black cherry
PROFESSIONAL CATERING THROUGHOUT SCOTLAND

Wedding Menu Selector

Menus-Please choose from our choice of dishes below however if you have specific requirements we would be delighted to put together a bespoke package

Starter

Chicken liver pate with red onion chutney and oatcakes
Smoked Salmon & crayfish salad with lemon and dill dressing
Grilled goats cheese with caramelized red onion and red pepper chutney with herb croutons**(v)**
Cream of tomato and flame roasted red pepper soup
Classic ceaser salad plain or chicken
Portobello mushroom stuffed with blue cheese & sun touched tomato confit**(v)**
Garlic and coriander king prawns with frizee salad and red pepper and jalapeno chutney
Chargrilled chorizo with stornaway black pudding with chilli jam
Buffalo mozzarella and tomato salad with peppered rocket and balsamic glaze**(V)**

Main Course

Seared pork loin steak with spring onion and olive oil mash with tarragon and mushroom cream
Baked chicken stuffed with skirlie & Leek and Bacon cream sauce
Poached Salmon fillet Drizzled with Pesto on a Bed of Roasted vegetables
Lemon and Pepper Chicken olives with whisky and shallot and grain mustard sauce
Slow cooked Beef and red wine hot pot with chantenay carrots potatoes and mushooms Wild mushroom risotto drizzled with olive oil and parmesan**(V)**
Seared duck breast resting on pickled red cabbage with redcurrant and black cherry jus
Roasted vegetable medley with lemon herb cous cous & rocket salad**(v)**
Pan seared sea bass with garlic shallot and white wine cream sauce
Goats cheese tart with sundried tomato and red pepper puree with fine bean salad**(v)**

Dessert

Tradional cranachan with shortbread
Tart au Citron with Chantilly cream
Classic individual banoffee tart
Sticky toffee pudding with salted caramel sauce
Pear and apple crumble with vanilla custard
Raspberry and coconut tart with clotted cream
Chocolate orange mousse
Chocolate profiteroles
Filled berry Meringue nest
Custard tart with medley of red berries