



GLENBERRIE

HOUSE & COUNTRY ESTATE

W E D D I N G M E N U S



H A P P Y E V E R A F T E R
S T A R T S W I T H T H E P E R F E C T V E N U E

Add WOW to your VOWS with one of our Drinks Packages or Welcome Receptions...

A M B E R D R I N K S P A C K A G E

- A glass of chilled Sparkling Wine to welcome your guests to the house
- One glass of our House Red or White Wine to accompany the Wedding Meal
- A glass of chilled Sparkling Wine for the Formal Toasts

£28.50 per Person

T H E A M B E R R E C E P T I O N

- The Amber Drinks Package
- Plus your selection of 2 classic canapes per person on arrival

£35.50 per Person

C O R A L D R I N K S P A C K A G E

- A glass of the purest chilled Prosecco or Bottled Beer to welcome your guests to the house
- Two glasses of our House Red or White Wine to accompany the wedding meal
- Glass of chilled prosecco for the Formal Toasts

£32.50 per Person

T H E C O R A L R E C E P T I O N

- The Coral Drinks Package
- Plus your selection of 2 classic Canapés per person on arrival

£39.50 per Person

PEARL DRINKS PACKAGE

- A Glass of the purest chilled House Champagne with fresh strawberry to welcome your guests to the house
- Two glasses of our Superior House Red or White Wine to accompany the Wedding Meal
- A glass of the purest chilled House Champagne or Spirit and Mixer for the Formal Toasts

£33.50 per Person

THE PEARL RECEPTION

- The Pearl Drinks Package
- Plus your selection of 2 Classic Canapés per person on arrival

£40.50 per Person

TOPAZ DRINKS PACKAGE

- A glass of chilled Prosecco to welcome your guests to the house
- Your choice of Cocktail from our cocktail selection or Bottled Beer after the Ceremony
- Two glasses of our Superior House Red or White Wine to accompany the Wedding Meal
- A glass of the purest chilled Prosecco for the Formal Toasts

£41.50 per Person

THE TOPAZ RECEPTION

- The Topaz Drinks Package
- Plus your selection of 3 Classic Canapés per person on arrival

£52.00 per Person

D I A M O N D D R I N K S P A C K A G E

- A glass of purest chilled Champagne to welcome your guests to the house
- Your choice of Cocktail from our cocktail selection or Bottled Beer
- A half bottle of Superior wine to accompany the Wedding Meal
- A glass of purest chilled Champagne for the Formal Toast
- A choice of Whisky or a House Spirit and Mixer to finish.

£55.50 per Person

T H E D I A M O N D R E C E P T I O N

- The Diamond Drinks Package
- Plus Your Selection of 4 Classic Canapés per person on arrival

£62.50 per Person

CLASSIC CANAPÉ SELECTION

MEAT

- Hoisin confit duck, orange, toasted brioche
- Pulled pork bonbon, smoky barbeque sauce
- Southern fried chicken bites, Shiraza sauce
- Beef burger, spicy tomato jam
- "Old Spot" pork belly, sage & apple chutney
- Haggis & Oatmeal, whisky mayonnaise
- Chicken liver parfait, toasted brioche, quince
- Moroccan beef kofta, saffron yoghurt
- Mini chicken & tarragon vol au vent

FISH

- Thai prawn skewer, Chinese spice & coriander
- Smoked mackerel rillette, pickled cucumber
- Cucumber cups, trout pate & avocado
- Smoked salmon blini, beetroot & chive creme
- Crab & avocado, toasted soda bread
- Salmon teriyaki skewer, red amaranth
- Thai crab & salmon cake, wasabi mayonnaise
- Tempura prawn, hot chilli jam

VEGETARIAN

- Triple cook chips, truffle & parmesan
- Red onion & blue cheese tart, caramelised pear
- Feta & butternut squash crostini, micro basil
- Caprese skewer, bocconcini mozzarella, cherry tomato, pesto
- Avocado & goats cheese bruschetta, sweet potato hummus
- Feta risotto cake, Mediterranean vegetables
- Wild mushroom arancini, truffle mayonnaise *(VE)*
- Wild mushroom bouchées, garlic & thyme *(VG)*

£3.50 each pp

VEGAN / VEGETARIAN
SET MENU

- Quinoa, avocado & sweet potato timbale, micro herbs (VG)
- Smoked aubergine, tomato concasse, puffed wild rice, sesame & watercress (VG)

