

# Wedding Breakfast

Two choices per course

Individual guest pre order required a minimum of 2 weeks in advance of the wedding

**Lentil and Spinach Soup (v)**

served with crusty bread

**Haggis, neeps and tatties tower**

served with a cracked black pepper sauce

**Ham hock bon bons**

with a wholegrain mustard sauce and crispy leeks

**Mini filo baskets (v)**

with roasted vegetable, goats cheese & balsamic glaze

**Thai fishcakes**

on a bed of rocket with a sweet chilli sauce

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**Roast breast of chicken**

Butternut squash, wilted greens, fondant potato and a red wine sauce

**Slow roast daube of beef**

Pomme puree, glazed carrots, pancetta & onions with a red wine jus

**Roast fillet of Scottish salmon**

Lemon and chive creamed potatoes, buttered greens & a pesto dressing

**Roast loin of pork**

Crispy crackling, caramelized apples black pudding bon bon and herb creamed potatoes

*Vegetarian option available, please ask for seasonal offerings*

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**Warm chocolate brownie**

Berry compote and Chantilly cream

**Lemon posset eton mess**

Lemon posset topped with meringues and raspberry coulis

**Seasonal fruit and berry crumble**

With warm vanilla custard

**Profiteroles**

With dark chocolate sauce & ice cream

**Sticky toffee pudding**

With butternut sauce & ice cream