

## Sample Wedding Menu

### Canapes

#### Veg

- Sundried Tomato, Mozzarella, Basil & Pesto Skewers ✓
- Mushroom Falafel with Minty Yoghurt Dip ✓
- Plum Tomato & Basil Bruschetta ✓

#### Meat

- Asian Chicken Skewers with Chilli, Ginger & Lime
- Parma Ham & Manchego Cheese Skewers
- Mini Yorkshire Puddings with Rare Roast Beef, Horseradish Crème Fraîche & Chives

#### Fish

- Smoked Salmon Crostini with Horseradish Crème Fraîche & Chopped Chives
- Spicy Garlic Chilli Prawn Skewers with Sweet Chilli Dip

#### Sweet

- Belgian Dark Chocolate Strawberries (2 per person)

### Starters

- Traditional Lentil & Carrot Soup ✓
- Sweet Potato, Coconut & Lime Soup ✓
- Scotch Broth Soup ✓
- Minestrone Soup ✓
- Homemade Chicken Liver Pâte with Caramelised Onion Chutney & Oatcakes
- Prawn Marie Rose served on Iceberg Lettuce
- Garlic Mushroom Crostini ✓
- Tomato & Basil Bruschetta with a Balsamic Glaze ✓

### Mains

- Chicken Balmoral with a Peppercorn Sauce
- Lemon & Herb Stuffed Chicken with a Chicken Jus
- The Ivy Cottage Pie
- Slow Cooked Steak & Ale Pie with Puff Pastry
- Haggis, Neeps & Tatties with a Whisky Sauce
- Vegetarian Haggis, Neeps & Tatties with a Whisky Sauce ✓
- Vegetable Tagine with Roasted Red Peppers & Herby Couscous ✓
- Penne Arrabiata ✓

All served with seasonal vegetables & potatoes

### Desserts

- Chocolate Fudge Cake served with Cream
- Eton Mess served with a Raspberry Coulis
- Lemon Meringue Pie with Crème Fraîche
- Pear & Raspberry Crumble served with Crème Anglaise
- Raspberry & White Chocolate Tart with Cream
- Sticky Toffee Pudding served with Butterscotch Sauce & Cream