



Sample Menu A

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

Price: £57.65 per person

Please note that prices are based on a minimum
number of 10 people unless otherwise stated

Sample Menu B

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
(Cake Cutting)*

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Orkney Potted Crab with Lemon  
and  
Toasted Sourdough Bread  
**(three roasted pepper green salads)**

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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

### **Cheeseboard**

*West Highland Blue  
Isle of Mull Mornish*

*Wester Lawrenceton's Organic Sweetmilk Cheese*

Served with Hebridean Oatcakes  
& Fresh Fruit & Chutneys  
Port Glasses & decanters

Coffee/Tea with Wedding cake

Regular plus Herbal Tea

Price: £49.60 per person  
Please note that prices are based on a minimum  
number of 10 people unless otherwise stated

## Sample Menu C

*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*

### **Good Highland Food Cheeseboard**

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

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Price: £44.60 per person
Please note that prices are based on a minimum
number of 10 people unless otherwise stated

Sample Menu D

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

Pommes Dauphinoise & A Medley of Summer
Vegetables

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(Baked Monkfish with an exotic sauce)

(Baked Aubergines stuffed with Gingered Rice)  
(Veggie option)

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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

Price: £45.60 per person

Please note that prices are based on a minimum
number of 10 people unless otherwise stated

Sample Menu E

Poached Clava Chicken in Coriander

Morayshire Baked Ham

Poached Scottish Salmon

Plum Tomatoes with Buffalo Mozzarella

New Potato & Chives Salad

Gingered Rice Salad

Mixed Leaf Salad

Penne Pasta with fresh Pesto

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Coffee/Tea Station with Orkney Fudge

Price: £14.95 per person

Please note that prices are based on a minimum  
number of 10 people unless otherwise stated

## Sample Menu F

Champagne & Canapés  
Mini Yorkshire Puddings with Rare Roast Beef &  
Moriack Horseradish  
Spiced Vegetable samosa  
Bruschetta with roasted peppers & fresh pesto  
Mini Red Onions & Highland Cheese Tartlets

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sit for 6.30pm then speeches 7pm served
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

Price: £46.60 per person  
Please note that prices are based on a minimum  
number of 10 people unless otherwise stated

## Sample Menu G

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

Baked Aubergines stuffed with Gingered Rice
(Veggie option)

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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

Price: £45.90 per person

Please note that prices are based on a minimum
number of 10 people unless otherwise stated

Sample Menu H

Leek & Potato Soup
Or
Timbale of Haggis, Tatties & Neeps

Both served with
Honey & Sunflower Bread

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Fillet of Aberdeen Angus Beef  
Served with Fondant Potato, Courgette & Carrot  
Puree, and with a Red Wine & Marrowbone Jus

Or

Poached Scottish Salmon with a Dill & White  
Cream, Quenelles of Pureed Potatoes & Buttered  
Leeks

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Chocolate & Glenmorangie Torte
or
Cranachan

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Coffee

Price: £31.90 per person

Please note that prices are based on a minimum  
number of 10 people unless otherwise stated

## Sample Menu I

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

Price: £40.85 per person

Please note that prices are based on a minimum  
number of 10 people unless otherwise stated