QUARTZ

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WEDDING PACKAGE

- 3 course choice menu for 20 persons
- Prosecco after ceremony
- Glass of wine with meal
- Prosecco for the toast
- Tea & coffee after meal
- 20 mixed bottles with meal
- Bridal suite
- Hire of Function Suite
- Wedding ceremony set up
- Use of grounds for photographs
- Printing of personalised menus
- Printing of table plan
- Master of ceremonies & wedding co-ordinator
- Table linen & colour co-ordinated table runners
- Tea lights on tables
- Hire of cake stand
- Chair ties to complement your colour
- Fishbowls
- Dietary requirements
- VAT at current rate

SPECIAL OFFER COST
£1,815.00

Additional day guests incur £50.00pp
Additional evening guests incur £9.00pp

Available Sunday to Thursday.

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

Roasted Red Pepper & Tomato Soup

Scotch Broth

Brie Tart & Salad Leaves
served with a Cumberland sauce

Chicken Liver & Cognac Pâté
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 Breast Stuffed with Haggis
served with a creamy pepper sauce

Roast Chicken Breast
served with stuffing & gravy

Baked Salmon Fillet
served with a creamy white wine, dill & grape sauce

Homemade Vegetable Lasagne
served with garlic bread

Roast Loin of Pork
served with apple sauce and gravy

Steak and Ale Pie
served with a pastry lid

SWEETS

Profiteroles
served with chocolate sauce & fresh cream

Hot Apple Pie
served with vanilla ice cream

Chocolate Fudge Gâteau
with vanilla ice cream

Vanilla Ice Cream
served with a homemade butterscotch sauce

Apple Crumble & Custard

Baked Vanilla Cheesecake
served with berries & fresh cream

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