

# Wedding Menus



THE EAGLE LODGE

*Established 1958*

## *Menu 1*

### Chicken Liver Parfait

*Served with a lightly spiced apple chutney and wee Arran Oaties*

*oOo*

### Traditional Lentil Soup

*Crisp baked bread*

*oOo*

### Pan Seared Breast of Chicken with Madeira jus

*Served with buttered vegetables & roast potatoes*

*oOo*

### Red Berry Cheesecake

*With raspberry coulis and whipped vanilla cream*

*oOo*

### Freshly Brewed Coffee & Mints

*£27.95*

## *Menu 2*

### Cantaloupe Melon

*With mixed berry and mint compote & blueberry coulis*

*oOo*

### Cream Tomato & Basil Soup

*With herb croutons & crusty bread*

*oOo*

### Grilled Fillet of Scottish Salmon

*Served with market vegetables*

*& baby potatoes*

*oOo*

### Citrus Lemon & Lime Tart

*With Chantilly cream*

*oOo*

### Freshly Brewed Coffee & Mints

*£29.95*

### *Menu 3*

Home Cured Gravavlax

*With celeriac salad, honey and mustard dressing*

*oOo*

Homemade Potato & Leek Soup

*Served with a crusty roll*

*oOo*

Breast of Chicken stuffed with Black Pudding and Plum

*Served with a rosemary jus, seasonal vegetables & roast potatoes*

*oOo*

Chocolate Torte

*With strawberries & crème anglaise*

*oOo*

Freshly Brewed Coffee with Petit Fours

£33.95

### *Menu 4*

Smoked Mackerel

*With potato and red onion salad, lemon crème fraiche*

*oOo*

Carrot, Honey & Ginger Soup

*Served with carrot crisps*

*oOo*

Supreme of Chicken with Goats Cheese and Coriander

*Served with seasonal vegetables & roast potatoes*

*oOo*

White & Dark Chocolate Mousse

*With a cherry compote and fresh cream*

*oOo*

Freshly Brewed Coffee with Petit Fours

£35.95

## *Menu 5*

### Tian of Scottish Salmon

*Hot smoked, cured and poached salmon topped with a herb crème fraiche  
and served with pickled cucumber*

*oOo*

### Carrot & Coriander Soup

*Served with croutons & freshly baked crusty roll*

*oOo*

### Roast Sirloin of Beef

*Served with a wild mushroom cream sauce, buttered vegetables & roast potatoes*

*oOo*

### Citrus Lemon & Lime Tart

*With Chantilly cream*

*oOo*

Freshly Brewed Coffee with Petit Fours

**£37.95**

## *Menu 6*

### Marbled Seafood and Dill Terrine

*Sundried tomato mayonnaise and crisp focaccia*

*oOo*

### Potato Bacon and Cumin Soup

*Served with freshly baked crusty roll*

*oOo*

### Champagne Sorbet

*oOo*

### Supreme of Guinea Fowl

*Creamed savoy cabbage, roast roots & fondant potato*

*oOo*

### Chocolate Torte

*Served with strawberries & vanilla anglaise*

*oOo*

Freshly Brewed Coffee with Petit Fours

**£37.95**

*Menu 7*

Smoked Chicken and Sundried Tomato Terrine  
*With a balsamic onion chutney*

*oOo*

Wild Mushroom Soup  
*Served with herb sippets and crusty bread*

*oOo*

Champagne Sorbet

*oOo*

Roast Saddle of Lamb, stuffed with Apricots and Herbs  
*With root vegetables and roasted potatoes & port and redcurrant sauce*

*oOo*

Madagascar Vanilla Pod Cheesecake  
*With white & dark chocolate dipped strawberries with fruit coulis*

*oOo*

Freshly Brewed Coffee with Petit Fours

£39.95

*Menu 8 - A Taste of Scotland*

Ham Hock Terrine  
*Spiced apple chutney and wee Aran oaties*

*oOo*

Traditional Scotch broth  
*With Crusty bread*

*oOo*

Grilled Fillet Steak  
*With a wee haggis bonbon turned vegetables slow cooked tatties  
and a thyme and malt whisky sauce*

*oOo*

Cauld Raspberry Cranachan

*oOo*

Freshly Brewed Coffee with Petit Fours

£39.95

## *Options*

We are able to offer a choice menu which can be discussed with our Wedding Co-ordinator at an extra £5pp for Mains & £4.00pp for Dessert.

