

Wedding Banquet Menu

STARTER

CHEF'S SEASONAL CHOICE OF SOUP WITH BREAD
HAM HOCK TERRINE, SPICED APPLE CHUTNEY & OATCAKES HERITAGE
TOMATO CAPRESE WITH HOMEMADE PESTO DRESSING & GARLIC CROUTE

MAIN

PAN-SEARED CHICKEN BREAST WITH JUS, FONDANT POTATOES, KALE & BATTON OF CARROTS
SCOTTISH BEED CASSEROLE WITH FONDANT POTATOES & SEASONAL VEGETABLE
ROASTED HADDOCK OR COD WITH LEMON & HERB BEURRE BLANC SAUCE WITH HERB NEW POTATOES & SPINACH
WILD MUSHROOM GNOCCHI WITH WHITE WINE CREAM SAUCE
RATATOUILLE

DESSERT

CITY CHAMBERS SIGNATURE STICKY TOFFEE PUDDING
CRANACHAN TART
SCOTTISH CHEESE SELECTION WITH APPLE CHUTNEY & OATCAKES

THREE COURSE MEAL GLASS OF PROSECCO ON ARRIVAL A BOTTLE OF HOUSE RED & WHITE WINE PER TABLE
£62 PER PERSON

THREE COURSE MEAL CHOICE OF 3 CANAPES PER PERSON GLASS OF PROSECCO ON ARRIVAL A BOTTLE OF PREMIUM RED & WHITE WINE PER TABLE TEAS AND COFFEES AFTER DINNER
£79 PER PERSON

CHILDREN

MELON

MEATBALLS
CHICKEN NUGGETS
FISH FINGERS
BEEF OR CHICKEN BURGER
MACARONI CHEESE
QUORN DIPPERS
ALL SERVED WITH MASH OR CHIPS

ICE CREAM
JELLY