

Wedding Menu





*Travel the globe on a culinary journey,
all your favourites in one place*

Flavours of the World cooked with flair using local seasonal produce

All Menus cover Vegetarian options.

All other individual dietary requirements can be catered for separately, and adapted dishes served to guests at their table positions during the meal.

During Canapes service, as long as we know how many special dietary requirements there are, we can ensure that those guests have their own small plate of canapes waiting for them. This will be kept in the kitchen until they make themselves known to the waiters during this time.

CHOICE MENU COSTS

Our sample menus have been designed to cover 1 item per course.

PLUS Vegetarian option and any dietary requirements, which will be catered for individually.

On request, we can provide bespoke menus with the choice of 2 items per course (PLUS any dietary option), but there is extra cost involved:

Flat fee for choice menu: £500 (for over 50 guests); £250 (for under 50 guests)

To cover: Extra staff / Table plan management Admin and Logistics

Also, Kitchen Create cost may increase if your venue lacks catering facilities necessary to produce multiple dishes at one time.

ALL MENU PRICES INCLUDE:

Basic Décor and Set Up

Cutlery / Crockery / Napkins

Vat at 20%

Staff to Serve and Clear



Italy

**£65
PER PERSON**

Price includes - Cutlery,
Crochery, Napkins &
VAT @ 20%

*“Everybody Loves Italian Food, family friendly,
fresh seasonal produce, suitable for all occasions”*

CATERING FIRST IMPRESSIONS

Mushroom Arancini, Shaved Grano Padano

Prosciutto & Toasted Focaccia, Pesto & Mozzarella
(Vegetarian Available)

Tuscan Braised Beef Bon Bon, Osso Bucco Style
(Vegetarian Available)

TO BEGIN

Burrata Bruschetta

Creamy Burrata, Serano Ham, Peach, Toasted Ciabatta,
Pesto, Balsamic
Or Vegetarian Burrata

MAIN

Beef Lasagne

Aubergine, Courgette, Tomato, Seasonal Greens, Rocket & Parmesan

Vegetable Lasagne

Aubergine, Courgette, Tomato, Seasonal Greens, Rocket & Parmesan

To Share sides: Garlic Ciabattas, Parsley & Chive,
Insalata Tricolore Salad

DESSERT

Tiramisu - Amaretto Chantilly, Chocolate, Honey Comb

WEE BITES

Haggis Croquets, Candied Fig Relish

Scottish Smoked Salmon Rolls, Mousse, Caviar on Treacle Rye Toast

Loch Fyne Fried Scallops & Tartare Sauce, served on
Fresh Seaweed, Lemon

Stornoway Black Pudding on Toast, Relish, Chervil

Selection of Vegetarian Mini Tarts, Cress, Aubergine Dip

STARTER

Isle Of Mull Cheddar Cheese Tart - Caramelized Onion,
Ayrshire Bacon, Frisée, Pea Cress, Red Onion Jam
Or No Bacon Tart

MAIN

Dry Aged Striploin of Scottish Beef, Wild Mushrooms, Red Wine Jus
Sides To Share - Ayrshire Roast New Potatoes, Honey Carrots,
Roast Parsnips, Seasonal Green

Or

Crisp Potato & Vegetable Hot Pot

DESSERT

Cranachan Cheesecake, Scottish Berries, Honey Comb, Baby Sorel

EVENING

Scottish Venison Stovies & Vegetarian Stovies

Scotland

£85

PER PERSON

Price includes - Cutlery,
Crochery, Napkins &
VAT @ 20%

"A true statement of Scotland on a plate!! Local and seasonal dishes cooked with flair. Traditional Scottish Dishes incorporated into all-inclusive menu"

Street Food

**£78
PER PERSON**

Price includes - Cutlery,
Crockery, Napkins &
VAT @ 20%

“Flavours of The World. Casual Dining, served in waves to the tables. It’s not conventional dining but is a fantastic and interactive way to entertain for large numbers of guests.

For individual guest dietary requirements, seating positions are required.”

CATERING FIRST IMPRESSIONS

Korean Fried Chicken & BBQ Chilli Jam, Soy and Ginger

Gyozas, Hoisin Dip, Duck, Veg, Chicken

Poached Salmon & Chang Mai Slaw Floats

Teriyaki Pork Skewers, Sesame, Saffron Aioli

SIT DOWN PART OF THE DAY

Served in Waves, Family sharing style

Pork Ribs, Spring Onions, Chilli, Ginger, Coriander

¼ Chicken & Fried Wings, Black Garlic Mayo

Oriental Salad, Sesame Dressing, Ginger, Coriander

Spring Rolls & Dipping Sauces

Loaded Fries and Condiments

SWEET

Ice Cream Cart - 4 Flavours & Choc Dipped Cones

Note: Can Add Doughnuts @ £6.00 per person

CANAPES

Haggis Croquets

Mushroom Arancini (V)

Mini Tart Assiette

Stilton & Broccoli Quiche Lorraine, Bacon & Sundried Tomato

Japanese Panko Scallops / Served on Fresh Seaweed -
with Lemon, Wasabi Mayo

TO START

Serves 6-8 people per board

Home-made Stuffed Focaccia Breads, Sundried Tomatoes, Olives,
Rapeseed Oil, Rosemary

Accompanied by Hummus, Pesto, Toasted Pumpkin Seeds
Selection of Smoked Meat and Fish

Or Vegetarian Sharing Boards, Stuffed Focaccia, Sundried Tomatoes,
Olives, Pesto, Toasted Pumpkin Seeds, Artichokes & Aubergine Dip

