

Wedding Package

50 guests or more

Complimentary Bed & Breakfast for Bride and Groom

Top Table Floral Decoration
Direct contact with the hotel florist

Cake Stand and Knife
Choice of 1, 2 or 3 tiers

Toastmaster

Drinks Packages

Choice of Selector Menu

Evening Buffet Selector

Late Licence until 1am

Special accommodation rates for friends & family

1st Anniversary Bed & Breakfast for Mr & Mrs

Menu Selector

Starters

Melon Fantail with Berry Compote and Mango Coulis	5.50
Seared Melon and Tropical Fruit with a Tarragon Syrup	5.75
Warm Goats Cheese and Red Onion tart served on a Leaf Salad	5.75
Farmhouse Style Terrine with Cumberland Sauce	5.50
Rich Chicken Liver Parfait with Toasted Brioche	6.25
Collops of Melon and Prawn Marie Rose	5.95
Salmon and Sole Terrine on a Bean Salad with a Tomato and Red Onion Salsa	5.50
Confit of Duck Terrine with Caramelised Apple	6.50
Smoked Salmon Mousse with Pear Relish and Beetroot Dressing	6.75

Soups

Carrot and Coriander	4.95
Leek and Potato	4.95
Scotch Broth	4.95
Cauliflower and Smoked Cheese	4.95
Tomato and Basil	4.95
Mild Curried Parsnip	4.95

*All prices are £ Sterling
All Prices correct until 31 December 2007*

Menu Selector

Mains

Roast Breast of Chicken with a Grain Mustard Café au Lait	12.50
Chicken Stuffed with Haggis with a Whisky Sauce	13.50
Pan Fried Duck Breast served with a Rich Bramble Sauce	15.50
Herb Crusted Rack of Lamb and a Red Wine Jus	14.50
Tender Loin of Pork with an Apple and Apricot Topping served with Pan Gravy	15.50
Roast Rib of Beef with a Barley Risotto and Natural Gravy	15.50
Medallions of Beef Fillet with a Horseradish Crust and Rich Port Jus	17.95
Supreme of Salmon topped with a Leek Rarebit	12.95
Baked Fillet of Cod with a Prawn and Dill Essence	13.50
Pan Fried Sea Bass with Ratatouille Dressing	14.50

Deserts

Berry Cheesecake and Flocked Cream	5.95
Lemon Tart with Lemon Sorbet and a Raspberry Coulis	5.95
chocolate Marquis and Vanilla Sauce	5.95
Rich Chocolate Fudge Cake and Cream (served chilled)	5.95
Warm Pear and Almond Tart with Vanilla Ice Cream	6.50
Sticky Toffee Pudding and Dairy Ice Cream	6.50
Warm Croissant and Chocolate Orange Bread and Butter Pudding with Custard	6.50
Cheese and Biscuits	6.50

Tea and Coffee

Tea and Coffee with Mints	2.50
Tea and Coffee with Tablet	2.75
Tea and Coffee with Shortbread Rounds	3.25

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Drinks Packages

Package 1

Arrival	1 x Glass House Red or White Wine	
Meal	1 x Glass House Red or White Wine	
Toast	1 x Glass Champagne	9.00

Package 2

Arrival	1 x Sparkling Wine	
Meal	1 x Glass House Red or White Wine	
Toast	1 x Glass Champagne	11.50

Package 3

Arrival	1 x Glass Champagne	
Meal	1 x Glass House Red or White Wine with top up	
Toast	1 x Glass Champagne	13.50

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BUFFET SELECTORS

Traditional	Finger picks	Treats
Sausage Rolls Mini Baked Potatoes Vegetable Samosas Onion Bahajis Lamb Samosas Cheese & Onion Puff Pastry Bites Spinach Pakora Pigs in Blankets with a Honey Mustard & Tomato Dip	Lamb Kofta Marinated Chicken Kebabs Plaice Goujons & Tartar Sauce Vegetable Quiche Vegetable Soy Marinated Kebabs Breaded Chicken Drumsticks Beef Teriyaki Kebabs	Smoked Haddock & Spring Onion Tart Prawn Skewers with Chilli Smoked Salmon Forks Roasted Vegetable Tarts Tempura Fried Vegetables served with Dips Haggis Fritters King Prawn Tails

Choose from the following

Selection of Sandwiches & 4 traditional items	£8.50 pp
Open Sandwiches & 4 traditional items	£8.75 pp
A Variety of Wraps & 4 traditional items	£9.50 pp
Selection of Sandwiches & 4 finger picks	£10.50 pp
Open Sandwiches & 4 finger picks	£10.75 pp
A Variety of Wraps & 4 finger picks	£11.50 pp
Selection of Sandwiches & 4 treats	£13.50 pp
Open Sandwiches & 4 treats	£13.75 pp
A Variety of Wraps & 4 treats	£14.50 pp

For a different buffet option discuss this with the team for nibbles to suit your event.