

DUISDALE EXAMPLE WEDDING MENU 2022

STARTERS

CLASSIC PACKAGE

(one set option from the below for all)

Hot and cold smoked salmon roulade, beetroot

Pan-seared pigeon breast, chilli chocolate, bramble foam

Glazed fennel with orange and quinoa

PREMIUM PACKAGE

(pre-order of two options from the below)

Pan seared scallops, cauliflower and blackberries

Home smoked duck, compressed watermelon, Parma ham crisps

Onion gratin, hazelnut sable

DELUXE PACKAGE

(pre-order of two options from the below)

Mushroom pate, mushroom crisps paprika crackers

Pheasant and pigeon terrine, apricot puree, melba toast

Duo of mussels and scallops, saffron miso broth

MAINS

CLASSIC PACKAGE

(one set option from the below for all)

Roasted Scottish salmon, leek and potato cakes, vanilla sauce, leek textures

Duck breast, blueberry jus, fondant potatoes, honey glazed carrots

Spinach filo tart, mushrooms, goats cheese

PREMIUM PACKAGE

(pre-order of two options from the below)

Haunch of venison, truffle mash, beetroot, thyme jus

Roasted west coast cod, mussel and saffron sauce, crushed new potatoes

Crispy tofu, ginger, soy and pakchoi

DELUXE PACKAGE

(pre-order of two options from the below)

INTERMEDIATE: Celeriac and truffle oil velouté

55c fillet of highland beef, dauphinois potatoes, tenderstem broccoli.

Halibut and langoustine fish pie, tartar sauce cream, asparagus

Spiced aubergine, ratatouille, filo pastry

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DESSERT

CLASSIC PACKAGE

(one set option from the below for all)

Chocolate mousse, chocolate textures

Lemon meringue pie

Selection of Scottish cheeses, homemade crackers

PREMIUM PACKAGE

(pre-order of two options from the below)

Saffron poached pear, brioche toast, cinnamon ice cream

Warm chocolate tart, chocolate textures

Selection of Scottish cheeses, homemade crackers

DELUXE PACKAGE

(pre-order of two options from the below)

PALLET CLEANSER: Champagne sorbet

Deconstructed Eton mess

White chocolate cranachan

Selection of Scottish cheeses and homemade biscuits

CANAPES

DELUXE PACKAGE - INCLUDED

(otherwise £4 per canape)

Bread cannelloni, beef and horseradish

Beetroot and goat cheese meringues

Parmesan ice cream, roasted coffee

Fois gras and cherry lollipop

Choux pastry, chicken liver pate, caramelised orange

Raspberry foam

Clear bloody Mary

Pea and pancetta shots

Mojito espuma

Red pepper and goat cheese all sort

Cheese and caramelised onion tart

Smoked mackerel pate, rosemary scones

Salmon roulade, lemon gel

Mini shepherds pie,

Posh sausage rolls

EVENING BUFFET

SEAFOOD BAR

Oysters, Shalott and pickled bramble vinaigrette
West coast langoustines, spiced saffron mayonnaise
Platters of hot and cold smoked salmon,
Crab and avocado salad

CHARCUTERIES

Home smoked duck breast, mango salsa
Meat platters, pickles, crispy capers.
Mini shepherds pies
Venison bridies

BOWL FOOD

Guinea fowl casserole, mustard mash
Lobster mac and cheese
Tofu, noodles, stir-fried veg
Chestnut mushroom risotto, truffle oil

SALAD BAR

Caesar salad
Tomato, Bocconcini, basil oil
Quinoa, orange, tomato
Greek salad, artichoke hearts
Spinach hummus, crudities

HOT MAINS

Venison daube, new potatoes
Steak and Guinness pie, mustard mash
Thai green curry, Jasmin rice
West coast fish pie

SANDWICHES

Open ciabatta and focaccia sandwiches:
- Sun dried tomato, rocket
- Smoked salmon, dill cream cheese
- Roasted gammon, onion chutney, cheddar
- Coronation chicken and raisin