

# *Your Wedding Menu Selector...*

For the perfect day you, of course, want the perfect meal before dancing the night away. Please take a look at our following menus and see what takes your fancy. We aim to cater to any preferences, whether personal or medical, if possible.

*Happy Selecting!*

# Canapés

Haggis Bon Bons with a Honey Mustard Dip

Mackerel Pate on Local Oatcakes

Melon & Parma Ham

Chicken Liver Pate on Local Oatcakes

Salmon & crème Fraiche

Norseman's Mini Scotch Eggs

Smoked Salmon and Cream Cheese on an Oatcake

Mini Toad in the Hole

Creamed Goats Cheese and Beetroot Relish on a Cracker

Smoked Mackerel Pate

Haggis Bon Bons stuffed with Smoked Cheese

Mini Cheese Scone with a Savoury Filling

Vol Au Vents stuffed with:

Chilli Chicken/Mushroom and Tarragon/Prawn Marie Rose/Savoury Cheese

Mini Quiches with the following flavours:

Cheese and Spring Onion / Tomato and Red Pepper/ Onion Relish

Tomato and Mozzarella /Pate and Onion Relish / Ham Hock and Piccalilli served on Toasted  
Mini Croutes

**£1 per canapé per person**

**We recommend 2-4 canapés per person, they can be served before your meal.**

# Menu A

## *Starters*

Couples Choice of Soup with Locally Baked Wholemeal Rolls (GF Available, V)

Smooth Chicken & Duck Pate with Oatcakes & Apple Chutney (GF)

Fan of Melon with Raspberry Coulis and Summer Berries (GF, V)

Prawn Cocktail (GF Available)

Haggis Bon Bons with Grain Mustard & Honey Mayonnaise and Red Onion Relish

Smoked Orkney Cheddar & Red Onion Tartlet (GF Available)

## *Main Course*

Chicken Balmoral

*Chicken Stuffed with White Pudding. Served with Roast Potatoes, Dauphinoise Potatoes, Seasonal Vegetables & Whisky Sauce.*

Seared Fillet of Salmon (GF)

*Served with Baby Potatoes, Dauphinoise Potatoes, Seasonal Vegetables and a Warm Tomato & Chilli Dressing.*

Smoked Fillet of Local Haddock (GF Available)

*Served with Baby Potatoes, Green Vegetables & a Mornay Sauce.*

Roast Sirloin of Caithness Beef (GF Available)

*Served with Roast Potatoes, Roasted Vegetables, Yorkshire Pudding & Gravy*

Selection of Salads (GF Available)

*Choose from Chicken, Beef, Ham, Cheese and Fruit or Prawns. Served with Baby Potatoes, Chips are available upon request. Please note that a gluten free option is unavailable for prawns.*

*£24.50 PER PERSON*

# Menu B

## *Starters*

Couples Choice of Soup with Locally Baked Wholemeal Rolls (GF Available, V)

Confit Chicken, Mushroom & Tarragon Terrine (GF)

Smoked Salmon Mousse with Dill Crème Fraiche and Side Salad

Trio of Melon Cocktail with a Midouri Sugar Syrup (GF, V)

Prawn Cocktail (GF Available, V)

Morangie Brie & Blueberry Tart with Side Salad and a Red Onion Relish (GF Available, V)

Haggis, Neeps & Tatties in a Filo Basket with Parmentier Potatoes and Whisky Sauce

## *Main Course*

Medallion of Highland Venison

*Served with Fondant Potatoes, Roasted Veg and Red Currant & Red Wine Jus*

Steamed Salmon Fillet

*Served with Herby Potatoes, Fine Beans, Carrot Batons and a Lemon & Dill Butter Sauce*

Baked Fillet of Lemon Sole stuffed with a Prawn Mousse

*Served with Herby Potatoes, Fine Beans with a warm roasted Cherry Tomato & Chilli Dressing*

Roast Sirloin of Caithness Beef

*Served with Roasted Potatoes, Roasted Vegetables, Dauphinoise Potatoes and Gravy*

Slow Roasted Shoulder of Lamb

*Served with a Spring Onion Mash, Roasted Vegetables and a Red Wine & Rosemary Jus*

Chicken Balmoral

*Chicken Stuffed with White Pudding. Served with Roast Potatoes, Dauphinoise Potatoes, Seasonal Vegetables & Whisky Sauce.*

Loin of Pork, stuffed with Black Pudding & Apple Sauce

*Served with Seasonal Vegetables, Potatoes and a Cider Jus*

£27.50 PER PERSON

# Carvery Style

## Starters

Couples Choice of Soup with Locally Baked Wholemeal Rolls (GF Available, V)

Chicken Liver Parfait with Red onion Marmalade and Homemade Oatcakes

Fan of Melon with Raspberry Coulis and Summer Berries (GF, V)

Prawn Salad with a Marie Rose Sauce

Haggis, Neeps & Tatties in a Filo Basket with Parmentier Potatoes and Whisky Sauce

## Main Course

Roast Beef, Loin of Pork, Roast Turkey, Honey Roast Gammon and Roast Lamb all served from our Carvery with a wide range of potatoes and vegetables including Dauphinoise Potatoes, Roast Potatoes, Red Cabbage and Roasted Parsnips.

