

CANAPÉ SELECTION

Mini Duck and Hoi Sin Wraps

Smoked Salmon and Camembert Toasts

Parma Ham Bruchettas with Olive Tapenade

Mini Chicken Satays with Chilli and Peanut Dip

King Prawns in Filo Pastry with Chilli Jam

Potato Rostis with Lemon and Chive Cream

Goat's Cheese and Tomato Bruchettas

Smoked Venison and Orange Salads

Baked Mini Beef Wellingtons

Arran Oatcakes with Pate and Red Onion Marmalade

Whisky Cured Smoked Salmon with Creamed

Cheese and Chive

Choux Buns with Avocado and Sweet Bell Peppers

Salmon and Coriander Ceviche Bruchetta

Mozzarella and Spinach Frittata

Haggis Bon Bons with Mustard Mayo

Seared King Prawn with Chilli Salsa

Tandoori Spiced Meatball with a Tomato Chutney

STARTERS

Homemade Ham Hock Terrine with Fresh Piccalilli and Rustic Breads

Mozzarella, Parma Ham and Plum Tomato Antipasti with Crisp Leaves and Balsamic Essence

Lime Scented Scottish Salmon on a Pepper Salsa and Wasabi Creme Fraiche

Smoked Duck and Pine Nut Salad with a Sweet Orange Dressing

Baked Camembert and Fig Salad

Chicken Liver Parfait, Red Onion Marmalade and Arran Oatcakes

Gateaux of Haggis, Neeps and Tatties Topped with Parsnip Crisps and Grain Mustard Cream

Pork Belly and Black Pudding with A Poached Egg and Roquette Salad

Tiger Prawn, Fine Bean, Ginger and Lemon Salad with a Light Soy Dressing

Goats Cheese and Caramelised Apples with a Sharp Beetroot Dressing

Smoked Salmon and Crayfish Cocktail with a Horseradish and Lime Mayo

Stornoway Black Pudding and Chorizo Salad With Crisp Pancetta and Mustard Cream

Hot Smoked Salmon with Celeriac Remoulade and Poppy Seed Bread

Sweet Tomato and Pepper Tartlet with a Mango and Chilli Salsa

Teardrop of Ogen Melon with Macerated Strawberries and a Black Pepper and Ginger Syrup

BEEF MAIN DISHES

Medallions of Fillet Steak with a Whisky & Grain Mustard Sauce *

Stripped Topside of Beef Stroganoff with Gherkins & Crème Fraiche

Sirloin Steak with Field Mushrooms and Onion & Red Wine Gravy

Slow Braised Rump of Beef, Wild Mushrooms, Streaky Bacon & Bordeaux Jus

Ribeye of Beef, Tomato & Shallot Compote with Stilton Cream

Individual Prime Steak Beef Wellington Slowly Baked and Smothered in a Rich Winter Truffle Jus Lie *

Slow Roasted Sirloin of Scotch Beef with Chive Crushed Potatoes and Green Peppercorn Sauce

Pan Seared Fillet of Beef with a Confit of Shallots and a Thyme and Madeira Jus *

Ribeye of Beef Topped with a Foaming Garlic Butter and Portobello Mushroom Ragout

Medallions of Fillet Steak with a Sweet Onion Compote and Diane Sauce *

Oven Roasted Strip Loin with Horseradish Mash and Goose Fat Yorkshire Puddings

* Supplement applies

LAMB AND PORK MAIN DISHES

Slow Roast Leg of Lamb, carved with a Garlic & Rosemary Sauce

Moroccan Lamb resting on a bed of Roasted Almond Rice

Lamb Cutlets, Spiced Herb Cous Cous & Apricot Jus

Rosemary Infused Lamb Noisettes, Sweet Apple and Red Onion Compote and a Light Red Wine Jus

Rack of French Trimmed Lamb, Mustard and Brioche Crust Drizzled with Pan Juices

Slow Roasted Shank of Lamb With Horseradish and Garlic Pomme Puree Finished with Red Currant Jus Lie

Chargrilled Pork Chop Resting on a Pulled Pork Potato Cake With an Apple, Chilli And Coriander Cream

Grilled Pork Medallions with Stornaway Black Pudding, Arran Mustard Mash Potatoes, Braised Savoy Cabbage and a Madeira Jus

VENISON MAIN DISHES

Venison Medallions with Aubergines and Chestnuts and a Red Current Jus *

Pan Seared Venison with a Poached Pear and a Juniper Berry Jus *

Scottish Highland Venison with Roasted Root Vegetables Dauphinoise Potatoes and a Cherry Brandy Jus *

* Supplement applies

CHICKEN & DUCK MAIN DISHES

Chargrilled Chicken Salad with Crispy Bacon & Caesar Dressing

Glazed Breast of Duck resting on a bed of Black Pudding Mash, drizzled with a Honey & Raspberry Jus

