

# DALGARVEN WEDDING MENU

Please choose three dishes per course from your preferred Menu – to enhance your Menu we will offer the Soup and Vegetarian Dishes in addition to your choices. Our Children's Menu will also be available for your convenience. The Management reserve the right to alter the content of the Menu's at any time.

## WEDDING MENU A £31.95

Smooth Brussels Pate served with toast and a crisp side Salad  
Fan of Melon on a bed of fruit Coulis decorated with fresh Fruits (v)  
Breaded Button Mushrooms served with a garlic dip and a crisp side Salad (v)  
Vegetable Spring Rolls offered with a Honey Mustard dip and crisp side Salad(v)

•

Fresh fillet of poached Salmon with a fresh Dill and White Wine Sauce  
Homemade Steak Pie  
Breast of Chicken with a tangy Mango Gravy  
Tender sliced Roast Beef with a creamy Cracked Black Peppercorn Sauce  
Homemade Lasagne  
(all offered with fresh market vegetables and potatoes)  
Crisp fresh Salads with a choice of: Roast Beef, fresh fillet of poached Salmon,  
Breast of Chicken or Cheddar Cheese and Fresh Fruit (v)

•

Strawberry Cheesecake with fresh Cream  
Cream filled Profiteroles with finished with a hot Chocolate Sauce  
Fresh Fruit Salad  
Traditional Lairds Whisky Trifle  
Steamed Chocolate Pudding on a bed of Chocolate Sauce  
Dream of Rob Roy  
(luxury ice-cream topped with a hot toffee sauce, shortbread and finished  
with fresh cream and toasted oats)

•

Freshly Brewed Tea or Coffee

## WEDDING MENU B £33.95

Smooth Brussels Pate served with a complement of Redcurrant Jelly, toast  
and a crisp side Salad  
Fan of Melon with North Atlantic Prawns Marie Rose  
Creamy Button Mushroom and Cheese Bake (v)  
Breaded Button Mushrooms with a Garlic dip and crisp side Salad (v)

•

6oz Sirloin Garni  
Breast of Chicken with a mild Korma Sauce  
Poached fillet of fresh Salmon with a Watercress Cream Sauce  
Sliced Roast Beef with a tangy Chasseur Sauce  
8 oz Gammon Steak with a Honey Mustard Glaze  
Chargrilled Breast of Duck with a Plum Sauce  
(all served with fresh market vegetables and potatoes)

•

Lemon Meringue Pie with fresh Cream  
Fresh Fruit Salad  
Cream filled Profiteroles topped with a Chocolate and Tia Maria Sauce  
Sticky Toffee Pudding with Ice cream  
Classic Dream of Rob Roy  
(luxury ice-cream topped with a hot toffee, Drambuie sauce,  
shortbread and finished with fresh cream and toasted oats)

•

Freshly brewed Tea or Coffee

## WEDDING MENU C £38.95

Venison Pate complimented by Cranberry Jelly, Oatcakes and a crisp side Salad  
Prawn Tails wrapped with Filo Pastry with a spicy Salsa dip and a crisp side Salad  
Tender Goujons of Chicken with a lightly curried dip and a crisp side Salad  
Oven baked Avocado topped with a Cheese and Button Mushroom Sauce (v)  
Brie and smoked Bacon Salad finished with a Raspberry Vinaigrette

•

Poached fillet of fresh Salmon with a Prawn and Red Caviar Cream Sauce  
8 oz Sirloin with a tangy Chasseur Sauce  
Breast of Chicken stuffed with Ham and Mozzarella and coated with a mature Cheddar and Bacon Sauce  
Chargrilled Breast of Duck with an Orange and Cointreau Sauce  
Sliced Roast Sirloin of Beef with all the Trimmings  
Fillet of Sole Mornay  
(all served with fresh market vegetables and potatoes)

•

Choux Pastry Swans on a lake of Chocolate Sauce  
Brandy Snap Basket filled with Rum and Raisin Ice cream and topped with a hot Toffee Sauce  
Fresh Fruit Salad with a Cointreau Syrup  
Individual Pavlova filled with fresh Cream and decorated with seasonal Fruits  
Rich Chocolate Torte on a bed of fresh Cream  
Classic Dream of Rob Roy  
(luxury ice-cream with a hot toffee and Drambuie sauce, shortbread and finished with cream and toasted oats)

•

Freshly brewed Tea or Coffee

# DALGARVEN

## EVENING BUFFETS

### EVENING BUFFET A £8.50

Assorted Sandwiches  
Hot Sausage Rolls  
Home-made Coleslaw  
Mixed Salad  
Freshly brewed Tea or Coffee

### EVENING BUFFET B £9.50

Buffet A plus :  
Hot BBQ Chicken Drumsticks  
Egg halves Mayonnaise  
Curried Rice Salad with Peppers  
Crusty Bread Rolls

### EVENING BUFFET C £10.50

Buffet B plus :  
Home-made Pizza  
Mini Spring Rolls with a Honey Mustard Dip  
Pasta Salad with Onions and Peppers  
Potato Salad



## WEDDING DRINKS AND TOASTS

To allow you to tailor-make the drinks selection for your Guests, we have listed below some individual drink prices.

All drinks are charged only on consumption on the day and not as a set package price:

Drinks can be offered to your guests at various times during your Special Day i.e. on arrival, at the end of the receiving line, for the toasts or to accompany the meal.

All prices are per individual measure:

Whiskey, Sherry	£2.15
Guests choice for Bar (average)	£2.85
Glass of House Wine	£3.00
Sparkling Wine	£3.30
Bucks Fizz	£3.85
Soft Drink	£1.10