



Highland Banquet Wedding Menu

Selection of Hors-D'oeuvres

Freshly prepared seafood canapés

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Haggis Stack

Cockburn's haggis with bashed neeps & tatties surrounded by a whisky cream sauce

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Cock~a~Leekie Soup

Served with crusty bread

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Beef Balmoral

Freshly carved roast sirloin of Ross-shire Beef with a rich red wine jus

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Cranachan

Raspberry & oatmeal mixed with Drambuie & fresh cream on a shortbread base

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Coffee & Homemade Tablet



Sample Wedding Menu

West Coast Scallops & Stornoway Black Pudding
On a bed of salad with a balsamic dressing

Seafood Chowder
Fresh fish selection in a rich smoked seafood bisque

Mushroom Bruschetta
Button & Oyster mushrooms in a creamy garlic sauce finished with fresh coriander & placed on a crisp crouton

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Halibut Steak
With a champagne sauce

Herb Crusted Rack of Lamb
With a rosemary & red wine jus

Venison Fillet
With a thyme & wild berry jus

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Homemade Cheesecake
Mango & Passion Fruit

Strawberry & Pineapple Meringue
Served with Chantilly cream

Brûlée
Fresh Fruit



Sample Wedding Menu

Prawn Basket

Prawns served in a crisp crêpe basket with salad leaves & coated in our own Marie Rose sauce

Lentil & Apricot Soup

Finished with lightly curried crème fraîche

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Highlanders Chicken

Chicken breast stuffed with Cockburn's haggis & surrounded with a whisky cream sauce

Salmon Strathconon

Oven baked salmon steak with a white wine & grape sauce

Roast Butternut Squash & Sweet Potato Cannelloni

Served with seasonal leaves

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Homemade Cheesecake

Strawberry

Sticky Toffee Pudding

Banana



Sample Wedding Menu

Deep Fried Brie

With homemade red onion & chilli jam

Chorizo & Leek Tart

With red onion marmalade

Sweet Potato & Roast Yellow Pepper Soup

Finished with a swirl of pesto

Chicken Roulade

Stuffed with asparagus & mushrooms and with a champagne foam

Fillet of Sea bass

On a bed of lemon & crab risotto with spring onion, peas & dill cream

Passion fruit & Mango Brûlée

With homemade shortbread

Homemade Cheesecake

Raspberry & Drambuie

Coffee & Tablet



Sample Wedding Menu

Butternut Squash & Bacon Soup
Finished with garlic & rosemary croutons

Hand Dived Scallops
On caramelised cauliflower risotto

Gin Fizz Sorbet

Herb Crust Rack of Lamb
On a black pudding mash with a rich Madeira jus

Monkfish wrapped in Parma Ham
With basil mash, vine tomatoes & balsamic glaze

Homemade Ice Cream
Served in a brandy snap basket with fruit compote

Cranachan
Raspberries, oatmeal, Drambuie and cream layered between
homemade shortbread

A selection of Tain Cheeses
With Highland Oatcakes