



Wedding Breakfast Selector



You are able to upgrade your menu with the following options:

Please select ONE option from each section to create your set option (1-1-1) menu

£11.50 per person supplement

Treacle Cured Organic Scottish Salmon with Pickled Cucumber Salad
Tian of Eyemouth Crab with Tomato and Avocado, Citrus Dressing and Pink Peppercorns
Ham Hock and Arran Mustard Terrine, New Potato Salad

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Fillet of Line Caught Seabass, Sauté Potato with Mixed Pepper, Parsley Jus
Spinach and Mushroom Stuffed Saddle of Borders Lamb, Gratin Dauphinoise and Rosemary
Magret Duck Breast with Griotte Cherries, Fine Beans

**

Seasonal Scottish Berry Pudding, Clotted Cream Raspberry Coulis
Frozen Drambuie Soufflé with Sable Biscuits
Toffee Caramelised Pear with Sea Salt Ice Cream and Pistachio Tuille

£25 per person supplement

Chefs Choice of Amuse Bouche

**

Trio of Scottish Seafood Specialities
Tian of Eyemouth Crab with Tomato and Avocado, Citrus Dressing and Pink Peppercorns

**

Braised Rump of Black Isle Lamb with Caramelised Shallot Puree, Confit Garlic & Rosemary Jus
Individual Fillet of Buccleuch Beef Wellington, Sauce Perigourdine
Magret Duck with Griotte Cherries, Fine Beans

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British Cheese Selection with Homemade Fruit Chutney and Walnut and Raisin Bread

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Vanilla Pod Crème Brûlée with Rhubarb and Strawberry Compote
Scottish Raspberry Sable with Raspberry Coulis
Toffee Caramelised Pear with Sea Salt Ice Cream and Pistachio Tuille



You are able to upgrade your menu with the following options:

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£55 per person supplement

Selection of 5 Canapés Hot and Cold

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Chefs Choice of Amuse Bouche

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Trio of Scottish Seafood Specialities

Tian of Eyemouth Crab with Tomato and Avocado, Citrus Dressing and Pink Peppercorns

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Seasonal Veloute with Garnish

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Spinach and Mushroom Stuffed Saddle of Borders Lamb Gratin Dauphinoise Rosemary Jus
Individual Fillet of Buccleuch Beef Wellington Sauce Perigourdine

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Albert Roux Caramelised Lemon Tart with Scottish Macerated Berries
Assiette of Desserts

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Coffee and Petit Fours