

Menu 1

Fantail of Melon with Sweet Seasonal Berries

Country Lentil Soup

Inchture Steak Pie

or

A Selection of Cold Hams with a crisp salad

Strawberry Cheesecake with fresh cream

Freshly Brewed Coffee with Mints

£32 per person

Menu 2

Homemade Chicken Liver Pate with a Red Onion Marmalade,
served with Oatcakes

Carrot and Coriander Soup

Baked Breast of Chicken with a Creamy Wild Mushroom Sauce

or

Cold Poached Salmon Mayonnaise

Profiteroles filled with Cream and Covered with Chocolate Sauce

Freshly Brewed Coffee with Mints

£34 per person

Menu 3

North Atlantic Prawns bound in a Seafood Mayonnaise, served on a bed of
light salad

Scotch Broth

Roast Rib-Eye of Beef served with a Rich Red Wine Gravy,
Yorkshire Pudding and Roast potatoes

or

Coronation Chicken served with a Savoury Rice

Fresh Pavlova, filled with Raspberries, Chantilly cream and
Topped with a Raspberry coulis

Freshly Brewed Coffee with Mints

£36 per person

Menu 4

Oak Smoked Salmon and East Coast Prawns

Cream of Tomato and Basil Soup

Roast Leg of Lamb served with a Redcurrant and Rosemary Jus

or

Cold Roast Chicken and Smoked Ham Tossed with Salad Leaves, Croutons and a
French Dressing

Fresh Strawberries, Drizzled with Milk Chocolate and Served with Pouring
Cream

Freshly Brewed Coffee with Mints

£38 per person

Menu 5

Fantail of Melon with Parma Ham and a Peppered Strawberry Yoghurt

Brocoli and Stilton Soup

Baked Scottish Salmon on a Bed of Braised Leeks, served with a Prawn and
Roast Tomato Beurre Blanc

or

Classic Chicken Caesar Salad

Selection of Cheese and Biscuits, served with a Spiced Apple Chutney

Freshly Brewed Coffee with Mints

£40 per person

All the Above prices include the following:-

- ❖ Glass of Sparkling Wine or Orange Juice
 - ❖ Drink of Your Guests Choice
 - ❖ Glass of Red or White Wine
- ❖ Floral Decorations for the Top Table
 - ❖ Personalised Menus
- ❖ Overnight Accommodation for the Bride and Groom
 - ❖ Preferential Accommodation Rates for Guests