

Wedding Menu

By

Cat & Turtle
A Scottish Events Company

Starters

Smoked salmon mousse, lime gel, crème fraiche and pickled cucumber

Citrus cured salmon with dill mayo, avocado puree and beetroot

Chicken liver parfait, caramelised red onions, smoked bacon and pea shoots

Pork Terrine with pickled onions and mustard

Red onion tarte tatin with whipped goat cheese

Haggis scotch egg with celeriac remoulade

Smoked haddock fishcake with creamed leeks

Smoked bacon and black pudding hash with crispy fried egg and tomato chutney

Blue cheese beignets with honey roast pear and candied walnuts

Roast butternut squash soup with toasted pine nuts and blue cheese

Pea and courgette risotto and pesto crumb

Beef brisket with smoked mayo, cornichons and capers

Or, to save having to make a choice:

Selection of Scottish Appetisers (includes haggis bon bon with whisky cream sauce and potato scone, smoked salmon and lime crème fraiche blini and smoked venison salad)

Sharing Starters

Antipasti

cold cured meats, selection of cheeses, sourdough bread, tomato and red onion chutney, rocket salad, pork terrine, olives

Scottish platter

Mackerel pate, bread, haggis bon bons, smoked salmon blinis, black pudding and apple tart, Scottish cheeses and homemade chutneys

Create your own bespoke platter

We can create a bespoke platter designed specifically with your taste in mind.

Mains

Mushroom risotto with parmesan soufflé and asparagus

Salmon en Croute with baby veg and dill sauce

Honey glazed fillet of salmon with Asian fennel salad, mango salsa and beetroot puree

Squash, spinach and goat cheese wellington with herb mash and red onion gravy

Braised feather blade of beef and red wine jus served with charred broccoli, broccoli puree and blue cheese beignet

Crispy pork belly with black pudding bonbon, caramelised apples, cider sauce and braised red cabbage

Chicken, haggis and bacon ballotine with mash, honey glazed carrots, turnips and whiskey sauce

Lamb loin served with parmesan risotto, roast shallots and wild mushrooms

Cod loin served with chorizo, mussel and chick pea stew

Spiced cauliflower steak, cauliflower puree, toasted almonds and couscous

Hog Roast Banquet

A full hog roast cooked to succulent perfection throughout the day, served on big sharing platters down the table with delicious roast potatoes, selection on honey roast seasonal vegetables, homemade apple sauce and sage and onion stuffing.

(minimum booking 60 people)

Dessert

Red wine poached pear with hazelnut crumb, shortbread and red wine syrup

Dark chocolate brownie with candied walnuts, coffee syrup and vanilla ice cream

Whisky ice cream with raspberries, honeycomb and oat crumble

Lemon tart with raspberries and cream

Sticky toffee pudding with toasted walnuts and vanilla ice cream

Olive oil and orange cake with pistachios and crème fraiche

Apple crumble slice with vanilla ice cream and maple syrup

Rum panna cotta, poached pineapple, raisin and coconut crumble

White chocolate cheesecake with strawberries

Dark chocolate and chilli mousse with ginger snaps, crème fraiche and lime

Or, to save having to make a choice:

Trio of desserts – chocolate brownie, lemon tart and cranachan