

BALBIRNIE WEDDING MENUS

Please note:

- From time to time bridal parties ask if dishes can be transferred from menu to menu. We can do this, but there may be pricing differentials. We would also point out that all of the menus are created with a balance of textures, colours, ingredients and flavours.
- Unless otherwise requested, all our lamb and beef dishes are cooked medium.
- Allergy Disclaimer: please note that our food may contain traces of nuts.

CANAPES FOR YOUR SPECIAL DAY

We propose the following selection of lovely canapés for you and your guests to enjoy during your wedding drinks reception-

OPTION 1

- Smoked salmon and crème fraiche tartlet
- Chicken liver parfait on toast
- Beef and horseradish pastie
- Haggis parcel
- Spicy vegetable spring rolls
- Crispy duck parcel
- Cream cheese and chive crouton
- Mini smoked haddock and leek quiche
- Prawn, avocado and dill crème fraiche tartlette
- Bang bang chicken

A selection of 3 - £4.95

A selection of 4 - £5.50

OPTION 2

- Tiger prawn tempura
- Air dried beef, fig chutney and Parmesan cheese
- Tartlet of quail eggs and mushroom with hollandaise
- Finger toasts of Glen Moray smoked salmon and capers
- Crouton of smoked duck and mango salsa
- Goat's cheese crostinis with onion marmalade
- Chocolate dipped strawberries – available May to September. Orange jellies - September to May
- Roast beef and horseradish crostini

A selection of 3 - £6.50

A selection of 4 - £8.25

OPTION 3

CHOCOLATE FOUNTAIN

Chocolate fountains are becoming increasingly popular for weddings and add a real wow factor. We are now delighted to be able to offer this service ourselves at Balbirnie. We would thoroughly recommend having a chocolate fountain in addition to your canapes.

This would include:

- a member of our staff to set up and operate the chocolate fountain.
- Finest Belgian milk chocolate
- a supply of dips to include strawberries, grapes, kiwi and marshmallows

The price for this is £3.75 per person and for a minimum of 80 guests.

WEDDING MENUS

Suitable for gatherings of any size
Prices apply until 30 April 2010

All main courses are served with seasonal vegetables and potatoes.

Menu No. 1

CREAMY LEEK AND POTATO BROTH
mini smoked cheddar scone

-oOo-

ROAST LOIN OF PORK
prune and bacon stuffing, crackling and sage infused jus

-oOo-

MARbled CHOCOLATE TERRINE
citrus compote, Glayva syrup

-oOo-

COFFEE WITH MINTS AND TABLET

Menu No. 2

CREAM OF MUSHROOM SOUP
Arran mustard, herb croutons

-oOo-

HERB CRUSTED SALMON FILLET
creamed leeks, tomato fondue

-oOo-

KIWI AND LIME PAVLOVA
Chantilly cream

-oOo-

COFFEE WITH MINTS AND TABLET

Menu No. 3

Scottish Theme A

CULLEN SKINK

a creamy Scottish broth of smoked haddock, leeks and potatoes

-oOo-

TRADITIONAL STEAK, MUSHROOM AND ALE PIE
Prime Scottish beef, braised with 'Eighty Shilling'
and topped with flaky puff pastry

-oOo-

CRANACHAN TORTE
shortbread biscuits, toasted oatmeal

-oOo-

COFFEE WITH MINTS AND TABLET

Menus 1-3 - £32.50

Add a sorbet intermediate course for £3.95

Menu 4

CHICKEN LIVER PARFAIT
Cumberland sauce, dressed salad and toasted brioche
-oOo-
OVEN BAKED FILLET OF SHETLAND COD
woodland mushrooms
-oOo-
WARM APPLE CRUMBLE TART
caramel ice cream
-oOo-
COFFEE WITH MINTS AND TABLET

Menu 5

TRIO OF MELON
Galia melon, water melon and Charentais syrup
-oOo-
PAN FRIED BREAST OF CHICKEN
Button onions , bacon lardons, Beaujolais wine sauce
-oOo-
PRUNE AND ARMAGNAC MOUSSE
seasonal berry compote
-oOo-
COFFEE WITH MINTS AND TABLET