- Seared polenta cake, charred corn, butternut squash puree, braised chicory (VG)
- Roasted cauliflower steak, baby spinach, shaved cauliflower, vegan jus (VG)

- Salted caramel chocolate brownie, vanilla ice cream (VG)
- Caramel cheesecake slice, forest fruit (VG)

£39.00 each pp

M E N U O 1

- Chicken liver parfait, onion marmalade, toasted brioche
- Haggis, neeps & tatties, whisky & thyme sauce
- Heirloom tomato & buffalo mozzarella, basil mayonnaise, balsamic (V)
- Carrot & coriander soup, Ras el hanout-spiced flatbread croutons (Vg)

- Free range chicken breast, spinach, haggis, truffle mash potato, truffle cream sauce
- Roasted brambly Ayrshire pork loin, savoy cabbage & smoked bacon mash, caramelised apple & cider sauce
- Pan seared sea bass fillet, spiced lentils, bok choy, pineapple & chilli, lime leaf & coconut sauce
- Herb chicken supreme, crushed new potato, carrot puree, peas & beans, mushroom jus

- Lemon tart, torched meringue & raspberry sorbet
- Chocolate & caramel profiteroles, hazelnut & tablet crumble
- Raspberry & white chocolate cheesecake, raspberry sauce
- Salted caramel chocolate brownie, vanilla ice cream

£39.00 each pp

M E N U O 2

- Ham hock & pea terrine, pea puree, radish, pickled carrot, wholegrain mustard
 - Caesar salad, smoked chicken, little gem lettuce, pancetta gremolata, aged parmesan
 - Heritage beetroot & whipped goats' cheese, truffle honey, toasted seeds
 - Leek & potato soup, crispy leeks (Vg)
-
- Herb chicken supreme, mushroom farce, crushed new potato, carrot puree, peas & beans, mushroom jus
 - Slow roasted rump of beef, confit shin of beef, herb mash, seasonal vegetables, baby onion & pancetta sauce
 - Roast fillet of organic salmon, buttered greens, parmentier potato, saffron & lemon sauce
 - Free range chicken breast, savoy cabbage, haggis, truffle mash potato, King oyster mushroom, truffle sauce
-
- Sticky toffee pudding, vanilla ice cream, pecan & butterscotch sauce
 - Lemon posset torte, bramble & grenadine compote
 - Strawberry & cream cheesecake, Chantilly cream
 - Chocolate & orange gateau, orange gel & honeycomb

£44.00 each pp

M E N U O 3

- Pressed chicken & apricot terrine, pickled mushroom, tarragon mayonnaise, watercress salad
- Haggis, neeps & tatties, whisky & thyme sauce
- Marinated prawns, pickled cucumber, sorrel & cucumber gel, toasted rye bread, mustard yoghurt
- Heirloom tomato & buffalo mozzarella, basil mayonnaise, balsamic (v)

(Choice of only one soup per person)

- Curried swede potato & coconut soup, saffron yoghurt
- Leek & potato soup, crispy leeks
- Cream of celeriac soup, spinach & ricotta ravioli
- Broccoli & stilton soup, blue cheese toast

- Slow roasted sirloin of beef, roasted shallot puree, heritage carrot, sautéed spinach, bone marrow jus
- Seared fillet of Cod, tender stem broccoli, confit potato, samphire, crab butter jus
- Oven roasted rump of lamb, thyme fondant potato, lamb croquette, roasted carrot, leek puree & mint jus
- Free range chicken breast, savoy cabbage, haggis, truffle mash potato, king oyster mushroom, truffle sauce

- Caramelised apple crumble tart, caramel ice cream
- Exotic fruit mousse, mango jelly, toasted coconut ice cream
- Sticky toffee pudding, vanilla ice cream, pecan & butterscotch sauce
- Salted caramel chocolate brownie, vanilla ice cream

4 course menu – choice of 2 from each course
£68.00 per person

M E N U O 4

- Smoked salmon, cucumber yoghurt mousse, pickled & charred cucumber, dill dressing
- Haggis, neeps & tatties, whisky & thyme sauce
- Heritage beetroot & whipped goats' cheese, truffle honey, toasted seeds
- Chicken & duck terrine, red onion puree, toasted hazelnut, focaccia crouton

