

Wedding Menus

Please note that you may have as many choices or courses as desired.
Please refer to our menu enhancer to see costs that will be supplementary

Canapés

Chefs Selection of handmade Canapés served includes:

Melon and Parma Ham

Smoked Salmon and Cream Cheese Roulades

Creamed Pate Crostini with Caramelised Onion

Haggis Balls

Miniature sandwich selection

Miniature Spring Rolls with Sweet Chilli Dip

Char grilled Chicken and Balsamic Vinegar Sandwich

**A choice of 3 of the above can be chosen
£3 per person**

(we will be delighted to provide a wider selection on request)



The Traditional

Cream of Carrot and Orange Soup served with Parsley
Snippets
ooOoo

Colloped Breast of Ayrshire Chicken with White Wine Cream
and Chive Sauce

Selection of Fresh Market Vegetables and Potatoes
ooOoo

Strawberry Pavlova with a Duo of Fruit Coulis
ooOoo

Tea or Coffee with Petit Fours

£23.95

The Grand

Platter of Seasonal Melon with Soft Fruits and Berries and
Raspberry Coulis
ooOoo

Tomato and Basil Soup served with a Whisper of Cream and
Chives
ooOoo

Poached Fillet of Salmon with Lemon served with a
Champagne and Dill Sauce

Selection of Fresh Market Vegetables and Potatoes
ooOoo

Crisp Brandy Snap Basket filled with Chantilly Cream and
Topped with a Crisp Meringue
ooOoo

Tea or Coffee with Petit Fours

£25.95

The Classic

Cream of Leek, Potato and Celery Soup with Herb Croutons
ooOoo

Braised Beef served on Parsley Bound Mash in a Rich Red
Wine Jus

Selection of Fresh Market Vegetables and Potatoes
ooOoo

Rich Cream Profiteroles with a Warm Chocolate Sauce
ooOoo

Tea or Coffee with Petit Fours

£24.95

The Premier

Terrine of Smoked Salmon and Sole set on a bed of Crisp
Salad Leaves with Parsley and Dill Butter Sauce
ooOoo

Cream of Asparagus Soup with Chive Croutons
ooOoo

Braised Rib of Ayrshire Beef served in Rich Red Wine Onions
and Mushrooms

Served with Market Vegetables and Potatoes
ooOoo

Strawberry Pavlova with Vanilla Ice Cream and Fresh Fruit
Coulis
ooOoo

Tea or Coffee with Petit Fours

£27.50

To Enhance Your Menu

Please replace choices above with selection below if desired

Soups

Tomato and Basil with Crisp Herb Croutons
French Onion with a Parmesan Crisp
Cream of Potato and Turnip, our Specialty!
Traditional Lentil and Carrot
Celery with Caramelised Onion
Cream of Mushroom with Parsley Snippets

Supplement

No supplement
No supplement
No supplement
No supplement
No supplement
No supplement

Starters

Char grilled Vegetable Terrine with a Tomato Coulis
Carved Seasonal Melon with Soft Fruits and Berries
Warm Asparagus, with a Hollandaise and Parmesan Shavings
Chicken Liver Pâté with Cumberland Sauce and Salt and Pepper Oatcakes
Potted Ham with Caramelised Baby Onion and Apple Chutney
Smoked Salmon with a Classic Garnish
Trout and Sole Terrine with a Watercress Salad
Classical Chicken Caesar Cos Salad with Crisp Croutons

£2.50
No supplement
£3.50
£2.50
£2.95
£4.95
£4.95
£4.25

Fish

Seared Scottish Salmon on Mash with a Parsley Cream
Dover Sole with a Dill and Lemon Sauce
Grilled Fillet of Sea Bass Sauce Vierge

No Supplement
£4.50.
£5.25

Vegetarian

Crisp Savoury Tartlet with Roasted Vegetables, Feta Cheese and A Tomato Coulis
Risotto Verdi with Creamed Wild Mushrooms and Parmesan Crisps
Toasted Cous Cous with Baked Goats Cheese and a Light Curry Sauce
Rich Creamy Vegetable or Mushroom Carbonara with Garlic Bread

