

# *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*