(Choice of only one soup pp)

- Wild mushroom & tarragon soup, mushroom ravioli
- Roasted red pepper & vine tomato soup, basil oil (vg)
- Pea & ham soup, shredded ham hock
- Curried swede potato & coconut soup, saffron yoghurt

- Roast sirloin of Scottish beef, roasted parsnip puree, heritage carrot, sautéed spinach, red wine jus, Yorkshire pudding
- Roast duck breast, dauphinoise potato, honey vegetables, braised cabbage, port wine & juniper berry sauce
- Scottish Highland venison loin, celeriac & potato presse gratin, confit cabbage, chocolate infused sauce
- Pan seared sea bass fillet, spiced lentils, bok choy, pineapple & chilli, lime leaf & coconut sauce

- Apple tartlet, bramley apple puree, pecan granola, salted caramel ice cream
- Crème brule cheesecake tart, anglaise sauce, shortbread crumble
- Sticky toffee pudding, vanilla ice cream, pecan & butterscotch sauce
- Scottish & continental cheese selection, house chutney & oatcakes

4 course menu – choice of 2 from each course
£82.00 per person

LITTLE ANGELS MENU

- Fresh melon & fruit plate, berry sauce
 - Cream of tomato soup, little soldiers
 - Cheesy garlic bread
-
- Roast free range chicken, silky buttery mashed potato, corn on the cob & gravy
 - Battered cod, chips & fresh peas
 - Penne pasta, cheese or tomato sauce
-
- Chocolate brownie sundae, chocolate sauce, & fresh whipped cream
 - Fresh fruit jelly, vanilla ice cream
 - Profiteroles, hot chocolate sauce

Choice of 1 per course
£22.00 per person

EVENING BUFFET OPTIONS

BUFFET ONE

- £14.50

- Selection sandwiches rounds
- Oven baked sausage rolls
- Mini savoury tartlet selection
- Mini steak pie

BUFFET TWO

- £16.50

- Selection sandwich & wraps
- Assorted mini hot pies- steak & gravy, chicken curry & macaroni
- Tandoori chicken kebabs & raita dressing
- Mini buffalo mozzarella, tomato & basil pesto toast

BUFFET THREE

- £18.50

- Mini selection of
- Beef burgers, floured baps & ketchup
- Hot dog hoagie, English mustard
- Mini scampi, tartar sauce

INDIVIDUAL BUFFET SELECTION

- Traditional stovies, crusty bread - £12.50
- Beef burger, sesame seed bap - £14.50
- Bacon & Lorne sausage, floured bap - £12.50
- Haggis, neeps & tatties whisky sauce - £14.50
- Chicken tikka, roast pepper & cardamon infused basmati rice, nan bread - £14.50
- Selection of hot pies- steak & gravy, mince pies, macaroni - £16.50

B B Q S E L E C T I O N

B U R G E R B A R - £18.50

- 6oz prime Scottish beef burger
- Cajun spiced chicken breast burger
- Salmon fillet burger
- Portobello mushroom & cheddar
- Sesame baps
- Selection of sauces- ketchup, mayonnaise & mustard

H O T D O G B A R - £16.50

- Traditional Cumberland sausage
- Hearty steak & caramelised onion sausage
- Gourmet pork & haggis sausages
- Soft sub floured rolls
- Selection of sauces- ketchup, onion chutney, mayonnaise & mustard

C L A S S I C B B Q - £28.00

- 6oz prime Scottish beef burger
- Traditional Cumberland sausages
- Cajun spiced chicken drumsticks
- King prawn skewers, garlic & lemon butter
- Vegetable kebabs, balsamic glaze
- Selection of breads & floured baps
- Selection of sauces- ketchup, onion chutney, mayonnaise & mustard

G O U R M E T B B Q - £38.00

- Cajun sirloin steak, house marinade
- Salmon, prawn & red pesto skewer
- Asian marinated pork medallions
- Smoked paprika chicken breast, Worcestershire reduction
- Curried celeriac & ginger steak, mango chutney & red onion salsa
- Focaccia, ciabatta, crusty bread, floured baps
- Selection of sauces- ketchup, onion chutney, mayonnaise & mustard, tomato salsa



GLENBERVIE

HOUSE & COUNTRY ESTATE

Speak to the team today for a personalised quote for your wedding

sales@glenberviehousehotel.com | 01324 556 280