Menu 6

Scottish Theme B

COCK-A-LEEKIE
a traditional Scottish broth of chicken, leeks and rice
-oOo-
BRAISED BLADE OF BEEF
thyme and horseradish dumplings
-oOo-
TIPSY LAIRD
Drambuie trifle
-oOo-
COFFEE WITH MINTS AND TABLET

Menus 4-6 - £36.00

Add a soup or sorbet intermediate course for £3.95

Menu 7

GALIA MELON AND MIXED FRUIT JELLY

mint syrup

-oOo-

ROASTED PARSNIP SOUP

herb cream

-oOo-

ROAST LOIN OF PORK WITH CRACKLING

and a roasting gravy flavoured with sherry, tomatoes and basil

-oOo-

LIME AND PASSIONFRUIT BAVAROIS

caramel syrup

-oOo-

COFFEE WITH MINTS AND TABLET

Menu 8

WARM OAK ROAST SALMON FILLET

on potato and spring onion salad

with parsley pesto

-oOo-

MINTED PEA SOUP

parmesan croutons

-oOo-

SAUTÉED BREAST OF CHICKEN 'VALLÉ D'AUGE'

a sauce of mushrooms, crème fraiche and

Calvados, garnished with caramelised apple

-oOo-

GLAZED LEMON TART

mascarpone ice cream

-oOo-

COFFEE WITH MINTS AND TABLET

Menu 9

Scottish Theme C

GATEAU OF HAGGIS, NEEPS AND TATTIES IN FILO PASTRY

whisky herb cream

-oOo-

SLOE GIN AND VANILLA SORBET

-oOo-

GRILLED FILLET OF SCOTTISH SALMON

herb crust, champagne sauce

-oOo-

STICKY TOFFEE PUDDING

vanilla ice cream and butterscotch sauce

-oOo-

COFFEE WITH MINTS AND TABLET

Menus 7-9 - £39.00

Menu 10

LEMON HERB CHICKEN SALAD
honey mustard dressing
-oOo-
PEAR SORBET WITH EAU DE VIE
-oOo-
BAKED FILLET OF LEMON SOLE
roasted tomato and olive crushed potatoes, basil oil
-oOo-
ICED GRAND MARNIER SOUFFLÉ
citrus fruits in syrup, Chantilly cream
-oOo-
COFFEE WITH MINTS AND TABLET

Menu 11

MELON AND PROSCUITTO
rocket leaves, aged balsamic
-oOo-
TOMATO AND ROASTED RED PEPPER SOUP
basil cream, polenta croutons
-oOo-
ROAST SADDLE OF LAMB
Apricot and Rosemary stuffing, thyme pan juices
-oOo-
TWO SMALL POTS
one filled with crème brûlée
and the other with white chocolate and raspberry ripple ice cream
-oOo-
COFFEE WITH MINTS AND TABLET

Menu 12

Scottish Theme D

GLEN MORAY SMOKED SALMON
lemon, capers and brown bread
-oOo-
CREAM OF BROCCOLI SOUP
blue cheese croutons
-oOo-
BREAST OF CHICKEN
filled with haggis, whisky, Arran mustard sauce
-oOo-
TUILLE BASKET FILLED WITH RASPBERRY AND DRAMBUIE ICE CREAM
Vanilla syrup, red berry compote
-oOo-
COFFEE WITH MINTS AND TABLET

