

menu option one

fillet of beef carpaccio with pimento dressing,
creamed aubergine remoulade rocket leaf salad

breast of maize fed chicken, with wild mushroom mousseline
red wine jus, parsley mash, asparagus, baby leeks and carrots

strawberry and champagne pannacotta,
with a black pepper tuille

freshly brewed organic
fair-trade "tikki" coffee
with tablet

sixty one pounds fifty pence plus vat per person

what our proposal includes:

- **a dedicated event designer** – to assist you throughout the planning, designing and creation of your event
- **a dedicated hospitality manager** – ensuring a professional service and seamless event on the day
- **a dedicated team of chefs** – planning, designing and delivering your menu with flair and expertise
- **fully trained service staff** – efficiently attending to all your needs on the day
uniformed in: **white shirts, white bistro aprons and ties**
- **white floor length linen table cloths**
- **white linen napkins**
- **fine white china**
- **elegant long stemmed glassware**
- **contemporary cutlery**
- **six foot round tables**
- **bentwood chairs**
- **wedding cake stand and knife**

menu option two

spinach and watercress soup with parmesan cream

Intermediate course

mini chieftain haggis neeps and tatties

roast fillet of buccleuch beef, wine jus, leek and sorrel stuffed mushroom with brioche
crumbs
grilled yellow courgettes and hot potato salad

rhubarb and vanilla cheesecake
caramelised almonds and drambuie syrup

Scottish Cheese platter consisting of;
Dunsyre blue, mull brie and cheddar with nuts and chutney

freshly brewed organic
fair-trade "tikki" coffee
with fudge and truffles

sixty nine pounds seventy pence plus vat
per person

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additions to your wedding reception

for pre-dinner drinks

selection of two canapés
two glasses of hillsview sparkling, australia

£9.95 plus vat per person

or

selection of two canapés
two glasses of pommery brut royal

£13.35 plus vat per person

with dinner

2002 colombard chardonnay, mcgregor, south africa
2002 ruby cabernet, mcgregor, south africa
(allocation of 3 glasses per person)

£7.75 plus vat per person

or

2003 sauvignon blanc, botalcura, chile
2003 syrah malbec, botalcura, chile
(allocation of 3 glasses per person)

£10.25 plus vat per person

for your toast

a glass of hillsview sparkling, australia
served in a long slender champagne flute

£3.95 plus vat per person

or

a glass of pommery brut royal, france
served in a long slender champagne flute

£5.65 plus vat per person

piper to welcome your guests

We can recommend a variety of pipers who portray the finest standards of dress, deportment and grade 1 piping ability. A range of musical pieces are available.

£180.00 plus vat for a maximum of 4 hours

linen, stationary and flowers

If you would like additional linen to complement your chosen colours, we are more than happy to discuss your options with you and provide suggestions. Below is an example of extra linen you may wish to consider.

chair covers	£4.35 plus vat per cover
sashes	£0.95 plus vat per sash
organza overlays	£10.75 plus vat per cloth

While you may wish to supply your own menus, place cards and table plans, we would be delighted to organise these on your behalf.

Similarly, we can offer a range of flower options and traditional or contemporary center pieces at your request, starting from £35.00 plus vat.

Please speak to one of our Event Designers to discuss the various options and costs available.