No supplement
No supplement
No supplement
No Supplement

Main Course

Breast of Chicken on a Bed of Haggis with a Malt Whisky and Peppercorn Sauce
Breast of Chicken with a Rich Gravy
Roast Rib of Ayrshire Beef in Rich Pan Juices with Yorkshire Pudding
Roast Lamb with a Honey and Mint Glaze
Loin of Pork with a Cider and Oregano Sauce
Loin of Venison with a Cassis Jus

£1.95
No supplement
£2.00
£2.50
£2.50
£4.95

All our main courses are served with a panaché of market vegetables and new and roasted potatoes.

Desserts

Strawberry Pavlova with a Duo of Fruit Coulis
Cheesecake (Flavour of your Choice) garnished to suit
Hot Chocolate Fudge cake with Strawberry Cream
Rich Cream Filled Profiteroles with a Warm Chocolate Sauce
Sticky Toffee Pudding with a Warm Caramel Sauce
Rich Raspberry Crannachan with Shortbread
Individual Cheese Selection

No supplement
£1.50
£1.50
£1.25
£1.50
£1.25
£2.20

To change your menu to a choice of courses please supplement menu by £3.00
To add an additional course to your menu, please add £3.00

Buffet Selection

Selection of Sandwiches	£2.00
Mini Sausage Rolls	£1.00
Cocktail Quiches	£1.50
Mini Beef Burgers	£1.90
Selection of Tortilla Wraps with Chutney	£1.90
Chicken Kebab marinated in Lime and Coriander with Guacamole And Crème Fraîche Sauce	£2.55
Selection of Quiche	£1.50
Our Famous Haggis Balls with a Warm Malt Whisky Cream Dip	£2.00
Spicy Chicken Drumstick	£1.75
Mini Spring Rolls with a Sweet Chill Dip	£2.00
Bacon Roll	£2.95
Egg Roll	£2.95
Roll with Lorne Sausage	£2.95
Stovies with Crusty Bread	£4.90
Haggis Clapshot with Crusty Bread	£4.90
<i>*Vegetarian options are available</i>	
Chunky Coleslaw	£1.50
Crisp Spring Onion and Potato Salad	£1.50
Salad Leaves	£1.00
Warm Baby Potatoes	£1.25
Tea / Coffee	£1.50

Prices are given per portion and per person

Children's Menu Selector

Starters

Tomato Soup
Melon with Berries

Main Courses

Pizza and Hand Cut Chips
Fish Fingers or Cakes with Chips
Burnhouse Chicken Nuggets with Hand Cut Chips

Sweets

Jelly and Ice Cream
Fruit Salad
£15.00

(Starter, main course and sweet)
Please Note:

Or a half portion of the adult meal is also available.



Drinks Packages

The Thistle

Glass of Cava or Fresh Orange on Arrival
ooOoo
Glass of Cava or Fresh Orange for
Speeches
ooOoo
A Glass of House Red or White Wine with
the Wedding breakfast

£9.50

The Lilly

Glass of Cava or Fresh Orange or Choice
of Whisky,
Wine, Bottle of Beer on Arrival
ooOoo
Glass of Cava or Fresh Orange for
Speeches
ooOoo
One glass plus a Top up of House Red or
White Wine with the Wedding breakfast

£11.50

The Rose

Glass of Champagne or Fresh Orange on Arrival
ooOoo
Glass of Champagne or Fresh Orange for Speeches
ooOoo
Two Glasses of House Red or White Wine with the Wedding breakfast
ooOoo
Liqueur served after dinner

£19.95



Children's Package

Glass of Fresh Orange or Choice of Fruit
Shoot on Arrival
ooOoo
Glass of Fresh Orange or Choice of
Fruit Shoot for Speeches and Meal

£3.00

Halo Hotels