



Grooms Catering Company Sample Wedding Menus

Canapé Menu One

Oak Smoked Salmon Tart
Roast red pepper and hummus bites (v)
Double dipped Chocolate Strawberries

Canapé Menu Two

Chilled Minted Pea Soup served in a demitasse cup (v)
Balsamic Red Onion Marmalade with Dunsyre Blue Cheese on oatcakes (v)
Chinese spoon of tiger tail prawn marinated in garlic, lime and chilli
Cocktail Sausages served hot with Maple syrup and Mustard

Canapé Menu Three

Highland Smoked Venison with Spiced fruit Chutney
Mini pots of Dolcellatte Brulee (v)
Haggis Parcel with Neeps
Petite herb scone topped with Arbroath Smokie Mousse
Skewered Roast Borders Chicken with sweet chilli and coconut

Canapé Menu Four

For an extra special treat
Oysters – shucked by our chef at your special event
Duck Foie Gras with mango chutney
Bloody Mary cherry tomatoes

House Champagne

The above Canapé selections are a few of the wide variety that can be prepared for you and your guests. Should you wish specific items or products to be used in the preparation of your canapés please ask and we shall cost this accordingly for you

Winter Menu Range

Soups

- Parsnip, Chilli and Parmesan (v)
- Yellow Split Pea and Ham
- Cullen Skink
- Butternut Squash with Honeyed Almonds (v)
- Lentil and Cumin (v)
- Cauliflower, Mull Cheddar and Mustard (v)
- French Onion with Gruyere Crouton (v)

Starters

- Black Pudding and Potato Salad with Poached Egg
- Haggis Parcel with Spiced Potato Cake and Swede Sauce
- Kipper Pate with Soda Bread and Mustard Crème Fraiche
- Butternut Squash Risotto Cake with Wilted Spinach, Lemon and Spring Onion
- Seared Pigeon Breast with Beetroot and Orange Puree, Redcurrant Glaze
- Duck Confit and Asparagus Terrine with Rocket and Garlic Dressing
- Assiette of Scottish Smoked Venison, Lamb and Goose with Pickled Walnut Chutney
- Smoked Duck and Fig Salad
- Assiette of Smoked Fish, Halibut, Salmon Hot Smoked and Gradvlax with Brioche and Salmon Caviar Dressing
- Hot Smoked Salmon and Gruyere Soufflé
- Butternut Squash and Thyme Tortellini with Napoli Sauce and Parmesan Shavings
- Spaghetti of Vegetables with Cream Cheese and Asparagus
- Arbroath Smoky Mousse with Horseradish and Ciabatta Toasts
- Three Cheese and Asparagus Tartlet with Sweet Tomato Chutney (v)
- Spiced Broccoli and Butternut Squash Croquette with Cucumber Salsa (v)
- Cajun Spiced Polenta Cake with Ratatouille and Dolcelatte Cheese (v)
- Beetroot and Egg Salad with Deep Fried Sage (v)
- Vegetarian Haggis Filo Parcel with Swede Potato Sauce (v)

Main Courses

- Roast Leg of Lamb with Sweet Potato and Carrot Puree, Steamed New Potatoes and Thyme Jus
- Whisky and Honey Marinated Chicken Breast, Bubble and Squeak, Roast Shallots and Citrus Jus
- Seared Scottish Salmon with Olive Oil Mash, Wilted Greens and Brown Butter
- Baked Pepper with a Chick Pea Curry (v)
- Braised Lambs Liver with Kilkenny Mash, Caramelised Onions and Honey Roast Carrots
- Seared Duck Breast with Poached Plums, Fondant Potatoes and Roast Parsnips
- Skirlie Stuffed Corn Fed Chicken, Neeps, Tatties and Sweet Bread Sauce
- Spiced Gressingham Duck Breast, Celeriac Puree, Lyonnais Potatoes and Coriander Gravy
- Beef Fillet Medallions with Wild Mushrooms, Potato Rosti and Roasted Root Vegetables
- Roast Loin of Venison with Braised Apple and Red Cabbage, Pickled Walnut Sauce and Fondant Potatoes
- Pave of Halibut, Mushroom Risotto and Roasted Asparagus
- Pan Fried Red Snapper with Noodles and Mussels in a Light Curry Sauce

Desserts

- Iced Praline Parfait with Caramel and Macerated Berries
- Sticky Toffee Pudding, Black Treacle, Butterscotch Sauce and Walnut Ice Cream
- Wild Berry Sable with a Honey and Cardamom Sauce
- Tiramisu Trifle
- Prune and Armagnac Ice Cream Parfait with Green Tea Syrup
- Whiskey and Orange Bread and Butter Pudding with Vanilla Anglaise
- Chocolate and Croissant Baked Pudding with Crème Patisserie
- Drambuie Panacotta (Served In A Martini Glass) With Caramel and Raspberry Sauce