Roulade of Free Range Chicken stuffed with Mushroom & Tarragon Mousse, drizzled with a Pistachio & Asparagus Cream

Chicken Breast with a Haloumi Cheese & Pesto Stuffing served on a Sun Blush Tomato Cous Cous

Poached Roulade of Chicken with Mushroom & Pancetta, sliced on a Winter Truffle Risotto. Pan Seared Breast of Duck with Crispy Potato Gnocchi & Marmalade Jus Lie

Chicken Encroute with Roasted Almonds and Apricots

Pan Seared Breast of Duck with a Potato Cake of Slow Confit Duck Leg Drizzled with an Orange Marmalade Jus Lie

Cajun Blackened Free Range Chicken Breast Resting on a Sweet Pepper Mash And Drizzled with a Roasted Pineapple Cream

Crispy Skinned Balsamic Coated Duck Breast with Thyme Sauteed Potatoes and Flash Fried Green Beans

Pan Fried Breast of Chicken Stuffed with Ayrshire Haggis and Served with a Green Pepper Corn Cream

FISH DISHES

Poached Fillets of Sole with a Prawn & Sesame Crust

Poached Fillets of Sole with a Grape & Noilly Prat Sauce

Baked Dame of Scottish Salmon, Roasted Mediterranean Vegetables, Olive & Nappoli Sauce

Pan Seared Fillet of Salmon, Ginger and Shrimp Stuffing, Lemon Butter Sauce

Stir Fry of Garlic Coated King Prawn & Ginger, Sesame Noodles & Sweet Chilli Sauce

Monkfish & Scallop Kebabs, Sultana & Cajun Cous Cous, Lemon & Coriander Cream *

Seafood Risotto with Green Grapes & Torn Herbs topped with Parmesan Crisps

Fillet of Sea Bass, Braised Endives, Creamed Garlic Leek & Sorrel Sauce

Grilled Half Lobster Thermidor with a Scented Rice & Mustard Mayo *

Cassoulette of Sea Food, Vermouth Cream & Orzo Pasta *

Seared Monkfish Tails with a Polenta Gateau, Crisp Pancetta and Chorizo Oil *

Pan Seared Sea Bass on a Lemon and Pea Cous Cous Drizzled with a Thyme and Garlic Butter *

Seared Tuna Loin with a Fragrant Mango, Red Onion and Chilli Salsa

Baked Cod with a Horseradish and Brioche Crust Served with a Lemon And Dill Cream Sauce

Coriander Infused Scottish Salmon, Flash Fried Chinese Leaves, Finished with a Shrimp and Sesame Beurre Blanc

Smoked Haddock with Wilted Spinach, Crushed Chive Potatoes and Grain Mustard Cream

* Supplement applies

VEGETARIAN DISHES

Parsnip and Pickled Beetroot Tatin with a Cumin Scented Napoli Sauce

Moroccan Carrot and Chickpea Brik with Feta and Coriander

Sweet Potato and Goats Cheese Fritter with Cous Cous and Basil Cream

Mushroom Duxelles Wellington with a Light Parmesan and Chive Cream

DESSERTS

Handcrafted Chocolate Torte with a Salted Caramel Sauce and Vanilla Pod Ice Cream

Apple and Rhubarb Crumble Pots with Thick and Creamy Creme a Glass

Individual Lemon Torte with Lime Creme Fraiche and Candied Strawberries

Homemade Peach and Raspberry Cheesecake with Ginger Nut Biscuit Base and Foraged Berry Coulis

Homemade Chocolate Chip Bread and Butter Pudding with an Orange Marmalade Glaze

Fresh Ayrshire Raspberry Creme Brulee with a Brittle Sugar Caramel

Crushed Meringue and Sweet Raspberry Baskets Finished with a Peppered Strawberry Syrup and Scottish Shortbread

Selection of Scottish And Continental Cheeses with Isle of Arran Oatcakes and Spiced Pear Chutney

Individually Handcrafted Bakewell Tart Served Warm with a Sweet Cherry and Red Fruit Compote

FINE DINING AT BROXMOOUTH

Broxmooth Park's passion for food made the task of simplifying our menu lists almost impossible. What we have tried to do is offer as broad a range of dishes as possible, but by no means are these the limits to our capabilities, we don't have any. As we create each and every dish from scratch we are able to tweak it to suit your particular budget and tastes, as well as develop new dishes. Vegetarian and allergy specific dishes can be created to meet requirements.

Our wedding packages provide the option for you to design your own menu, with two choices for starter, main and desert.

We can help plan your perfect wedding reception with Broxmooth's executive Chef. Trained at Gleneagles and an IFEX International team coach, he and his team can tailor make a menu just for you, providing a personal service from beginning to end.

Please call us on **01368 865846** or email us at info@broxmooth.com to discuss your plans in detail.