MAIN

Spit Roasted Leg of Lamb, Rosemary & Garlic, Lemon,
Caramelized Sweet Potato, Feta & Pinenuts, Charred Broccoli
Tender Stem, Ponzu Dressing, Beet Salad, Hot New Potatoes,
Mint Dressing, Thyme Jus

OR

Vegetable Tajine, Moroccan Rice, Aubergine, Red Pepper,
Courgette, Harissa & Tzatziki

DESSERT

Doughnuts, Chantilly Cream, Scottish Strawberries, Shaved Chocolate

Family Sharing Style

£75
PER PERSON

Price includes - Cutlery,
Crockery, Napkins &
VAT @ 20%



*"This is a casual sharing format / family style: served to
the table for guests to self-serve and pass around.
A very popular format that creates a relaxed atmosphere"*



Hog Roast

**£75
PER PERSON**

Price includes - Cutlery,
Crockery, Napkins &
VAT @ 20%

“A great way to celebrate is to have a feast!! A whole pig cooked in our own hog roast machine over a period of 10 hours with succulent meat and delicious crackling is something to treasure. We often have clients telling us it’s the best pork they have ever eaten!!!”

FIRST IMPRESSIONS

Smoked Salmon Roulades, Cream Cheese, Chive

Cheddar Cheese Puff, Pancakes

Lamb Koftas

Vegan Rye, Avocado, Mexican Salsa

MAIN SHARING STYLE

Whole Pig Cooked in our Titan Spit Roaster for 10 hours,
the meat falls off the bone

Crackling

Roasted Root Veg Salad

Slaw, Red Cabbage, Fennel, Apple

Beet Salad, Mustard, Capers, Scottish Rapeseed

Apple Sauce, Mustard

Thyme Jus

Or Vegetarian Lasagne
individually served to vegetarian guests at their table
and seating position

DESSERT

Apple Frangipane Tart

Highland Perthshire Estate Menu

WEE BITES

Braised Pheasant Puff Pastry Volovants, Gruyere & Chive
Scottish Smoked Salmon Rolls, Mousse, Caviar on Treacle Rye Toast
Trout, Horseradish and Pork
Stornoway Black Pudding on Toast, Relish, Chervil

STARTER

Wild Mushroom Risotto, Duck Confit, Chive, Truffle Oil, Wild Garlic

MAIN

Perthshire Venison Steak, Braised Haunc, Seasonal Greens, Rosti,
Port Jus

Or

Crisp Potato & Vegetable Hot Pot

DESSERT

Chocolate Torte

£78
PER PERSON

Price includes - Cutlery,
Crockery, Napkins &
VAT @ 20%



“We work with some of Scotland’s finest Estates. The Local Larder available to us is second to none. We take great pride in being able to utilise this produce on our menus. Our Chefs love this practise and take great pride in butchering and producing first class dishes for you to enjoy.”

BBQ

£75

PER PERSON

Price includes - Cutlery,
Crocery, Napkins &
VAT @ 20%

FIRST IMPRESSIONS

Smoked Salmon Roulades, Cream Cheese, Chive

Cheddar Cheese Puff, Pancakes

Lamb Koftas

Vegan Rye, Avocado, Mexican Salsa

BBQ SHARING MAIN

Chicken (Thighs, Drumsticks, Wings, Breast) Teriyaki Marinade

Pork Ribs, Texas BBQ

Honey & Mustard Sausages, Condiments

Slaw, Potato Salad, Corns

Beet Salad, Mustard, Capers / Scottish Rapeseed

Or Vegetarian BBQ

Vegetable Burgers

Pepper, Mushroom, Red Onion, Courgette Kebabs, BBQ Rub

Slaw, Potato Salad, Corns

Beet Salad, Mustard, Capers, Scottish Rapeseed

DESSERT

Sticky Toffee Bundt, Vanilla Bean Ice Cream

*"BBQs are fantastic for the summer months!
We offer some great dishes, generous portions
and a wide variety of flavours."*

Price Includes - Cutlery, Crockery, Napkins & VAT @ 20%

ORDER 6 -7 TO CREATE A FULL MEAL

TURKISH FLAT BREADS £8.80

Hummus, Sundried Tomato, Pumpkin Seeds

JAPANESE PANKO & NORI FRIED SOLE £9.95

Crispy Gem, Wasabi Mayo

CRISPY CAULIFLOWER LAKSA CURRY £8.95

Pickled Cucumber, Crispy Shallots

SCOTTISH ARBROATH SMOKIE FISH CAKE £8.50

Mango Salsa

MEXICAN TACOS £8.50

Vegan Fried Chicken, Salsa, Avocado, Tabasco

VENISON GYOZA DUMPLINGS £9.50

Black Vinegar, Pickled Cucumber

SCOTTISH LAMB CUTLET £13.50

Roast Sweet Potato Mash, Manuka Honey, Mint Salsa Verde

MALAYSIAN CRISP PORK BELLY £10.50

Pineapple, Soy, Chilli, Sesame, Vietnamese Slaw

SIDES

Season Greens, Truffle Fat Chips, Straw Fries,
Side Salad, Garlic & Rosemary Oil Flatbreads £5 each
Saffron Aioli £1, Ketchup £1, Mayo £1, BBQ Sauce £1

DESSERT

CHOCOLATE PAVE £9.50

Raspberry Dust, Crème Fraiche

MANGO LASSI COCKTAIL £11.00

Mango Sorbet

SIGNATURE SALTED CARAMEL ICE CREAM £7.80

Chocolate Crumb

LEMON GRANITA SORBET £7.80

Cardamom Poached Pineapple

Small Plates



"Small Plates flavours of the world. Please order 6 – 7 to create a full meal package. The plates are very much small starter size, and they are coming to the table in waves, very similar to tapas concept. We have some great images on the website of how these menus look"



AARON@SEASONCATERING.CO.UK