

WEDDING MENU 1

MIAMI FRUIT CUP
(Grapefruit, orange, pineapple and kiwi fruit)

~~OoooOO~~

FARMHOUSE SCOTCH BROTH
(Traditional homemade broth)
ICED FRUIT SORBET
(Frozen water ice to cleanse the palette)

~~OoooOO~~

HOMEMADE BEEF STEAK PIE
(Tender pieces of beef steak in rich
gravy topped with puff pastry)
VEGETARIAN LASAGNE
(Layers of pasta with vegetables in tomato sauce)
COLD HOMEBAKED GAMMON AND PEACH SALAD
(Cold home baked gammon with seasonal salad)

CHEF.S SELECTION OF VEGETABLES
AND POTATOES

~~OoooOO~~

PEAR MELBA
(Pears and vanilla ice cream topped with
melba sauce and fresh cream)
CHOCOLATE GATEAU
(Chocolate gateau served with fresh cream)

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

WEDDING MENU 2

EGG NORWEGIAN

(Hardboiled egg on a nest of creamy coleslaw topped with mayonnaise and served with tossed salad)

~~OoooOO~~

MINISTRONE ITALIENNE

(traditional Italian vegetable soup served with Parmesan cheese)

CRÈME PRINCESS

(Cream of leek and potato soup with fresh cream and parsley)

~~OoooOO~~

SUPREME OF CHICKEN CHASSEUR

(Breast of chicken cooked in a red wine mushroom, tomato and onion)

VEGETARIAN PASTA CAFÉ DU PARIS

(Pasta and vegetables served in garlic, herb and white cream sauce)

SMOKED TROUT FILLET SALAD

(Smoked trout served with a raspberry vinaigrette and seasonal salad)

CHEF.S SELECTION OF VEGETABLES AND POTATOES

SCOTCH TRIFLE

(Sponge and fruit marinated in sherry masked with custard and topped with fresh cream)

PEACH MILADY

(Toffee fudge ice-cream and peaches drizzled with butterscotch sauce with a swirl of fresh cream)

CONA COFFEE SERVED WITH FRESH CREAM
AND AFTER DINNER MINTS

WEDDING MENU 3

SEAFOOD COCKTAIL

(A melody of seafood bound in a lemon and lime mayonnaise)

served on a chiffonade of lettuce garnished with a wedge of lime)

~~OoooOO~~

CRÈME LOIRE

(Cream of Chicken and asparagus soup
laced with champagne)

MEDITERRANEAN BROTH

(Traditional vegetable broth made with
Mediterranean vegetable and sun dried tomatoes)

~~OoooOO~~

ROAST LEG OF PORK AND APPLE SAUCE

(Roast leg of pork in traditional gravy and apple fritter)

SUPREME OF CHICKEN CAROLINE

(Breast of chicken cooked in a white wine,
sweetcorn and mushroom sauce)

VEGETARIAN CARBONARA

(Stir fried vegetables and pasta cooked
in a garlic and cheese cream sauce)

CHEF.S SELECTION OF VEGETABLES AND POTATOES

~~OoooOO~~

CRÈME BRULEE

(Hot baked egg custard with a sugar coating)

CHOCOLATE EXTRAVAGANZA

(vanilla chocolate cookie ice cream, Cadbury Fruit and Nut ice cream,
crushed cookies and chocolate sauce, topped with cream)

~~OoooOO~~

CONA COFFEE SERVED WITH FRESH CREAM
AND AFTER DINNER MINTS

WEDDING MENU 4

SCOTCH SMOKED TROUT SALAD

(Smoked trout fillet with a raspberry
vinaigrette and tossed salad)

MELON COCKTAIL VERONIQUE

(A melody of seasonal melons and grape cocktail)

~~OoooOO~~

CELERY AND BEEF SOUP
(Celery and vegetables in a beef stock)
CRÈME PORTUGESE
(Sun dried tomato and basil soup)

~~OoooOO~~

ROAST LEG OF LAMB AND MINTED PEAR
(Roast lamb with traditional lamb gravy and minted pear)
ESCALOPE OF CHICKEN TRAEMAR
(Breast of chicken cooked in a leek and white
wine sauce and crispy bacon)
BROCCOLI AND PASTA BAKE
(Broccoli and pasta in a cheese sauce with a crispy topping)
COLD HOME BAKED GAMMON AND TORTILLA WRAP
(Floured tortilla wrap filled with gammon, mayonnaise
and seasonal salad with a tossed salad)

CHEF`S SELECTION OF VEGETABLES AND POTATOES

~~OoooOO~~

CRÈME CARAMEL
(Baked cold egg custard with a caramel sauce topping)
COUPE ALEXANDER
(Fresh fruit marinated in Krish served
with strawberry ice cream and cream)

~~OoooOO~~

CONA COFFEE SERVED WITH FRESH CREAM
AND AFTER DINNER MINTS

WEDDING MENU 5

PATE LEAPARK
(Chef`s homemade chicken liver pate served
with crisp bread and seasonal salad)
ANTIPASTO SALAD
(A selection of Italian meat comprising
crudo, coppa di parma and salami milano)

~~OoooOO~~

CULLEN SKINK

(A creamy smoked haddock, onion and potato soup)

CREAM OF TOMATO AND MINT SOUP

(Homemade cream of tomato soup finished with a hint of mint and a swirl of fresh cream)

