Your Wedding Menu Selector…

For the perfect day you, of course, want the perfect meal before dancing the night away. Please take a look at our following menus and see what takes your fancy. We aim to cater to any preferences, whether personal or medical, if possible.

Happy Selecting!

Canapés

Mini Haggis Bon Bons with a Mustard Dip

Mackerel Pate

Melon and Parma Ham

Scrambled Egg and Smoked Salmon

Chicken Liver Pate

Prawn Marie Rose

Salmon & Crème Fraiche

Smoked Salmon with Crowdie

Mini Jacket Potato with Crème Fraiche and Chive

Sun Dried Tomato, Mozzarella and Pesto

£1.25 per canapé per person

We recommend 2-4 canapés per person, they can be served before your meal.

Menu A

Starters

Couple's Choice of Soup with Local Bakery Granary Bread

Chicken Liver Parfait with Red Onion Marmalade and Oatcakes

Fan of Honeydew Melon with Wild Berry Compote *(vegan)*

Saladette of Prawns with Marie Rose Sauce

Haggis Filo Basket with Honey and Mustard Sauce

Main Course

Roast Silverside of Caithness Beef
Served with Yorkshire Pudding

Grampian Chicken
Served with a Whisky and Onion Sauce

Baked Salmon
Served with a White Wine and Chive Sauce

Steak and Norseman Ale Pie

Roast Loin of Pork
Served with a Sage and Cider Jus

All of the above would be served with Roast Potatoes, Dauphinoise Potatoes and Seasonal Vegetables

Pentland Salad
Choice from either Chicken, Honey Roast Ham, Prawn or Poached Salmon

£29.50 PER PERSON

Menu B

Starters

Couple's choice of Soup with Local Bakery Granary Bread

Scrabster Crab Tartlet with Lemon and Dill Crème Fraiche

Fan of Galia Melon with Parma Ham and Pineapple Salsa

Ham Hock Terrine with Tomato Chutney and Oatcakes

Smoked Salmon and Prawn Salad with Horseradish Cream

Main Course

Roast Sirloin of Beef
Served with Yorkshire Pudding

Venison Casserole

Breast of Chicken
Served with Spring Onion Mash and a Wild Mushroom Sauce

Baked Sea Bass
Served with Artichoke Puree and a Red Wine Jus

Roast Leg of Lamb
Served with a Honey and Cider Reduction

All of the above would be served with Roast Potatoes, Dauphinoise Potatoes and Seasonal Vegetables

Pentland Salad
Choice from either Chicken, Honey Roast Ham, Prawn or Poached Salmon

£32.50 PER PERSON

Carvery Style

Starters

Couple's Choice of Soup served with Local Bakery Granary Bread

Homemade Chicken Liver Parfait with Red Onion Marmalade and Oatcakes

Fan of Honeydew Melon with Wild Berry Compote

Saladette of Prawns with Marie Rose Sauce

Smoked Chicken and Mushroom Terrine with Beetroot Chutney

Main Course

Roast Beef, Loin of Pork, Roast Turkey, Honey Roast Gammon and Roast Lamb all served from our Carvery with a wide range of potatoes and vegetables including Dauphinoise Potatoes, Roast Potatoes, Red Cabbage and Roasted Parsnips.

£29.50 PER PERSON

Children's Menu

Margherita Pizza

Creamy Macaroni

Turkey Dinosaurs

Chicken Fillets

Mini Pentland Burger

Sizzling Sausages

Mini Pentland Salad – Beef, Chicken or Cheese

All of the above served with a choice of chips or mash potatoes and beans, peas or salad

