



# Wedding Selector Menu

*Suggestions to be grouped in pairs, Vegetarian Options included.  
I can add allergens & intolerances in the future.*

## Soups

- Traditional Leek & Potato
- Cream of Roasted Tomato & Balsamic
- Sweet Potato, Coconut & Chilli
- Butternut Squash & Roast Pepper
- Lentil & Vegetable
- Chunky Mushroom & Tarragon
- White Onion, Cider & Thyme

## Starters

- Smoked Chicken Terrine, Red Onion Marmalade & Toasted Rye
- Confit Duck Leg Terrine, Fennel Chutney & Sourdough Crostini
- Salmon Gravavlax, Potato & Chive Salad, Pickled Cucumber & Micro Leaves
- Seeded Goats Cheese Crostin, Baked on Crostini, Sweet & Sour Beetroot
- Atlantic Prawn Salad, Mango, Toasted Sesame Seeds, Spiced Marie Rose Dressings
- Vegetarian Antipasti, Pesto, Olives & Rokette

## Mains

- Braised Feather blade of Beef, Roast Root Vegetables, Natural Jus
- Pan Roast Seabass, Mashed Potato, Sauce Vierge, Bean Bundle
- Chicken Stuffed with Haggis, Potato Fondant, Whisky & Paprika Cream
- Vegetarian Haggis Wellington, Mash, Root Veg Gravy
- Chargrilled Veg Lasagne, Dried Tomatoes, Pesto Dressing, Homemade Focaccia Bread
- Baked Herb Crusted Cod, Chorizo & Mixed Bean Cassoulet

## Desserts

- Vanilla Pannacotta, Seasonal Berry Compote, Nut Praline, Chocolate Crisp
- Warm Franjipane Tartlet, Raspberry Sorbet
- Brioche Bread & Butter Pudding, Strawberry Syrup, Vanilla Ice Cream
- White Chocolate & Raspberry Crème Brulee
- Lemon Posset, Vanilla Shortbread
- Trio of Scottish Cheeses, Pear Jelly & Biscuits

## Petit Fours

- Filled Chocolates
- Shortbread
- Tablet