
Pearl Barley Risotto, Fondant Potato and a Port
& Redcurrent Gravy

Or

Fresh Herb Crusted Loin of Isle of Barra Lamb with Mint, Baby Capers
& White Wine on a Stornoway Black Pudding Mash
& a basket of Summer Vegetables

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Individual Rich Chocolate & Orange Torte  
with a Mint Bailey Cream

Or

Poached Peaches with Marscapone Cream & Caramelised Oranges

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Coffee & Isle Of Skye Tablet

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**Menu 7**

Cullen Skink

Or

Duo of moussed Hot & Cold Alvie Smoked  
Brown Trout

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Timbale of Haggis, Neeps & Tatties

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Fillet of Wild Highland Venison with a Juniper & Red Currant Jus, Duchess  
Potatoes and roasted Root Vegetables

Or

Roast Halibut, Vine Cherry Tomatoes & Fine Beans and a White wine &  
Saffron Sauce

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Chocolate & Glenmorangie Torte

Or

Good Highland Food Cheeseboard
West Highland Blue
Muckle Wummell Brie
Wester Laurenston's Organic Sweetmilk Cheese
served with Hebridean Oatcakes
& Fresh Fruit & Chutneys

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Coffee



## Menu 8

On Reception  
Canapés & Champagne

*Moray-Shire Bacon & West Highland  
Blue Cheese Toasts*

*Cold Smoked Venison  
With Moniack's Inverness Jam*

*Bruschetta with Roasted Peppers & Mozzarella*

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Delfour Smoked Brown Trout &
Moniack Horseradish Mousse
Served with Sunflower & Honey Bread

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Roast Fillet of Wild Highland Venison with an Oyster Mushroom Ragout,  
Buttered Spinach, and Fondant Potatoes

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Individual Homemade Meringues with Alvie Berries and Vanilla Crème

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Coffee & Orkney Fudge

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Good Highland Food Cheeseboard

*West Highland Blue
Muckle Wummel Brie
West Highland Dairies Creag Mheal
served with Hebridean Oatcakes
& Fresh Fruit & Chutneys*



Menu 9

On Reception
Canapés & Champagne

Moray-Shire Bacon & West Highland Blue Cheese Toasts

*Cold Smoked Venison
with a Inverness Jam*

Bruschetta with Roasted Peppers & Mozzarella

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Timbales of Hot Smoked Delfour Trout with Rocket Salad with a Fresh Chilli Dressing

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Roast Fillet of Angus/Highland Beef with a Port & Redcurrant Sauce
Served with
Pommes Dauphinoise & a Medley of Summer Vegetables

Or

Baked Aubergines stuffed with Gingered Rice

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Ricotta & Alvie Strawberry Cheesecake

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Coffee & Orkney Fudge

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Good Highland Food Cheeseboard  
*West Highland Blue*  
*Muckle Wummell Brie*  
*Wester Laurenston's Organic Sweetmilk Cheese*  
served with Hebridean Oatcakes  
& Fresh Fruit & Chutneys



## Menu 10

On Reception  
Canapés & Champagne

*Moray-Shire Bacon & West Highland Blue Cheese Toasts*  
*Cold Smoked Venison with a Ligonberry Jam*  
*Rare Roast Highland Angus Beef with a Horseradish Cream*  
*Bruchetta with Roasted Peppers & Mozzarella*  
*Chicken Liver Pate Served on Hebridean Oatcake Canapés*

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Pea & Parmesan Risotto

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Citrus and Champagne Granita (Sorbet)

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Roast Loin of Wild Venison with a Pearl Barley Risotto, Pureed Root
Vegetables and Port & Redcurrant Gravy, Baked Courgettes stuffed with
Ratatouille and Fondant Potatoes

Or

Baked Aubergines stuffed with Gingered Rice

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Good Highland Food Cheeseboard *West Highland Blue*  
*Muckle Wummell Brie*  
*Wester Laurenston's Organic Sweetmilk Cheese*  
served with Hebridean Oatcakes  
& Fresh Fruit & Chutneys  
served with Whisky & Port

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Coffee &
Wedding
Cake



Menu 11

On Reception
Canapés & Champagne

Mini Yorkshire Puddings with Rare Roast Beef &

Moniack Horseradish

Spiced Vegetable samosa

Bruschetta with roasted peppers & fresh pesto

Mini Red Onions & Highland Cheese Tartlets

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Summer Isles Organic Smoked Salmon  
Served with Rocket & dressed with Fresh Lemon & Black Pepper Vinaigrette

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Roast loin of Wild Highland Venison with Pommes Dauphinoise, Spiced Red
Cabbage and Port & Redcurrant Gravy

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Tart au Citron with Alvie Strawberries & Vanilla Cream

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Good Highland Food Cheeseboard
West Highland Blue
Muckle Wummell Brie
Wester Laurenston's Organic Sweetmilk Cheese
served with Hebridean Oatcakes
& Fresh Fruit & Chutneys

Coffee & Tablet



Menu 12

Canapés on Reception
Champagne

Canapés

Morayshire Smoked Bacon & West Highland Blue on Wholemeal Toasts

*Hot Smoked
Rothiemurchus Trout Pâté on a Hebridean Canapé
Bruschetta with Roasted Peppers & Mozzarella*

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Orkney Potted Crab with Lemon  
and Toasted Sourdough Bread

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Roast Loin of Wild Venison with Pearl Barley Risotto, Seasonal Vegetables
and Port & Redcurrant Gravy

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Summer Pudding  
with Wester Hardmuir Seasonal Fruits

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Good Highland Food Cheeseboard
*West Highland Blue
Muckle Wummell Brie
Wester Laurenston's Organic Sweetmilk Cheese*
served with Hebridean Oatcakes
& Fresh Fruit & Chutneys

Coffee/Tea with Wedding cake



Menu 13

On Reception

Bucks Fizz & Alvie Strawberry & Raspberry Platter

Champagne, Cocktails (Water Melon Martini) & Wine

Moray-Shire Bacon & West Highland Blue Cheese Toasts

Bruschetta with Roasted Peppers & Mozzarella

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Kokoda

Served with Honey & Sunflower Bread

Compote of Summer Fruits Veggie Alternative

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Platter of Highland Lamb, (rosemary)

Poached Scottish Salmon, (dill)

Medley of Summer Vegetables

(New Potatoes, Sugar Snap Peas & Carrot)

Rocket, Feta & Butternut Squash Salad

(Chantarelle, Pea & Parmesan risotto Veggie)

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Chocolate & Frangelico Torte

Served with Strawberries & Vanilla Cream

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Coffee/Tea & Skye Tablet
Station