

Eskmills Wedding Menu

Please select one starter, one main and one dessert

STARTERS

Rich and buttery chicken liver parfait with home-made apple chutney and oatcakes

Tower of haggis with crushed neeps, tatties and creamy whisky sauce

Duo of hot and cold smoked Scottish salmon with saffron mayonnaise and bite sized oaties

Cream of leek and potato soup, topped with sour cream and chives (v)

Warm tart of honey roasted beetroot, caraway spiced caramelised onions and Clava brie served with little leaves and Italian vinegar syrup (v)

MAINS

Seared fillet of Scottish salmon served with roasted Provençale vegetables. Mustard buttered grated potato cake and herbed cream sauce

Slow cooked daube of beef with colcannon potato cake, seasonal vegetables and gravy of cooking juices

Pork fillet roasted in prosciutto ham with French mustard, served with cider infused jus. Dauphinoise potatoes and poached vegetables

Chicken breast stuffed with basil, sun-dried tomato and mozzarella. Grated potato cake, buttered vegetables and sherry infused jus

Butternut squash and chive arancini with cheesy creamed cauliflower. Selection of vegetables and potatoes (v)

DESSERTS

Hot sticky pudding with toffee sauce, caramelised chocolate crumbs and Di Rollo's vanilla pod ice cream

White chocolate and peach cheesecake with Chantilly cream

Raspberry and honey cranachan laced with Drambuie

Classic lemon tart with strawberries, chocolate and hazelnuts

Rhubarb and elderflower crème brûlée with ginger shortbread

EVENING BUFFET

Selection of hot filled rolls