Buffet Option One

Classic Carrot and Orange Soup - (Served hot at your table)
Breads and butter

From the Buffet Table

(All items will be served cold unless otherwise stated)

Whole Poached Scotch Salmon garnished with fresh watercress and served with Classic mayonnaise

Ayrshire Ham on the Bone – carved at the table by a member of our chef team served with a selection of mustard and chutney

Sun blush Tomato and Mascarpone Tart (v)

Savoury Rice Salad

Seasonal Mixed Green Salad with herb dressing

Traditional Coleslaw

New Potato salad garnished with sour cream and snipped chives

Penne Pasta with Pesto, pine nuts and char grilled courgettes

Presented to you at your table:

Grooms' Bread and Butter Pudding with jugs of hot Custard

Freshly brewed Coffee, Tea and Mints

Buffet Option Two

Served at your table

Oak Smoked salmon and crayfish Mousse
Brown bread and butter

From the Buffet Table

Roast Sirloin Scottish Beef - served hot carved at your buffet table by a member of our chef team
Horseradish and Mustard

Oven roast Crown of Turkey – served hot with fresh herb and citrus fruit sauce to accompany

Savoury cheese and onion bread pudding (v)

Seasonal vegetables
Garlic and herb roast new potatoes

Presented to you at your tables Based on tables of 8 or 10 guests per table

Seasonal Fruit Pavlova
Home baked Pavlova topped with whipped cream and seasonal fruits
And A shot glass of Chocolate Mousse

Freshly brewed Coffee, Tea and Scottish Tablet

Buffet Option Three

All Inclusive Package

On arrival

2 Glasses of Sparkling Wine
Or soft drink alternative

Accompanied with

Sun blush tomato on Parmesan shortbread
Smoked salmon Tartlet

With your meal

Includes 2 glasses of our house wine with a top –up for the speeches
(Los Vilos Sauvignon Blanc and Los Vilos Cabernet Sauvignon)

Starters will be pre–placed at each table on suitable (minimum 8 guests per table)
Platters for guests to help themselves to, when entering the dining area

Mixed platters of:

Marinated Roast Vegetables, Salami, Pastrami
Pots of crab and prawn cocktail with Thai spices
Green vegetable salad
Tomato, olive and red onion salad
Continental breads with butter and oil for dipping

From the buffet table

Home cooked Poached salmon (whole sides) – served hot
With classic watercress sauce

Roast Haunch of Highland Venison with Rosemary served hot -, spiced fruit chutney

Pea and Asparagus Risotto (v)

Seasonal vegetables
New Baby Potatoes in parsley butter

Presented to you at your tables

Based on tables of 8 or 10 guests per table

Oven Baked Vanilla Cheesecake, fresh fruit compote

Scottish Cheddar and Dunsyre Blue
With Bannocks and Oatcakes

Freshly brewed Coffee, Tea and Petit Fours

Evening Finger Buffet Menus

We will slice your wedding cake and serve it with your evening buffet

Menu 1

Freshly Brewed Coffee and Tea

Menu 2

Selection of Cocktail Sandwiches & Wraps (Vegetarian separate)

Home made Cocktail Sausage Rolls – (Served Hot)

Freshly Brewed Coffee and Tea

Menu 3

Savoury Filled Ciabatta Rolls and Mini Croissants (Vegetarian Fillings Plated Separately)

Marinated Chicken skewers (lime, ginger, coriander and garlic)

Vegetable Tarte Tatin (v)

Chef's home made Shortbread and Carrot Cake

Freshly brewed Coffee & Tea

Menu 4

Coconut and Thai spiced Prawn skewers with Sweet Chilli Dip (2 per person)

Roast Red Onion, Wilted Leek and Kintyre Cheddar tarts

Skewers of Chicken marinated in Whisky and Honey and tossed in Skirlie (2 per person)

Mixed Platters of cut fruit with yoghurt dip

Freshly Brewed Coffee and Tea

Menu 5

A Selection of Scottish Cheese with quince jelly bannocks and oatcakes

Cherry Tomatoes, Celery and fruit

Freshly Brewed Coffee & Tea

Menu 6

Ayrshire Bacon Buttie with Tattie scone

Free range Scrambled egg (v)

Freshly brewed Coffee and Tea

Menu 7

A wee bowl of Stovies with Bread and Butter