~~OoooOO~~

ROAST HAUNCH OF VENISON BUNNAHABHAIN

(Roast haunch of highland venison in a redcurrant, coriander and claret sauce)

ESCALOPE OF PORK PRIMEURS

(Pork medallions in a mixed pepper, white wine and cream sauce)

PENNE PASTA FLORENTINE

(Penne pasta entwined with cheese and wild grain mustard in a cream sauce speckled with basil leaves and shaved parmesan)

COLD CALYPSO SALAD

(Julienne of homebaked gammon, orange slices and raisins with a seasonal salad)

CHEF`S SELECTION OF VEGETABLES AND POTATOES

LEMON MERINGUE PIE

(Lemon meringue pie served with fresh cream)

ULTIMATE INDULGENCE

(Toffee fudge and ferrero ice cream laced with Bailey`s irish cream topped with Ferrero Rocher and whipped cream)

~~OoooOO~~

CONA COFFEE SERVED WITH FRESH CREAM
AND AFTER DINNER MINTS

WEDDING MENU 6

SCOTCH SMOKED FISH PLATTER

(Flaked makarel, trout and smoked salmon on a bed of mixed salad keaves and cherry tomatoes, drizzled with vinaigrette)

~~OoooOO~~

HAGGIS BEN LOMOND
(PIPING ADDRESSED – EXTRA)

(Haggis with a Drambuie and cream sauce)

~~OoooOO~~

COCK A LEEKIE SOUP

(Traditional onion, leek, potato, chicken and prune soup)

~~OoooOO~~

ROAST HAUNCH OF VENISON BUNNAHABHAIN

(Roast haunch of highland venison in a redcurrant
coriander and claret sauce)

SUPREME OF CHICKEN CRANNACHAN STYLE

(Breast of chicken in a white wine sauce with toasted oats and honey)

VEGETARIAN GLENGARRY

(Pastry case filled with seasonal vegetables and
vegetarian red wine sauce)

COLD PRIME SCOTCH ROAST BEEF AND SEASONAL SALAD

CHEF'S SELECTION OF VEGETABLES AND POTATOES

~~OoooOO~~

FLORA'S DELIGHT

(Layers of crushed shortbread and strawberries
with a Glayva flavoured cream)

COUPE DUNDEE

(Vanilla ice, orange segments and sultanas
smothered with an orange sauce)

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS.

WEDDING MENU 7

SMOKED SALMON AND PRAWN PARCELS

(Succulent prawns in a rich Marie Rose sauce encased in sliced
smoked salmon garnished with salad leaves and cherry tomatoes)

CROWN OF OGEN MELON MIDORI

(Crown of melon filled with soft fruits drizzled with a Midori syrup)

~~OoooOO~~

CRÈME ROYALE

(Cream of vegetable soup served with chopped herbs and cream)

LENTIL AND TARRAGON BROTH

(Homemade lentil broth flavoured with fresh chopped tarragon)

SCOTCH SIRLOIN STEAK CAFÉ DU PARIS

(Sirloin steak in an onion, tomato and cream sauce)

SUPREME OF CHICKEN A LA ROMANA

(Breast of chicken cooked in a sage, onion and Marsala wine sauce)

VEGETABLE STROGANOFF

(A melody of vegetables in a paprika, mustard and red wine sauce
finished with brandy and cream served with rice)

COLD ROAST TURKEY BREAST AND WALDORF SALAD

(Prime breast of turkey with walnut, apple and celery salad)

CHEF'S SELECTION OF VEGETABLES AND POTATOES

~~OoooOO~~

CHOCOLATE ON CHOCOLATE MOUSSE

(A light chocolate mousse with white chocolate sauce
topped with cream)

HONEYCOMB SENSATION

(Honeycomb toffee and fudge ice cream smothered
in butterscotch sauce with chunks of honeycomb
and fudge topped with a swirl of cream)

~~OoooOO~~

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

WEDDING MENU 8

CHEF'S SELECTION OF HORS D'OEUVRES

(Chef's selection of most popular cold starters.
prawns, pate, herring, salmon, melon, etc.)

~~OoooOO~~

CRÈME DUBARRY

(Homemade cream of cauliflower soup
swirled with cream and chopped parsley)

GAME BROTH

(Traditional game and vegetable soup)

~~OoooOO~~

FILLET STEAK DIANE

(Tenderised Scotch fillet steak in an onion, mushroom, French mustard
tomato, capers and red wine finished with cognac and fresh cream)

SUPREME OF CHICKEN CHIMAY

(Breast of chicken cooked in a smoked ham,
mushroom and white wine sauce)

STUFFED ITALIAN PEPPERS

(Peppers stuffed with vegetables and rice
topped with a cheese sauce)

COLD TAY SALMON FILLET MAYONNAISE

(Cold salmon fillet filled with piped mayonnaise
served with a seasonal salad)

CHEF`S SELECTION OF VEGETABLES AND POTATOES

~~OoooOO~~

BAKED ALASKA

(Sponge, fruit and ice cream marinated in cognac
topped with soft meringue baked in a hot oven)

BISCUITS AND CHEESE

(Savoury biscuits and chef`s selection of cheese)

~~OoooOO~~

CONA COFFEE SERVED WITH FRESH CREAM
AND AFTER DINNER MINTS