

The CRAIGIE

WEDDING MENUS

For groups of 20 or less please choose 2 dishes per course. For groups of more than 20 people please choose one dish per course. Gluten free, vegan options & all other dietary requirements are all available on request. Children's menus or half portions also available.

STARTERS

Lentil, leek & potato, tomato & basil
or sweet potato, coconut & chilli soup (v, gf)

Haggis parcels wrapped in filo pastry,
with Arran mustard & whisky cream
(vegetarian haggis also available)

Chicken liver pate, pear & sultana chutney,
served with homemade oatcakes

Stornoway black pudding & goats cheese stack
with rocket leaf cherry apples & red onion marmalade

Gin cured smoked salmon & lemon caper salsa,
served with a crusty brown roll

MAINS

Free range roasted chicken breast stuffed with haggis,
wrapped in pancetta, with a tarragon & white wine velouté

Roast sirloin of beef with a wild mushroom & red wine jus (gf)

Grilled fillet of salmon with a lemon and parsley crust (gf)

Pan seared rump of lamb,
caramelised shallot tart tatin, thyme & port jus

Grilled fillet of seabass, lemon & asparagus rosti (gf)

Cauliflower, chickpea & spinach Wellington,
with red pepper coulis (v)

All mains served with seasonal honeyed vegetables

DESSERTS

Vanilla crème brulee & homemade shortbread

Dark chocolate tart
& Chantilly cream (gf)

Sticky toffee pudding
with butterscotch sauce & vanilla ice cream (gf)

White chocolate cranachan cheesecake

Traditional Eton Mess

Scottish cheese board
with oatcakes, grapes & red onion & plum chutney

Tea, coffee & shortbread

EVENING BUFFET OPTION 1

Selection of freshly prepared filled sandwiches

Mini gourmet steak pies

Savoury homemade tartlets (v)

Tea & coffee

EVENING BUFFET OPTION 2

Selection of freshly prepared filled sandwiches

Mini gourmet steak pies

Haggis bon bons

Savoury homemade tartlets (v)

Goats cheese & tomato crostini (v)

Tea & coffee