WEDDING

GOLD

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WEDDING PACKAGE

- 40 persons 3 course choice menu
- 40 persons glass of bucks fizz after ceremony or toast
- 40 persons glass of wine with meal
- 80 persons hot filled rolls buffet or sandwiches, sausage rolls & nachos
- Tea lights on tables
- Hire of Function Suite
- Wedding ceremony set up
- Bridal suite
- Use of grounds for photographs
- Printing of personalised menu
- Seating plan
- Master of ceremonies
- Wedding co-ordinator
- White table linen
- Colour co-ordinated table runners
- Late licence until 1:00am
- Fishbowls
- Dietary requirements
- VAT at current rate

SPECIAL OFFER COST
£2,600.00

Additional day guests incur £40.00pp
Additional evening guests incur £9.00pp

Available anytime.

YOUR CHOICE OF **MENU**

Please pick two options from our starters, main courses and sweets to offer your guest the choice on the day.

We do not require pre-orders.

STARTERS

Lentil Soup

Scotch Broth

Tomato & Basil Soup

Chicken Liver and Cognac Pate
with oatcakes

Haggis Fritters
set on a grain mustard & whisky cream

Fanned Honeydew Melon
with fresh fruit & raspberry coulis

Breaded Mushrooms
served with garlic mayonnaise

MAIN COURSE

Low & Slow Roast Borders Beef
served with Yorkshire pudding & gravy

Chicken & Leek
breast of chicken served with a creamy leek sauce

Roast Loin of Pork
with apple sauce and gravy

Chicken Breast
with sage and onion stuffing served with gravy

Baked Salmon
with a white wine & grape sauce

Steak and Ale Pie
served with a pastry lid

Homemade Vegetable Lasagne
served with garlic bread

SWEETS

Profiteroles
served with chocolate sauce & fresh cream

Hot Apple Pie
served with vanilla ice cream

Homemade Chocolate Brownie
with dairy vanilla ice cream

Dairy Vanilla Ice Cream
served with homemade butterscotch sauce

Fresh Strawberries
served with pouring cream (seasonal only)

Baked Vanilla Cheesecake
served with berries & fresh cream

GOLD MENU