

Mansion House Wedding Menu

2019 - 2020



Wedding Menus

Starters

Tartlet of Ayrshire goat's cheese with caramelised onions and fine herb salad and tomato dressing
**

Smooth chicken liver parfait with ale chutney, cress salad and rustic oatcakes
**

Pressed ham terrine with piccalilli, pea shoots and ciabatta croutons
**

Organic brie and grape tartlet on rocket and sunblush tomato salad and aged balsamic
**

Duet of smoked and poached salmon with lemon and pea shoots on a gazpacho dressing
**

Golden bon bon of Lothian haggis in pinhead oatmeal on clapshot with a whisky sauce

Mains

Farm assured chicken breast with Lothian haggis in a cracked pepper sauce enriched with cream

**

Braised topside of Scottish beef with baby onions and rosemary gravy

**

Herb crusted fillet of salmon with a caper, dill and white wine cream

**

Slow braised rump of grass fed beef in a classic chasseur sauce

**

Fillet of sustainable Sea bass on a warm vegetable ragout with panko breaded prawns

**

Slow roasted sirloin of grass fed aged beef with baby onion and smoky bacon, and a rich jus

**

Charred pork loin-steak with savoy cabbage in a cider cream

**

Medallions of Scotch beef with vine tomato, mushroom and confit shallot in a red wine reductions

**

Fillet of farm assured chicken filled with Stornoway black pudding coated in a single malt gravy

**

Slow baked rump of lamb with bubble 'n' squeak on a redcurrant sauce

**

Poached fillet of sole stuffed with a prawn mousse served in a fennel cream sauce

**

Supreme of farm assured chicken with garlic, thyme, forest mushrooms and a pan roast gravy

**

All main courses are served with seasonal market fresh vegetables and potatoes

Desserts

Gluten free fudge brownie with a warm chocolate sauce

**

Lemon and passion fruit posset with an almond biscuit

**

Bramley apple crumble tart with vanilla cream and butterscotch sauce

**

Light chocolate mousse with biscuit crumb and orange syrup compote

**

Rich chocolate tart on a gin and raspberry sauce with fresh dairy cream

**

Sticky toffee pudding drenched in a caramel sauce with Mackie's of Scotland ice cream

Please select one starter, two main course and one dessert.

Please note we require a pre order for the main course.

For a choice of two starters or two desserts a supplement of £2.95 pp applies.

Dietary Menu

*Suitable for all dietary requirements, vegetarians and vegans
Some dishes may contain nuts, please see menu below

Menu A

Segments of sweet melon with soft fruits and a
raspberry coulis
**

Roasted butternut squash and fresh herb risotto
With market fresh vegetables and potatoes
**

Rich chocolate and coconut tart served with
mango sorbet (**contains nuts**)

Menu B

Salad of sun ripened tomato, basil and vegan mozzarella
with rocket leaves
**

Casserole of Mediterranean vegetables in a poppadum
basket with market fresh vegetables and potatoes
**

Trio of refreshing fruit sorbets

Kids Menu

To Start

Melon & fruits
Tomato or chicken soup

Main Course

Mac & cheese, chips & garlic bread
Grilled beef burger in a bun, chips & beans
Home-made chicken chunks in breadcrumbs chips & beans
Haddock strips in breadcrumbs, chips & beans
Cheese & tomato pizza, chips & beans

Dessert

Chocolate fudge cake
Selection of ice creams

*Please select one starter, two main course and
one dessert.*

*Children are also welcome to have a
half portion of the adult meal*

Children's Drinks Package

Panda fruit juice punch post ceremony
Soft drink of choice with the meal
Panda souvenir cup

Something Extra Special
Drink Upgrades

Upgrade 1

2 Glasses of Prosecco for Drinks Reception
Glass of House Wine with Meal
Glass of Prosecco for Toast
£5.95 pp

Upgrade 2

2 Glasses of Prosecco for Drinks Reception
Half Bottle of House Wine with Meal
Glass of Prosecco for Toast
£10 pp

Upgrade 3

Glass of Champagne for Drinks Reception
Glass of House Wine with Meal
Glass of Champagne for Toast
£10 pp

Food Upgrades

Canapé Selection

Choose from the following:
Smoked salmon and cream cheese blinis
Tomato and mozzarella skewers
Isle of Mull cheddar on baby oatcakes
Lothian haggis bon bons
Tangy chicken skewers
Crispy Cajun tortillas
Skewered fresh fruit

3 - £4.95 pp 4 - £5.95 pp 5 - £6.95pp

Additional Courses

Soup course - £5 pp
Cheese course - £6 pp

Buffet Options

Scottish Stovies - £1.50 pp
Haggis, Neeps and Tatties - £1.50 pp
Mac and Cheese Buffet - £4 pp
Grazing Table - £6.95 pp

Sweet Treats

Doughnut Wall - £2 pp
Popcorn Buffet - £3 pp
Sweetie Table - £3 pp
Ice Cream Cart - £3 pp
Sorbet Shooters - £2.50 pp