



Sample Wedding 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

Poached Scottish Salmon

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



Sample Wedding Menu B

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  
(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



## Sample Wedding 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



## Sample Wedding Menu D

On Reception:  
Canapés & Champagne

Moray-Shire Bacon & West Highland Blue Cheese  
Toasts

Cold Smoked Venison with an 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



## Sample Wedding 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



Sample Wedding Menu F

Champagne & Canapés

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



Sample Menu G

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

Bruschetta 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



## Sample Wedding 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



Sample Wedding Menu I

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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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