

# Glynhill Wedding Package

## MENU

Please select 2 options from each course

Pre-order required 3 weeks prior to wedding date

## DRINKS

A glass of Prosecco, bottle of beer, or glass of fresh orange juice after the ceremony

2 glasses of wine or 2 soft drinks with the meal

## EVENING BUFFET

2 items of your choice

## FIRST COURSE

Trio of melon, exotic fruit brunoise, passion fruit sorbet and cassis glaze  
(v, vegan, gf)

Chicken liver pâté served with apricot chutney and condiments

Vegetable Scotch broth (v, vegan)

## MAINS

Roast Scottish sirloin of beef served with a Bordelaise and spring onion sauce (gf)

Seared chicken breast, haggis bonbon, mixed peppercorn sauce

Grilled fillet of Scottish salmon and hollandaise sauce

All served with a selection of seasonal vegetables and dauphinoise potatoes

## DESSERTS

Sticky toffee pudding, vanilla ice cream, caramel sauce

Dark chocolate and salted caramel tart, vanilla ice cream, coffee crème Anglaise

Lemon cheesecake, mixed berry compote (gf)

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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)*