

HICKORY

SAMPLE WEDDING MENU



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CANAPÉS: COLD

Jellied Mojito cocktail

Celery sticks and agar set Bloody Mary with creamed horseradish

Perthshire smoked salmon on bite-sized oaties with citrus creamed cheese

CANAPÉS: HOT

Slow-cooked pork cheeks with apple and parsnip puree

Bite-sized beef Wellingtons

Herb and pumpkin arancini in golden panko crumb

STARTERS

Trio of East coast lobster, Pickerings gin-cured gravadlax and crab salad, piquant potatoes, fresh lime and capers

Compression of game, pistachio, apricots and cranberry

Chutney of kitchen fruits and vegetables, porridge oaties and tossed leaves

Salad of grilled and chilled squash, fresh lime, garden herbs, Belhaven smoked goats' cheese and honey mustard dressing (v)

MAINS

Grilled fillet of Scottish beef, herb buttered grated potato cake, honey basted vegetables and creamy coarse mustard jus

Pan-fried sea bream fillet wrapped in pancetta with charred fennel

Sauté of leeks and peppers, fondant potato and creamed herb sauce

Celeriac cannelloni of spinach and ricotta cheese

Seasonal vegetables and potatoes and red pepper purée

DESSERTS

Raspberry and Drambuie tiramisu

Vanilla mascarpone, coffee and almond biscuits, Scottish whisky liqueur and berries, finished with almond brittle wafers

Chilled dark chocolate tart and white chocolate quenelle

Nougatine crunch wafer, summer fruits and flowers

Warmed blueberry frangipane tart with caramelised chocolate crumble, clotted cream ice cream and Amaretto caramel syrup