



Wedding Catering 2023

Please choose one starter, one main and one dessert for all guests.

Menu One

Scotch broth, cream of vegetable, tomato & basil, lentil or carrot & coriander soup (v)

Melon with wild berry and mint compote (v)

Haggis, neeps & tatties with whisky cream sauce

Chicken liver parfait with red onion chutney and mini oatcakes

Scottish smoked salmon platter

Black pudding 'tweeds' with a whisky and honey dressing

Arran cheddar and leek tartlet (v)

Smoked mackerel and beetroot pate

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Aberdeen Angus steak pie served with puff pastry love hearts

Roast rib eye of beef served with peppercorn sauce

Breast of chicken 'Balmoral' with a café-au-lait whisky sauce

Roast supreme of chicken with a creamy white wine, pea and bacon sauce

Roast supreme of chicken with a fresh roast pepper and tomato coulis

Seared fillet of Scottish salmon with a creamy watercress sauce

Steamed fillet of Scottish salmon with lemon and dill sauce

Pan fried fillets of sea bream with lemon and chive beurre blanc

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Cranachan in brandy snap baskets

Duo of chocolate mousse

Lemon tart with raspberry coulis

Rich chocolate tart with cranachan cream

Vanilla cheesecake with mango sauce

Apple and blackberry crumble with calvados anglaise

Sticky toffee pudding served with vanilla ice cream

Fresh fruit plate with raspberry sorbet

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Freshly brewed coffee or tea served with homemade shortbread

Menu Two

Cullen skink soup

Tomato & cognac prawn cocktail on a bed of seasonal salad

Sautéed wild garlic mushrooms on toasted brioche with parmesan shavings (v)

Seafood platter with prawns marie-rose, salmon gravadlax and smoked mackerel fillets

Breast of smoked duck, orange and puy lentil salad

Wafer thin smoked venison salad with ruby port reduction

Dunsyre blue, rocket and pear tartlet (v)

Smoked haddock mornay tartlet

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Fillet of Aberdeen Angus beef on a haggis crouton with an Arran mustard and whisky cream sauce

Fillet of Aberdeen Angus beef served with baby onion, bacon and red wine jus

Chicken breast stuffed with wild mushroom mousse and tarragon cream sauce

Roast chicken filled with Stornoway black pudding, apple and thyme sauce

Pan fried venison medallions with braised red cabbage and red wine jus

Pink pepper crusted salmon fillet with lemon and chive cream sauce

Fillet of sea bass with winter or spring vegetables and basil oil

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Vanilla pod crème brulee

White chocolate cheesecake with duo of coulis

Baked dark chocolate torte with white chocolate curls

Baked caramelised individual apple tart with honey ice cream

Salted caramel chocolate delice with raspberries and praline

Glayva and wild heather honey frozen parfait

Raspberry, rhubarb & redcurrant frangipane tart

Highland cheese platter ~ served with fruits, celery, mini oatcakes and red onion marmalade

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Freshly brewed coffee or tea served with homemade shortbread

Vegetarian Options

We also offer a vegetarian menu please choose from the list below:

Starters

Goat's cheese, roast pepper and red onion tartlet

Spiced lentil and vegetable haggis, neeps and tatties

Creamy Arran cheddar and leek tartlet

Warm goats cheese salad with pine nuts and honey

Melon and wild berry compote

Mains

Vegetable and tomato wellington puff pastry

Courgette, ginger and coriander koftas

Parsnip, beetroot and red onion tarte tatin

Char grilled vegetable risotto with parmesan crisps and balsamic reduction

Creamy garlic and herb mushroom stroganoff served with rice

The Pipers' Tryst mac 'n' cheese with roast tomatoes

Please note that this is not a menu choice; we only cater for the number of vegetarians attending. In addition, our chefs can carefully prepare dishes for special diets such as vegan, celiac, dairy free and lactose intolerance.

Children

Children can be served the adult menu choice or alternatively they may have a more child-friendly option such as chicken goujons, macaroni cheese, fish fingers, burgers or pizza.

- Melon or soup starter / kids meal / ice cream and strawberries: £18.00 per child
- Adult menu: £27.00 per child

All children within the wedding party have the same set menu. Fruit juice is served at the drinks reception and throughout the meal.

Additional Courses

- Soup intermediate from £3.95
- Haggis, neeps and tatties 'Piped into dinner' £8.95
- Sorbet palate cleanser £3.00
- After dinner cheese plate £6.95
- Family style cheese platters (serves 10) £41.00 per table

Canapés

- Mini traditional haggis, neeps & tatties baskets
- Smoked salmon, dill and cream cheese cups
- Chicken liver pate on baby oatcakes
- King prawns wrapped in filo pastry
- Spring rolls with chilli dip (v)
- Mini vegetarian haggis filo parcels (v)
- Goat's cheese and red onion marmalade cups (v)
- Roast pepper and cream cheese cups (v)
- Mini strawberry tartlets
- Mini lemon tartlets
- Mini cranachan tartlets

Minimum order 30 / Maximum order 500 - £1.35 per canapé

Deluxe Canapes

- Parma ham Arancini
- Bitesize Thai fishcakes
- Lamb kofta skewers
- Beef burger sliders
- Confit duck bon bons

Minimum order 40 / Maximum order 200 - £2.70 per canape

Evening Buffet

- Haggis bon bons
- Spiced lentil & bean haggis bon bons (v)
- Assorted pizza wedges
- Mini pork and thyme sausage rolls
- Garlic and herb ciabattas (v)
- Vegetarian pakora with spicy dip (v)
- Mozzarella sticks (v)
- Chicken liver pate on oatcakes
- Lamb Kofta skewers
- Mango and brie parcels (v)
- Mini vegetarian quiches (v)
- Char grilled or Cajun spiced chicken skewers
- Arran cheddar and onion puff pastries
- Fruit kebabs

Assorted sandwiches plus 4 choices from list above £14.00 pp

Extra choices £2.75 per item

Sandwich buffet only £5.95 per head

Scottish Options

- Rolls with bacon, lorne sausage or potato scone £3.00
- Haggis, neeps and tatties buffet (min 25 portions) £8.95
- Haggis, neeps and tatties scotch pies £3.50
- Macaroni cheese pies £3.00
- Mini Kilmarnock pies £2.50
- Mini scotch pies £1.60
- Mini steak pies £1.60
- Cheese platter (serves 10) £41.00 per platter
- Freshly brewed tea or coffee with homemade shortbread or tablet £2.75