

BELOW IS A SAMPLE OF OUR WEDDING MENUS AND PRICES. WE ARE MORE THAN WELCOME TO WORK WITH OUR BRIDES AND GROOMS TO CREATE A MENU TO MAKE YOUR SPECIAL DAY UNIQUE.

ALL OUR MENUS CAN BE ADAPTED TO ANY DIETARY REQUIREMENT.

The Muir Menu

£24.50 PER PERSON

Please select one option from each course

STARTERS

Sloe gin cured smoked Scottish salmon, pickled cucumber, blackberry sauce, garden herbs and soda bread

Venison pate with apple puree mixed salad and oatcakes

Choice of soup with crusty baguette



MAIN COURSES

Haggis stuffed chicken breast roulade on mustard mash with flashed greens with a pink peppercorn cream

Parmesan tart, roasted baby tomatoes, burrata, lemon pesto and rocket (v)

Courgette risoni, tomato, chilli and chickpeas with a haloumi fritter (v)

Timball of haggis, neeps and tatties

SIDES INCLUDED

Potatoes and/or Vegetables



DESSERTS

Individual Eton mess

Lemon Posset and shortbread

Scottish Cheese board and fruit



The Mackay Menu

£37.50 PER PERSON

Please select one option from each course

STARTERS

Garlic king prawns in an Oriental style glaze with salad and sweet chilli sauce

Choice of soup with crusty baguette

Crab cakes with a cucumber and peanut relish



MAIN COURSES

Maple seared salmon with lemon scented potatoes baby root veg and a tarragon cream

Vietnamese style caramelised lamb strips, bean sprouts, sesame noodles and flash fried greens

Spiced beetroot & feta tarts with tahini-dressed leaves (v)

Baked daube of Aberdeen Angus beef with a sherry and peppercorn cream reduction

SIDES INCLUDED

Potatoes and/or Vegetables



DESSERTS

Cherry, almond and lemon mascarpone tart

Individual Bailey's cheesecake with a rich chocolate ganache

Scottish cheeseboard



The Alba Menu

£47.50 PER PERSON

Please select one option from each course

STARTERS

Choice of soup with crusty baguette

Chicken and black pudding roulade with beetroot chutney

Crayfish pot with micro salad and lemon dressing

Goats cheese and fig timbale with spiced tomato dressing (v)



MAINS

Loin of Lothian lamb, fondant potato with chilli and mint juice and spiced couscous

Slow cooked shoulder of beef with petit pois francaise wholegrain mustard mash

Grilled Sea Bass with a maple syrup glaze on a bed of flash fried greens

Individual blue cheese and pear quiche with micro salad and chilli dressing (v)

Poached breast of chicken with honey and Thyme, roast carrot, red cabbage
and a red wine reduction

SIDES INCLUDED

Potatoes and/or Vegetables



DESSERTS

Individual banoffee pie and Chantilly cream

Baked orange tart with dark rum ice cream

Iced exotic fruit salad with chocolate cream sauce

