SAPPHIRE WEDDING

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WEDDING PACKAGE

- 50 persons 3 course choice menu
- 50 persons prosecco after ceremony
- 50 persons glass of wine with meal
- 50 mixed bottles with meal
- 50 persons glass of prosecco for toast
- 50 persons selection of canapés after ceremony
- 100 persons evening buffet
- Sandwiches, sausage rolls, pizza wedges, potato wedges and chicken drumsticks
- Hire of Function Suite
- Wedding ceremony setup
- Bridal suite
- Use of grounds for photographs
- Printing of personalised menus and table plan
- Master of ceremonies and wedding co-ordinator
- Table linen and colour co-ordinated table runners
- Tea lights and fishbowls on guest day tables
- Last orders 1:00am
- VAT at current rate
- Complementary engraved cake knife
- Dietary requirements
- Hire of cake stand
- Colour co-ordinated ties on chairs for day guests

SPECIAL OFFER COST

WAS £5,585.00 you pay **£4,800.00**

Additional day guests incur £70.00pp
Additional evening guests incur £10.00pp

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

Cream of Mushroom Soup

Farmhouse Lentil Soup

Prawn Cocktail
cascade of prawns in Marie Rose sauce on salad leaves

Baked Brie in a Crisp Crumb
served with redcurrant jelly

Mushroom Pepper Pot
mushrooms in a creamy cracked black pepper sauce topped with grilled cheese

Haggis Fritters
set with creamed leeks

MAIN COURSE

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

Breast of Chicken stuffed with Haggis
set on a creamy cracked black pepper sauce

Roast Leg of Lamb
served with gravy

Freshly Baked Salmon
served with chargrilled vegetables, with a tomato & basil sauce.

Roasted Chicken Breast
served with gravy, stuffing & pigs in blankets.

Brie & Mushroom Wellington
served with Cumberland sauce

SWEETS

Shortbread with Cranachan & Berries
surrounded by a raspberry & Drambuie coulis

Sticky Toffee Pudding
with fresh cream

Chocolate Fudge Gâteau
with vanilla ice cream

Rhubarb or Apple Crumble
served with custard

Fresh Strawberries
served with pouring cream (seasonal only)

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