



Wedding Selector Menu

Please choose a set menu from the selection below
You are not restricted to this menu so please ask for alternatives if you have a particular dish in mind that is not shown below.

Soups

- Sweet potato, lime and coriander (vegan, gf)
- Chunky leek and potato (vegan, gf)
- Scotch broth with kale
- Roast plum tomato, garlic and basil (vegan, gf)
- Roast wild mushroom and tarragon (vegan, gf)
- Cream of red lentil and root vegetable (vegan)

Starters

- Smooth chicken liver and brandy paté, red onion chutney, toasted brioche
- Filo spring roll of haggis, clapshot, whisky hollandaise
- Oak smoked Shetland salmon, wee potato and horseradish salad, lemon (gf)
- Crispy ratatouille and goats cheese tartlet (v)
- Pressed ham hock terrine, pickled vegetables, oatcakes
- Plum tomato, herb and garlic bruschetta, rocket salad (vegan)
- Duo of melon, refreshing fruit sorbet (vegan)

Main Courses

- Charred chicken supreme, sauces; Diane, Pepper, white wine and tarragon, wild mushroom and roast garlic, provençale vegetable
- Steamed salmon fillet or grilled fillet of seabass, sauces; white wine and leek, lemon hollandaise, shellfish bisque, Arran mustard cream, asparagus and pea veloute
- Roast loin of pork, sage stuffing, apple sauce roast gravy
- Roast rib eye of beef, Yorkshire pudding, roast gravy, horseradish sauce
- Roast leg of lamb, mint sauce, roast gravy
- Penne pasta with peas, sage and a roast garlic cream (v)
- Sweet potato, red pepper and spinach pavé, tomato relish (vegan, gf)
- Charred courgette, mint and artichoke Spanish style tortilla, cheese glaze (v)

All main courses are served with seasonal vegetables



Desserts

- Dark chocolate brownie, berries, chantilly cream
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Baked vanilla cheesecake, chantilly cream
- Pear and frangipane tartlet, vanilla ice cream
- Dark chocolate and black cherry tartlet, vanilla ice cream
- Crème brûlée

Tea or Coffee served with traditional Tinto Hotel Scottish tablet