Vegetarian & Vegan Options

Starters

Couple's Choice of Soup served with Local Bakery Granary Bread

Caprese Salad with Balsamic Vinegar*

Vegetable Spring Rolls with Sweet Chilli Sauce

Bruschetta Topped with Tomato, Pesto and Parmesan*

Main Course

Chickpea, Sweet Potato and Spinach Curry*

Served with basmati rice

Wild Mushroom and Butternut Squash Stroganoff

Served with basmati rice

Vegetable Strudel*

Served with a Tomato and Basil Sauce

Spinach and Ricotta Tortellini

Served with Garlic Bread

Dessert

Chocolate Fudge Cake*

Selection of Sorbets

Fresh Fruit Salad

Chocolate Brownie Sundae*

Apple and Blackberry Crumble*

**Can be made vegan upon request*

Soup Options

Scotch Broth
Cock a Leekie *(GF)*
Lentil *(GF)*
Broccoli and Stilton *(GF)*
Roasted Red Pepper and Tomato* *(GF)*
Courgette and Brie *(GF)*
Green Pea and Smoked Ham *(GF)*
Sweet Potato and Coconut* *(GF)*
Cream of Wild Mushroom* *(GF)*
Carrot and Coriander* *(GF)*
**can be made vegan upon request*

Dessert Options

Orkney Fudge and Old Pulteney Cheesecake*
Limoncello and Raspberry Cheesecake*
Mango & White Chocolate Brûlée*
Individual Lemon Meringue Pie
Chocolate Profiteroles
Glazed Lemon Tart with Raspberry Coulis and Chantilly Cream
Pavlova with wild Scottish Berries
Sticky Toffee Pudding
White Chocolate and Raspberry Brûlée*
Warm Chocolate Fudge Cake
Fresh Fruit Salad Selection of Ice Creams

Cheeseboard Platter £20 per table

*Cheesecake and Brûlée can be made to any flavour of the Bride & Grooms Choice

Evening Buffet

We offer various options for your evening buffet that get served by our staff. We usually serve evening buffets anytime between 10pm-10.30pm after the evening guests have worked up an appetite after dancing away.

Option 1 - Selection of Sandwiches, Sausage Rolls, Tea and Coffee

£6.50

Option 2 - Soup, Selection of Sandwiches, Tea and Coffee

£7.25

Option 3 - Stovies, Selection of Sandwiches, Tea and Coffee

£9.25

Option 4 – Soup, Hot filled rolls (bacon, sausage and fried egg), Tea and Coffee.

£11.50

Option 5 – "Finger Buffet" Selection of Sandwiches, Sausage Rolls, Pizza, Chicken Wings, Spring Rolls, Mini Pies, Mini Quiche, Tea and Coffee.

£14.50

Option 6 – "Pentland Chip Shop" Fish and Chip Cone, Burger and Chips, Mine Pie and Chips, Macaroni Pie and Chips, Tea and Coffee.

£15.50

Drinks Packages

We offer different packages for drinks that can be altered to include specific drinks that you may like.

Drinks Package A

Arrival - Any drink or glass of wine

With Meal – Glass of Wine

Toast – Guests Choice

£12.50 per person

Drinks Package B

Arrival - Any drink or glass of wine

With Meal – 2 Glasses of Wine

Toast – Guests Choice

£15.00 per person

Drinks Package C

Arrival – Glass of Prosecco or Bottled Beer

With Meal – Glass of Wine

Toast – Glass of Prosecco

£13.50 per person

Drinks Package D

Arrival – Glass of Prosecco or Bottled Beer

With Meal – 2 Glasses of Wine

Toast – Glass of Prosecco

£16.00 per person

Menu Selections

Bride's Name: _____ Groom's Name: _____

Wedding Date:_____

Please circle the menu option you would like.

Menu 'A'	Menu 'B'
Starter Options	
We suggest at least 3 options	
Main Course Options	
We suggest at least 3 options	
Trio of Desserts	☐ YES ☐ NO
If yes please state which option you'd like.	
If no please fill in the below	
Dessert options	
We suggest at least 3 options	
Evening Buffet	☐ YES ☐ NO
If yes please state which option you'd like.	
Drinks Package	☐ A ☐ B ☐ C ☐ D