Menus 10-12 - £41.00

Menu 13

SMOKED CHICKEN AND SWEET PEPPER TERRINE

mixed leaves, tomato pesto

-oOo-

LEMON SORBET WITH GINGER WINE

-oOo-

PAN FRIED FILLET OF SEABASS

roast fennel, saffron herb nage

-oOo-

RASPBERRY CHEESECAKE

Drambuie syrup

-oOo-

COFFEE WITH MINTS AND TABLET

Menu 14

TOMATO AND MOZZARELLA SALAD

rocket, aged balsamic

-oOo-

CREAM OF MUSHROOM SOUP

parsley and garlic croutons

-oOo-

PAN FRIED BREAST OF CHICKEN

prosciutto and sage, Marsala jus

-oOo-

TWO SMALL POTS

one filled with chocolate mousse,
the other with a candied orange ice cream

-oOo-

COFFEE WITH MINTS AND TABLET

Menu 15

Scottish Theme E

-

TIAN OF PRAWN AND CRAB

shallot, caper dressing

-oOo-

HAGGIS, NEEPS AND TATTIES IN CRISP GOLDEN PASTRY

Drambuie cream

-oOo-

ROAST RIB OF SCOTCH BEEF WITH HORSERADISH PUDDING

natural roasting gravy

-oOo-

PEAR AND ALMOND TART

vanilla ice cream

-oOo-

COFFEE WITH MINTS AND TABLET

Menus 13-15 - £43.00

Menu 16

CITRUS MARINATED SALMON
shaved fennel, orange and dill salad
-oOo-

GRANNY SMITH'S APPLE SORBET
with Calvados syrup
-oOo-

ROAST RACK OF LAMB
Arran mustard crust, rosemary pan juices
-oOo-

WHITE CHOCOLATE AND RASPBERRY TORTE
Chantilly cream
-oOo-

COFFEE WITH MINTS AND TABLET

Menu 17

CURED BEEF BRESAOLA
herb salad, shaved parmesan, lime and olive oil
-oOo-

EAST NEUK FISH AND SHELLFISH SOUP
with rouille and croutons
-oOo-

CRISPY BREAST OF GRESSINGHAM DUCK
roasted root vegetables and spiced plum gravy
-oOo-

CHOCOLATE TART
white chocolate ice cream
-oOo-

COFFEE WITH MINTS AND TABLET

Menu 18

Scottish Theme F

WARM OAK ROASTED FILLET OF SALMON
potato and Arran mustard salad, herb dressing
-oOo-

SCOTCH BROTH
a traditional lamb broth with root vegetables and barley
-oOo-

ROAST SIRLOIN OF SCOTTISH BEEF
woodland mushrooms, thyme and Dauphinoise potatoes
-oOo-

HEATHER HONEY PARFAIT
pear compote
-oOo-

COFFEE WITH MINTS AND TABLET

Menus 16-18 - £45.00

Menu 19

GOAT'S CHEESE GNOCCHI
tomato, rocket, aged balsamic
-oOo-
PAN FRIED FILLET OF SEA BREAM
vanilla risotto, extra virgin olive oil, Pecorino cheese
-oOo-
SLOW ROASTED LOIN OF SCOTTISH VENISON
creamed cabbage, pancetta, pan juices
-oOo-
TRIO OF CHOCOLATE
chocolate bread and butter pudding,
bitter chocolate ice cream,
chocolate and orange tart
-oOo-
COFFEE WITH MINTS AND TABLET

Menu 19 - £46.00

**AND FOR 2009/2010
THE HOTEL MANAGER'S PERSONALLY RECOMMENDED
WEDDING MENU –**

Menu 20

ARBROATH SMOKIE CHEESECAKE
caper, shallot and herb dressing
-oOo-
ANTOINE LENOBLE'S PINK CHAMPAGNE SORBET
topped with pink champagne
-oOo-
TOURNEDO OF SCOTTISH BEEF
spinach, potato and herb rosti, roasted root vegetables
-oOo-
BITTER CHOCOLATE TART
pistachio ice cream
-oOo-
COFFEE WITH MINTS AND TABLET

Manager's Personal recommendation Menu 20 - £47.50

Menu 21 – Scottish Theme G

TRIO OF SALMON

smoked salmon roulade, salmon tartare
and hot smoked salmon rillette,
sweet mustard and dill

-oOo-

“RUSTY NAIL SORBET”

Balbirnie malt whisky sorbet with a dash of Drambuie

-oOo-

SCOTTISH FILLET OF BEEF ‘WELLINGTON’

woodland mushrooms, rosemary Dauphoinse, pickled walnut jus

-oOo-

ICED DUNDEE MARMALADE PARFAIT

citrus compote

-oOo-

COFFEE WITH MINTS AND TABLET

Menu 21 - £49.50

VEGETARIAN OPTIONS

We have a selection of vegetarian dishes which can be offered to you and your guests. This is in addition to vegetarian options already available through our existing menus.

