

Wedding menu at Dalgarven

Weddings choose one choice from each course for their entire group. An additional choice for vegetarian is permitted. If there is anything in particular you would like, just ask and we will try and accommodate, as long as the same choice applies to all guests. A supplement per person may be required depending on your requirements.

FIRST COURSE

*Soup of your choice with home made bread (Vegetarian, GF)
Bruschetta (gluten free on request)
Pate/cheese with oatcakes (gluten free on request)
Goats cheese, and mixed onion Italian salad with balsamic glaze (GF, vegan if cheese omitted)*

MAIN COURSE

*Breast of chicken with sherry, paprika and cream (GF)
Breast of chicken with peppercorn, brandy and cream (GF)
Beef bourgignon
Salmon fillet marinated with cointrea, honey and dijon mustard
Fluffy goats cheese cheese pastry (Vegetarian)*

The main course is served with baby potatoes with honey glazed carrots

DESSERT -

*Sticky toffee pudding with whipped or ice cream (GF on request). A vegan option of this is available
Warmed rich dark milk chocolate brownie with whipped or ice cream
Summer berry meringue (GF)*

Wedding evening buffet menu

Canapes

Mini roast beef pudding with horseradish cream

Honey and sesame seed glazed cocktail sausages

Haggis bon bons with whiskey and arran mustard mayonnaise

Sausage rolls (cheese for vegetarians)

Hot dishes

Stovies

Baked triple cheese macaroni (Vegetarian)

Butter vegan curry (Vegan and gluten free)

Snacks

Crisps and nuts