



WEDDING MENUS

Only for 40 people or more

Guest pre-order required 3 weeks before event date

All our package prices include hall hire and service fee, buffet table cloths, buffet plates, napkins and cutlery

Silver Package

£35 per person | Choose 3 dishes from each course

Starters

Choice of soup served with petit pain:

Vegetable broth | Lentil | Cream of chicken | Potato and leek | Tomato and basil

Classic prawn cocktail served with toasted bread

Chicken liver pâté served with apple chutney, Italian leaves, balsamic vinaigrette and toasted sourdough

Potato skins filled with crispy pancetta, cheddar, mozzarella and parmesan cheese

Haggis bon bons served with creamy mash and grain mustard sauce

Vegetable tempura served with sweet chilli dip, Italian leaves and balsamic vinegar

Goat's cheese and red onion chutney tart, served with rocket and balsamic vinegar

Mains

Steak and ale pie, served with creamy mash and seasonal vegetables

Traditional chicken Caesar salad

Chicken supreme, served with fondant potato, seasonal vegetables and a red wine jus

Vegetable risotto

Cajun chicken pasta, served with garlic bread

Lamb rogan josh, served with fragrant rice and naan

Spinach and ricotta tortellini, served with garlic, chilli and olive oil dressing

Desserts

Strawberry cheesecake, served with fresh berries

Sticky toffee pudding, served with vanilla ice cream

Warm chocolate fudge cake, served with vanilla ice cream and fresh berries

Trio of ice cream

Fresh fruit custard tart, topped with caramel sauce

Blueberry and white chocolate panna cotta



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Gold Package

£45 per person | Choose 4 dishes from each course

Starters

Choice of soup served with petit pain:

Vegetable broth | Lentil | Cream of chicken | Potato and leek | Green pea and crispy bacon | Tomato and basil | Minestrone

King prawn cocktail served with brown bread

Duck liver pâté served with apple chutney, Italian leaves, balsamic vinaigrette and toasted sourdough

Baked Scottish beef meatballs in Napoli sauce, topped with mozzarella

Crab cake served with rocket, balsamic vinegar and tartar sauce

Haggis bon bons served with creamy mash and grain mustard sauce

Chickpea, walnut and pomegranate salad

Mains

Pan fried salmon, served with crushed new potatoes, asparagus and hollandaise sauce

Chicken balmoral, served with creamy mash, seasonal vegetables and peppercorn sauce

Chicken supreme, served with potato gratin, seasonal vegetables and a red wine jus

Chicken stroganoff, served with fragrant rice

Vegetable risotto

Beef olive, served with creamy mash, seasonal vegetable and red onion gravy

Beef bourguignon, served with creamy mash and seasonal vegetables

Lamb rogan josh, served with fragrant rice and naan

Slow cooked pork loin marinated with herb and maple glaze, served with creamy mash, seasonal vegetables and red wine jus

Desserts

Lemon meringue pie, served with fresh double cream and berries

Sticky toffee pudding, served with vanilla ice cream and fresh berries

Warm chocolate fudge cake, served with vanilla ice cream and fresh berries

Italian tiramisu served with fresh berries

Dark chocolate and biscoff tart, served with vanilla ice cream and fresh berries

Caramel and tablet sundae



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Platinum Package

£60 per person | Choose 5 dishes from each course

Starters

Choice of soup served with petit pain:

Vegetable broth | Lentil | Cream of vegetable | Potato and leek | Tomato and basil

King prawn cocktail served with brown bread

Haggis bon bons served with creamy mash and grain mustard sauce

King prawn tempura served with sweet chilli, mango dip, Italian leaves and balsamic vinegar

Fresh calamari cooked in a lemon and parsley cream sauce

Haggis, turnip and potato parcel, served with a creamy whiskey sauce

Scotch egg, served with rocket and peppercorn sauce

Scottish mussels cooked in a creamy white wine and parsley sauce

Goat's cheese and red onion chutney tart, served with rocket and balsamic vinegar

Fishcakes served with rocket, balsamic vinegar and tartar sauce

Mains

Pan fried salmon, served with crushed new potatoes, asparagus and hollandaise sauce

6oz Sirloin steak, served with chunky chips, mushroom, grilled tomato, Italian leaves and peppercorn sauce

Slow-cooked lamb shank, served with creamy mash, seasonal vegetables and minted jus

Pan fried duck breast, served with creamy mash, seasonal vegetables and red wine jus

Pan fried sea bass, served with crushed potatoes, seasonal vegetables and a lemon and parsley sauce

Roast beef, served with Yorkshire pudding, roast potatoes, seasonal vegetables and red wine jus

Smoked gammon steak, glazed with whole grain mustard and honey, served with chunky chips, mushy peas and gravy

Thai green tiger prawn curry, served with coconut rice and prawn crackers

Desserts

Crème Brûlée, served with fresh berries

Black forest gâteau, served with fresh double cream and fresh berries

Homemade traditional boozy cranachan

Blueberry and white chocolate panna cotta

Italian tiramisu served with fresh berries



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Canapés

Bronze

Pick any 3 items for £4.95 pp

Silver

Pick any 4 items for £6.95 pp

Gold

Pick any 5 items for £7.95 pp

Mini Caprese skewers

Mini bruschetta

Mini quiches

Chicken satay skewers

Olive and feta skewers

Puff pastry bites

Mini tacos

Pork belly bites

Mini meatballs

Prawn gyoza

Smoked salmon and crème fraîche blinis

Haggis bon bons

Chocolate strawberries

Allergens

If you have any allergies or intolerances, please contact chefscorner.fgc@gmail.com

Gluten free, dairy free and vegan options available