

THE GARDEN MENU - £39 PER PERSON

STARTERS

Wild mushroom velouté, chives, truffle oil, crusty bread & butter

Lentil & vegetable soup, herb croutons, crusty bread & butter

MAINS

Herb encrusted pork loin steak, fondant potato, celeriac & apple purée,
roasted roots, Calvados & sage sauce

Seared cauliflower steak, wilted greens, toasted almonds, romesco sauce

DESSERTS

Traditional cranachan with fresh raspberries, home-made shortbread

Apple & cinnamon strudel & vegan vanilla ice cream

For a minimum of 12 adults.

Prices include VAT.

THE **GARDEN**bistro



BRONZE WEDDING PACKAGE - £66 PER PERSON

STARTERS

Cullen skink, Isle of Mull cheddar cheese croutons
Duck rilette, cornichons, fig & apple chutney
Tomato Caprese, brioche

MAINS

Free range chicken Balmoral, garlic & thyme fondant potato, greens, gravy
Scottish salmon supreme, chive mash, asparagus, lemon beurre blanc
Vegetarian haggis Wellington, clap shot, purple sprouting broccoli, Arran mustard sauce

DESSERTS

Lemon tart, local berries, chantilly cream
Strawberry meringue, semi fredo
Sticky toffee pudding, shortbread crumble, vanilla

*For a minimum of 12 adults.
Prices include VAT.*

THE **GARDEN**bistro



SILVER WEDDING PACKAGE - £84 PER PERSON

STARTERS

Smoked haddock croquettes, tartar sauce, baby leaf salad
Parma ham, fresh figs, tapenade crostini, rocket, sun blushed tomatoes
Cream of cauliflower soup, Isle of Mull cheddar rarebit

MAINS

Roast cod loin, parsley potatoes, tender stem broccoli, mussel & saffron broth
Wild mushroom & asparagus risotto, Parmesan tuille, truffle oil, micro herbs
Confit of duck, boulangère potatoes, caramelised red cabbage, chestnuts, fino
juice

DESSERTS

Rice pudding brûlée, almond sables, macerated prunes
Scottish cheeses, oat cakes, plum chutney, fresh fruit
Dark chocolate brownie, orange sorbet
Chocolate and Cointreau mousse, fresh raspberries, biscuit crumble

*For a minimum of 12 adults.
Prices include VAT.*

THE **GARDEN**bistro



GOLD WEDDING PACKAGE - £102 PER PERSON

STARTERS

Asparagus & sweet pea velouté, poached quails egg, truffle
Hand dived, Scottish scallops, Stornoway black pudding, cauliflower purée
Smoked "Rannoch" venison, tattie scone, kohlrabi & apple remoulade,
redcurrant dressing

MAINS

Seared sea bass, crab, new potatoes, sauce vierge, asparagus spears
Goats cheese & crispy potato roulade, rocket, basil, caramelised onion chutney
Scotch filet of beef, Stornoway black pudding, slow roast tomatoes,
wild mushroom & Strathdon blue cheese fricassee

DESSERTS

Iced passion fruit soufflé, almond tuille, raspberry coulis
Chocolate & Talisker mousse, rum & raisin compote, shortbread
Pineapple carpaccio, lemon sorbet, macerated strawberries, mint
Selection of Scottish cheeses, oatcakes and chutney

For a minimum of 12 adults.

Prices include VAT.

THE **GARDEN**bistro



THE GARDEN BISTRO WINE LIST

WHITE

LANGUORE TREBBIANO CHARDONAY RUBICONE - £20.50

Intense with tropical fruit and flowers. Structured, full bodied, smooth, well balanced

SUGARBLUSH HILL SAUVIGNON BLANC - £22.50

This Sauvignon Blanc has a bright start with exotic passion fruit aromas and flavours of gooseberry. This wine is crisp, fresh and fruity

RISCOS VIOGNIER - £23.50

Nose of medium – high intensity, with notes of fresh white fruit and soft floral aromas.

RED

MARQUES DEL PUENTE NUEVO TEMPRANILLO, GARNACHA - £20.50

Subtle notes of red cherry, raspberry and recurrent, medium bodied, soft juicy red.

VIÑA CAARRASCO MERLOT - £22.50

Offers good concentration and depths of fruit, soft plummy texture and hints of vanilla.

SUGARBLUSH HILL SHIRAZ - £23.50

A full-bodied shiraz with a deep crimson colour and pronounced red berry flavours. This is followed by subtle herbaceous undertones providing a fine balance and good length.

PROSECCO & CHAMPAGNE

PROSECCO BEL CANTO - £25.00

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

CATTIER BRUT PREMIER CRU - £49.00

A beautiful bright and intense champagne with brioche and peach notes giving way to citrus fruits.

THE **GARDEN**bistro

