



Bronze Package
£80

Starters

Roasted cauliflower soup with chorizo,
garlic croutons and chilli oil

Chicken liver pate with yellow pepper and plum chutney
Arran mini oatcakes

Mains

Roast supreme of chicken with a black pudding bon bon
Fondant potato, buttered cabbage and a tarragon jus

Braised beef with truffled mash potato with grain mustard
and honey Roast root veg

Desserts

Sticky toffee pudding with vanilla ice cream

Panna Cotta with seasonal mixed berry compote

WEDDINGS · EVENTS · MUSIC & ARTS

*Package above includes a glass of prosecco on arrival, a glass of prosecco for toasts,
3 canapes per person, half bottle of wine per person on table, tea/coffee & tablet*



SILVER PACKAGE

£90

Starters

Smoked salmon terrine, citrus cream cheese, mixed salad and toasted sourdough crostini

Red onion and goats cheese tart, candied walnuts and A slow dried tomato and rocket salad

Mains

Fillet of pork wrapped in smoked streaky bacon with dauphinoise Potatoes tender stem broccoli and a wild mushroom sauce

Herb crusted Roast Cod with charred leeks, Caper and lemon crushed potatoes and a cherry tomato fondue

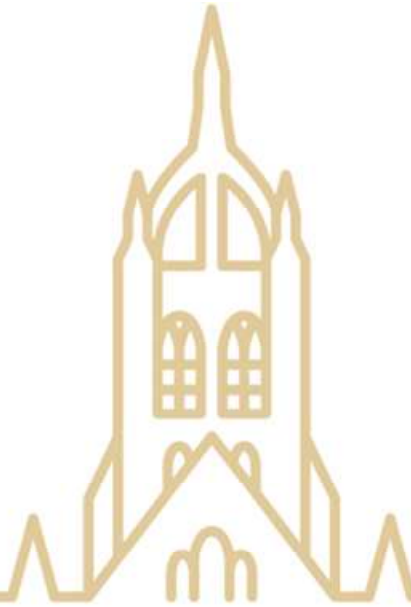
Desserts

Chocolate and coconut brownie with raspberry ice cream, chocolate ganache and raspberry puree

Roasted vanilla & honey creme brulee with shortbread

WEDDINGS · EVENTS · MUSIC & ARTS

Package above includes a glass of prosecco on arrival, a glass of prosecco for toasts, 3 canapes per person, half bottle of wine per person on table, tea/coffee & tablet



GOLD PACKAGE

£100

Starters

Confit belly of pork with a pulled pork and black pudding ball, apple and vanilla puree and crackling

Smoked venison, pistachio puree, and wasabi rice crisps

Mains

Confit leg of Duck garlic and rosemary sauteed potatoes, green beans and a cherry red wine jus

Monkfish wrapped in parma ham, saffron potatoes, curried mussel broth and samphire

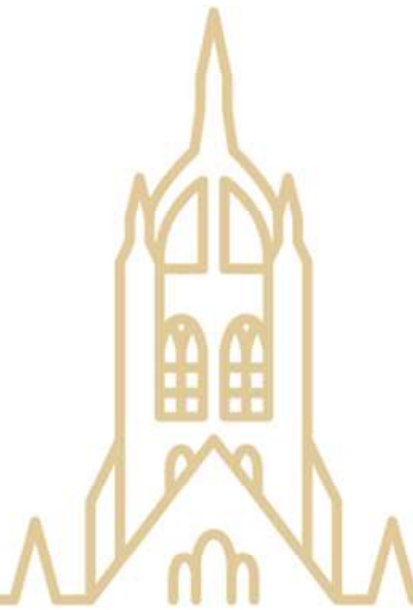
Desserts

Bitter chocolate torte with a lime mascarpone and honeycomb

Red wine and bay leaf baked pears with blackberries, raspberry sorbet

WEDDINGS · EVENTS · MUSIC & ARTS

Package above includes a glass of prosecco on arrival, a glass of prosecco for toasts, 3 canapes per person, half bottle of wine per person on table, tea/coffee & tablet



Vegetarian / Vegan menu

Starters

Sauteed wild mushrooms and asparagus tips in a garlic and chilli butter
soft boiled hen's egg on toasted brioche

Salted baked beetroot and feta salad with pickled vegetables and crispy shallots

Mains

Gnocchi with a basil pesto, caramelised leeks and spinach with a parmesan crisps

Herb and pine nut crusted goats cheese tart, red onion chutney, wild rockets
And compressed cherry tomatoes

Desserts

Vegan Chocolate torte with vanilla cream

Coconut rice pudding with poached pineapple with a chilli syrup

WEDDINGS · EVENTS · MUSIC & ARTS