*£24.50 PER PERSON*

# Vegetarian & Vegan Options

*If you require a vegetarian or vegan option please select from the below and substitute for one of the options in either Menu A or B.*

Mushroom Stroganoff (Vegan)

Pea & Mint Tortellini with White Wine Sauce & Garlic Bread

Arrabiata Pasta (Vegan)

Leek & Potato Fondue Tart with Side Salad & Potato Wedges

Butternut Squash Risotto

Nut Roast with Potatoes, Seasonal Vegetables & Gravy (Vegan)

# Children's Menu

## Main Course

Beef Lasagne

Chicken Fillets

Fish Fingers

Macaroni Cheese

Sizzling Sausages

Margherita Pizza

Scampi

Mini Norseman Burger  
WITH OR WITHOUT CHEESE

*All of the above are served with either chips or potatoes and beans or peas.*

## Desserts designed for Little One's

Warm Chocolate Fudge Cake

Mini Sticky Toffee Pudding

Mini Marshmallow Ice Cream Sundae

Mini Strawberry & Shortbread Sundae

## Soup Options

Lentil

Lentil & Bacon

Tomato

Tomato & Red Pepper

Sweet Potato & Chilli

Sweet Potato & Ginger

Leek & Potato

Potato

Cream of Cauliflower

Yellow Split Pea

Broccoli & Stilton

Garden Pea & Mint

Chicken & Rice

Chicken & Mushroom

Cream of Chicken

Cream of Onion & Herb

# Dessert Options

Sticky Toffee Pudding  
Orkney Fudge Cheesecake  
Summer Berry Cheesecake  
Orange Syllabub with Heart-Shaped  
Shortbread  
Fresh Fruit Salad  
Strawberry Cheesecake  
Selection of Ice Cream  
Chocolate Fudge Cake  
Individual Summer Berry Pavlova  
Selection of Cheeses  
Lemon Posset  
Lemon Meringue Pie

Profiteroles  
Warm Chocolate Fudge Cake  
Chocolate Orange Tart  
Duo of Chocolate Mousse  
Sticky Toffee Pudding  
Orkney Fudge Cheesecake  
Banoffee pie  
Strawberry Cheesecake  
Raspberry Tart  
Blackberry Panna Cotta  
Stroma Liqueur & Raspberry Panna Cotta  
topped with Toasted Oatmeal

## Trio of Desserts

*If you would like to try something a little bit different, we offer a trio of desserts for each guest. Please select from options A, B, C or D below and each of your guests will receive the trio of mini desserts included in that option.*

### *Summer Berry - Option 'A'*

Strawberry Cheesecake  
Raspberry Tart  
Blackberry Panna Cotta

### *Toffee - Option 'B'*

Sticky Toffee Pudding  
Orkney Fudge Cheesecake  
Banoffee pie

### *Chocolate - Option 'C'*

Warm Chocolate Fudge Cake  
Chocolate Orange Tart  
Duo of Chocolate Mousse

### *Citrus - Option 'D'*

Lemon Posset  
Key Lime Pie  
Orange Syllabub  
with Heart-Shaped Shortbread

# Evening Buffet

We offer various options for your evening buffet that get served by our staff. We usually serve evening buffets anytime between 10pm-10.30pm after the evening guests have worked up an appetite after dancing away.

Option 1 - Selection of Sandwiches, Sausage Rolls, Tea & Coffee and your wedding cake.  
£5.50pp

Option 2 - Soup, Selection of Sandwiches, Tea & Coffee and your wedding cake.  
£7.00pp

Option 3 - Stovies, Selection of Sandwiches, Tea & Coffee and your wedding cake.  
£7.50pp

Option 4 - Pizza Slices, Selection of Sandwiches, Tea & Coffee and your wedding cake.  
£7.50pp

Option 5 - Beer Battered Fish Strips and or Beer Battered Sausage, Cone of Chips, Tea & Coffee and your wedding cake.  
£9.50pp

Option 6 - Bacon Rolls and/or Sausage in a Roll, Tea & Coffee and your wedding cake.  
£7.50pp



# *Drinks Packages*

We offer different packages for drinks that can be altered to include specific drinks that you may like.

## *Drinks Package A*

Arrival - Any drink or glass of wine

With Meal - Glass of Wine

Toast - Guests Choice

*£12.50 per person*

## *Drinks Package B*

Arrival - Any drink or glass of wine

With Meal - 2 Glasses of Wine

Toast - Guests Choice

*£15.00 per person*

## *Drinks Package C*

Arrival - Glass of Prosecco or Bottled Beer

With Meal - Glass of Wine

Toast - Glass of Prosecco

*£13.50 per person*

## *Drinks Package D*

Arrival - Glass of Prosecco or Bottled Beer

With Meal - 2 Glasses of Wine

Toast - Glass of Prosecco

*£16.00 per person*

# Menu Selections

Bride's Name: \_\_\_\_\_ Groom's Name: \_\_\_\_\_

Wedding Date: \_\_\_\_\_

Please circle the menu option you would like.

Menu 'A'	Menu 'B'
Starter Options	
<i>We suggest at least 3 options</i>	
Main Course Options	
<i>We suggest at least 3 options</i>	
Trio of Desserts	<input type="checkbox"/> YES <input type="checkbox"/> NO
If yes please state which option you'd like.	
If no please fill in the below	
Dessert options	
<i>We suggest at least 3 options</i>	
Evening Buffet	<input type="checkbox"/> YES <input type="checkbox"/> NO
If yes please state which option you'd like.	
Drinks Package	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D