

Caley's Wedding Buffet

Freshly Baked Bread Baskets

Salads

Classic Caesar Salad

New potato salad

Provençal "Style" Penne Pasta

Buffet

Crispy Confit Duck Leg with Braised Red Cabbage

Cornish Grilled Mackerel Fillets with Charred Bok Choy, Sesame Seeds & Oriental Dressing

Roasted Parmenter Potatoes

Buttered Seasonal Greens

Desserts

Passionfruit Curd Cheesecake with Chocolate Crumb & Passionfruit Sauce

Chocolate Brownie Pieces, Chocolate Mousse & Fresh Blackberries

Fresh Fruit Bowl

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.

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Freshly Baked Bread Baskets

Salads

Honey Mustard Dressed Mixed Leaf Salad

Crunchy Coleslaw

Moroccan "style" Couscous

Buffet

Roasted Pork loin with Crackling, Stuffing & Apple Sauce

Steamed Plaice Fillets, Grilled Courgettes, Gnocchi, Chive Velouté & Parmesan Shavings

Roasted New Potatoes with Garlic & Thyme

Honey Glazed Root Vegetable

Buttered Savoy Cabbage

Desserts

Caramel Chocolate Mousse with Chocolate Sponge & Raspberries

Mini Victoria Sponges

Fresh Fruit Bowl

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Salads

Chopped Salad

Cumin Spiced Five Bean Salad

Stilton & Walnut Waldorf Salad

Buffet

Roasted Chicken Breast with Tarragon & Wholegrain Mustard Sauce

Baked Hake with Mediterranean Ratatouille

Lyonnais Potatoes with Grilled Cheddar

Honey Glazed Carrots with Thyme & Garlic

Broccoli fleurettes with Toasted Almonds

Desserts

Moist Chocolate Sponge with Caramel Buttercream & Fresh Blackberries

Eton Mess with Swiss Meringue & Roasted Strawberries

Fresh Fruit Bowl

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