



M E R C H I S T O N

*Events & Hospitality*

MENU IDEAS  
FOR  
WEDDING BREAKFAST

\*\*\*\*\*

CANAPES

\*\*\*\*\*

EVENING SUPPER



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## Starters

Seasonal Melon with Soft Fruits & Raspberry Sorbet

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Parma Ham with Rocket Salad & Parmesan Shavings

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Warm Black Pudding & Pancetta with  
Crisp Croutons & Apple Chutney

\*\*\*\*\*

Warm Goats Cheese & Red Pepper  
with Olive & Basil Dressing

\*\*\*\*\*

Spiced Thai Fish Cakes with Hot Noodle Salad

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Salmon & scallop Terrine with Rocket,  
Crab & pink grapefruit salad

\*\*\*\*\*

Mediterranean roast vegetable Tartlet  
with Balsamic Vinegar

\*\*\*\*\*

Double Salmon set in a lemon & herb mouse  
with citrus dressing

\*\*\*\*\*

Smooth Duck Liver Pate  
with fine French beans & Walnuts

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Smoked Chicken & Avocado Salad with Sunblush tomatoes  
& Raspberry Dressing

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Scottish Smoked Salmon with Caper Salad  
& Citrus Dressing

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## Soups

Cream of Cauliflower Soup with Parmesan Croutons

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Cream of Courgette & Brie £3.49 Tomato, Red Pepper & Chilli  
Soup with Crème Fraiche

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Cream of Mushroom with Tarragon

\*\*\*\*\*

Sweet potato & Coconut Soup Flavoured  
with Lemongrass & Coriander

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Traditional Lamb & Barley Broth

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Chunky Leek & Potato with Chives

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Red Lentil Broth with Smoked Duck Breast

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Italian mixed bean with Chorizo & Basil

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Smoked Haddock & Mustard chowder

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Freshly made Shellfish Bisque finished  
with brandy & Cream

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Cream of asparagus & Spinach Soup  
with Smoked Salmon

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## Main Courses

Stuffed Loin of Pork with Sage Roasted Vegetables

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Roast Supreme of Chicken with Smoked Bacon. Baby onions  
& Rich Red Wine Jus

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Poached Breast of Chicken filled with red pepper mousse  
with Chive & Watercress cream

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Roast Leg of Lamb with Mint & Cranberry

\*\*\*\*\*

Garlic & Rosemary Studded Leg of Lamb  
with Redcurrant Jus

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Roast Sirloin with Wild Mushrooms & Madeira

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Roast Rib eye of Beef with Baby Yorkshire Puddings  
& Horseradish Root Mash

\*\*\*\*\*

Flash Fried Breast of Duck  
with Green lentils & Madeira Sauce

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Breast of Duck with Pak Choy & Plum Sauce

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Classic Beef Wellington

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Breast of Guinea Fowl with Pistachio Stuffing

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Saddle of Highland Estate Venison  
with Apple & Blueberry Marmalade

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## Desserts

Glazed Lemon Tart with Strawberry Ice Cream

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Dark Chocolate Mouse, Coffee Anglaise

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Fruits of the Forest Delice with Drambuie Cream

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Passion Fruit & Mango Mousse

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Baked Vanilla Cheesecake

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Treacle Tart with Mascapone cheese

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Dark Chocolate Truffle Torte

\*\*\*\*\*

Sticky Toffee Pudding with Vanilla Sauce

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Banoffi Pie

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Apple Normandy Tart, Calvados Cream

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Selection of Scottish & Continental Cheeses



## Canapés

Black Pudding & apple  
Mini Roast Potatoes with avocado  
Smoked Salmon & Crème Fraiche  
Chicken & Asparagus Roulade  
Baked Courgette & Feta with Pesto  
Brie wrapped Parma ham

£6.99 per head for a choice of three.

## Finger Buffet / Supper

Selection of Sandwiches  
Selection of Open Sandwiches  
Filled Mini Wraps  
Savoury Filled Pitta Bread  
Savoury Filled Mini Croissants  
Savoury Filled Mini Nan Breads  
Bruchetta with Various toppings  
Mini Pork Pies  
Tortilla Chips & salsa  
Crab Cakes \*\*  
Thai Battered Prawns \*\*  
Thai Vegetable dim Sim Selection \*\*  
Indian Vegetable selection \*\*  
Chicken Tikka Sate \*\*

£10.99 for choice a choice of three.

\*\* £11.99 for choice to include those items asterisked.