Vegetarian options are charged at the same price as your chosen menu.

STARTERS

GRILLED VEGETABLE SALAD

rocket, parmesan and extra virgin olive oil

RED ONION 'TART TATIN'

goat's cheese cream

PLUM TOMATO, BUFFALO MOZZARELLA AND ROCKET SALAD

aged balsamic

BLUE CHEESE, EGG AND WALNUT SALAD

SEASONAL MELON

peppered strawberries, rosewater syrup

MAIN COURSES

WOODLAND MUSHROOM AND ASPARAGUS CANNELLONI

Mull cheddar glaze

POTATO AND CELERIAC ROSTI

grilled vegetables, leaf spinach, sweet pepper coulis

PEA AND SWEET PEPPER RISOTTO

rocket pesto

TWICE BAKED CHEESE SOUFFLÉ

pickled vegetable chutney

BAKED PARMESAN POLENTA

Caponata vegetables

POTATO AND HERB GNOCCHI

woodland mushrooms, tomato, spring onion, herb nage

WEDDING EVENING BUFFETS

Onwards to the next special part of the day!

Given that routinely the wedding meal finishes at 7pm we recommend serving the evening buffet from 10pm onwards.

Contrary to what you may read in some wedding publications (!), and to avoid disappointment for you and your guests, we strongly advise you to cater for the numbers present.

Please select from the following -

Wedding Buffet Menu

A selection of sandwiches with the following fillings - Scottish cheddar cheese and tomato with Branston pickle, tuna mayonnaise and cucumber, smoked salmon and cream cheese, chicken mayonnaise with crispy bacon, honey roast ham and English mustard, egg and cress, roast beef and horseradish. All served with tossed salad and kettle chips.

Tea and filter coffee. **£7.00 per person**

In addition to the above we can also offer any of the following @ **£2.50 per person**.

- Vol au vents filled with chicken and sweetcorn, smoked haddock and egg, ratatouille
 - 3 per person
- Cocktail sausage rolls
 - 3 per person
- Pork chipolatas, honey and Arran mustard
 - 3 per person
- Pizza parcel - Calzone
 - 2 per person
- Chicken satay, chilli crème fraiche
 - 2 per person
- Mini scotch pies
 - 1 per person
- Warm goat's cheese, red onion wrap
 - 2 per person

We would ask you please to confirm whether you would like us to also serve the buffet to your band, any providers of evening entertainment, etc.

In addition to the wedding buffet menu you may wish to offer some of the following, which are served to the entire party in snack portions @ **£5.00 per item**

- Stovies and vegetarian stovies
with oatcakes
- A platter of cheeses
with biscuits, grapes, celery and apples
- Ground beef chilli con carne and vegetarian chilli
boiled rice, sour cream and cheddar cheese
- Haggis, neeps and tatties
with whisky cream sauce
- Bacon bap – 1 per person
- Pasta twirls with mushrooms, peppers
and basil pesto

Please note that should you wish to order one of the above items instead of the selection of sandwiches, the price will be £7.00 per person to include tea/coffee.

CHOCOLATE FOUNTAINS

Chocolate fountains are becoming increasingly popular for weddings and add a real wow factor to your evening entertainment. We are now delighted to be able to offer this service ourselves at Balbirnie. We would thoroughly recommend having a chocolate fountain in addition to your evening reception buffet.

This would include:

- a member of our staff to set up and operate the chocolate fountain
- finest Belgian milk chocolate
- a supply of dips to include strawberries, grapes, kiwi and marshmallows.

The price for this is £3.75 per person and for a minimum of 80 guests.

(Please note that as we provide this service ourselves, we do not allow external chocolate fountain suppliers.)