

# Caley's Wedding Menu

## Starter

Smoked Tomato, Ciabatta Croutons & Basil Crisp.

Whipped Goats Cheese Mousse, Roasted Beetroots & orange segments.

Ham Hock Terrine, Celeriac Remoulade, Pickled Grapes & Apple Salad

Chicken & Apricot Roulade, Wrapped in Prosciutto, Toasted Sourdough, Spiced Apple Chutney & Balsamic Dressed salad.

Grilled Cornish Mackerel, Smoked Haddock Croquettes, Dill Mousse & Herb Salad.

“John Ross Jr” Smoked Salmon Mousse, Marinated Tomatoes, Chive Crème Fraiche, Radicchio Salad.

## Main Course

Roasted Breast of Chicken, Roasted Potatoes, Glazed Carrots, Savoy Cabbage & Chicken Jus.

Seared Pork Fillet, Buttery Mash Potato, Cavolo Nero & Bacon & Mustard Sauce.

“Medium Rare” Beef Wellington served with Beef fat Fondant Potato, Roasted Root Vegetables, Seared Savoy Cabbage & Beef Jus  
(£5 Supplement Charge)

Poached Hake, Garlic Gnocchi, Cauliflower Fleurettes, Cauliflower Puree & Chive Velouté.

Pan Fried Scottish Salmon Fillet, Herb Risotto, Parmesan Crisp & Samphire.

Potato Terrine, Mediterranean Ratatouille, Cavolo Nero, Wild Mushrooms & Truffle Cream.

## Dessert

Sticky Toffee Pudding, Butterscotch Sauce, Date Puree & Vanilla Ice Cream

Dark Chocolate Parfait, Caramelised Hazelnuts, Honeycomb & Fresh Blackberries

Raspberry & White Chocolate Cheesecake, Raspberry Sorbet & White Chocolate Crumb

Passionfruit Meringue Tart, Caramelised White Chocolate & Passionfruit Sauce

Selection of British Cheeses, Apple Chutney, Grapes & Mixed Crackers  
(£5 Supplement Charge)

All details are correct at time of going to print, however may be subject to change from time to time. If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

**IT'S ALL ABOUT THE FOOD** — 

We are wild about fish at Macdonald Hotels & Resorts, with our white fish all being wild. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with our steaks matured for a minimum of 21 days. Our chicken is free range. Pork is the best of British – Our pork sausages are Red tractor certified and our bacon is British and dry cured. Last but not least, game: our wild venison and game comes only from Scottish estates and is not farmed. It's our dedication to serving only the highest quality food that makes us different.