MENU

Please select 2 options from each course. Excludes intermediate course; please select one soup

You may also select any menu item from The Glynhill Wedding Menu

Pre-order required 3 weeks prior to wedding date

DRINKS

A drink of the guests' choice after the ceremony

A glass of Prosecco, bottle of beer, or glass of fresh orange juice for the speeches

2 glasses of wine or 2 soft drinks with the meal

EVENING BUFFET

3 items of your choice

FIRST COURSE

Duo of Atlantic prawns Marie Rose sauce, smoked salmon with wasabi dressing (gf)

Haggis, neeps and tatties, with Glayva sauce

Balsamic onion and smoked cheese tart, mesclun, nuts dressing (v)

INTERMEDIATE

Cream of carrot, pickled ginger and fresh coriander soup (v, gf)

Vegetable Scotch broth (v, vegan)

Cream of chicken and chives soup

MAINS

Roast Scottish sirloin of beef served with a Béarnaise sauce

Seared chicken breast, Stornoway black pudding and peppercorn cream sauce

Roast fillet of lamb with fresh thyme and pommery mustard, light heather honey jus (gf)

All served with a selection of seasonal vegetables and dauphinoise potatoe

DESSERTS

Lemon cheesecake, mixed berry compote (gf)

Profiteroles filled with Chantilly cream and hot chocolate sauce

Selection of Scottish cheeses and biscuits

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Coffee, tea and tablet

Vegetarian and vegan menu available.
Full allergen/nutritional information is available on request

WHAT'S INCLUDED

Dressing room for Bridal party on the morning of the wedding

Red carpet arrival

Exclusive use of your chosen suite from arrival to evening reception

Glynhill signature chair covers for the ceremony and meal

Master of ceremonies and PA system

Contemporary colour change lighting system

Fresh flowers for the top table and guest tables

Silver cake stand and knife

Complimentary Honeymoon Suite for the Bride and Groom including a bottle of Champagne

Special accommodation rates for guests staying overnight

Resident DJ for your evening reception

Menu tasting for the Bride and Groom (minimum 60 guests)