

WEDDING BREAKFAST MENUS

Contemporary, Scottish and locally sourced
three course set menus

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Haggis bon bon, potato & neep rosti, peppercorn sauce

Pork & spinach terrine, apricot chutney, ciabatta

Scottish salmon pate, red onion & baby caper salsa, charcoal crackers

*Goats' cheese, apple & walnut salad, G&V honey &
wholegrain mustard vinaigrette (v) (gf)*

*Buffalo mozzarella, rocket salad, spiced
tomato & vodka dressing (v) (gf)*

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*Slow cooked Scottish beef cheek, spring onion &
pea mash, braised greens (gf)*

*Corn fed chicken, thyme potato fondant, G&V honey
roasted root vegetables, buttered kale (gf)*

*Atlantic cod, leek crushed new potatoes, cherry vine
tomato & aubergine puree (gf)*

*Chargrilled Scottish salmon, courgette & green beans,
parsley potatoes, garlic butter (gf)*

*Wild mushroom, Clava brie and spinach
wellington, micro herb salad (v) (gf)*

*White chocolate cheesecake, mixed
berry compote, honeycomb*

*Lemon & candied zest tart, strawberry
& blueberry natural yoghurt ice cream*

*Rich dark chocolate & salted caramel tart,
frosted raspberry, vanilla ice cream*

*Date & ginger sponge, butterscotch
sauce, vanilla ice cream*

*Selection of Mellis Scottish cheese, apple
chutney & cocktail oatcakes additional £5.00*

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Coffee with G&V petit fours

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*We can arrange a bespoke menu using seasonal
produce and will happily cater for any special
dietary requirements on request.*