



THE CRAIGIE

HOTEL • BAR • RESTAURANT

WEDDING BREAKFAST MENU

For groups of 30 people or more please choose one starter, one main course & one dessert from the selection below.

For groups of up to 30 please select two dishes from each course.

Children's menus and any other special dietary requirements can be provided for on request.

STARTERS

Choose your own delicious soup of the day

Lentil, leek & potato, tomato & basil, sweet potato or coconut & chilli (V, NGCI)

Haggis parcels wrapped in filo pastry, served with Arran mustard & whisky cream
(vegetarian haggis also available)

Chicken liver pate with pear & sultana chutney, served with oatcakes

Stornoway black pudding & goats cheese stack with rocket,
leaf cherry apples & red onion marmalade

Gin cured smoked salmon & lemon caper salsa, served with a crusty brown roll

WEDDING BREAKFAST MENU CONT.

MAINS

Free range roasted chicken breast stuffed with haggis, wrapped in pancetta, with a tarragon & white wine velouté

Roast sirloin of beef with a wild mushroom & red wine jus (NGC)

Grilled fillet of salmon with a lemon and parsley crust (NGC)

Pan seared rump of lamb with caramelised shallot tart tatin, thyme & port jus

Grilled fillet of seabass, lemon & asparagus rosti (NGC)

Cauliflower, chickpea & spinach Wellington, with red pepper coulis (V)

*All mains served with seasonal honeyed vegetables

DESSERTS

Vanilla crème brulee & homemade shortbread

Dark chocolate tart with peanut butter ice cream (NGC)

Sticky toffee pudding with butterscotch sauce & vanilla ice cream (NGC)

White chocolate cranachan cheesecake

Traditional Eton mess with fruits of the forest compote

Scottish cheese board with oatcakes, grapes & red onion & plum chutney

Tea, coffees & petit fours included with all wedding breakfasts