### *Vegetarian Options*

A selection of vegetarian options is available.  
Please select from the alternative courses.

Sun Blushed Tomato and Mascarpone Risotto Cake  
*With a salad of Mediterranean vegetables and balsamic dressing*

*oOo*

Tomato, Aubergine, Chickpea and Olive Tagine  
*Served with flaked almond cous cous, flat bread and harissa*

*oOo*

Shallot and Sage Tart Tatan  
*With savoy cabbage and parsnips*

*oOo*

Tartlet of Mozzarella and Basil  
*With grilled asparagus and roast vine tomatoes on rocket salad*

Please provide numbers at least two weeks in advance.

Where numbers are not provided in advance our Executive Chef will make a percentage of Vegetarian meals and he will choose the dish.

### *Children's Wedding Breakfast*

Garlic Bread  
Melon with Assorted Fruit  
Vegetable Stick with Dip

*oOo*

Mini Pizza Salad  
Crispy Goujons with fries  
Pasta Neapolitan

*oOo*

Trio of Ice Cream  
Toffee filled Doughnuts with Chocolate Sauce  
Strawberry Fool

**£12.95**

# *Drinks Packages*

## *Package 1*

A Glass of Sparkling Wine or Fruit Juice on arrival

A Glass plus a top up of House White or Red Wine with meal

Iced Water on tables

A Glass of House Wine, Spirit or Liquor of choice

*£15.95pp*

## *Package 2*

A Glass of Sparkling Wine or Fruit Juice on arrival

Half Bottle of House Red or White Wine

Bottled Mineral Water on tables

A Glass of House Wine, Spirit or Liquor of choice

*£17.95pp*

## *Package 3*

A Glass of Sparkling Pink Cava on arrival

A Glass of House Red or White Wine for cutting the cake

Bottled Mineral Water on table

A Glass of House Red or White Wine with meal

A Glass of House Wine, Liquor of choice

A Glass of House Wine, Spirit or Liquor of choice

*£19.95pp*

## *Package 4*

A Glass of House Champagne with canapés on arrival

A Glass of House Champagne for cutting the cake

Bottled Sparkling & Still Mineral Water

Half Bottle of superior Wine with meal

A Glass of House Wine, Spirit or Liquor of choice

*£24.95pp*

## *Children's Drinks Package*

Carton of Fresh Fruit Juice on arrival

Choice of soft drink x 3

*(Choose from fresh orange, fresh apple, fresh pineapple, cola or lemonade)*

*£6.50 per child*

All Weddings must include a drinks package as part of the booking.

We will be happy to discuss any individual request or tailor made packages.

The venue does not offer corkage to any of its weddings.

Should any of our chosen drinks become exhausted we will replace these with an equal or higher specification.



# *Buffet Menus*

## *Buffet Menu 1*

Selection of Sandwiches  
Oven Baked Sausage Rolls topped with Poppy Seeds  
Mini Pizzettes, Mozzarella & Basil  
Cajun spiced potato wedges

*£8.95pp*

## *Buffet Menu 2*

Selection of Sandwiches  
Oven Baked Sausage Rolls topped with Poppy Seeds  
Mini Pizzettes, Mozzarella & Basil  
Guru's Vegetable Pakora with secret recipe pakora sauce  
Cajun spiced potato wedges

*£9.95pp*

## *Buffet Menu 3*

Selection of Sandwiches, Baguettes & Mini Wraps  
Oven Baked Sausage Rolls, topped with Poppy Seeds  
Mini Pizzettes, Mozzarella & Basil  
Guru's Vegetable Pakora with secret recipe pakora sauce  
Red Thai Chicken Satay Sticks  
Cajun spiced potato wedges

*£10.95pp*

## *Buffet Menu 4*

Selection of Sandwiches, Baguettes & Mini Wraps  
Oven Baked Sausage Rolls, topped with Poppy Seeds  
Mini Pizzettes, Mozzarella & Basil  
Guru's Vegetable Pakora, with secret recipe Pakora Sauce  
Red Thai Chicken Satay Sticks  
Mini Cottage Pie  
Cajun Spiced Potato Wedges

*£11.95pp*

## *Buffet Menu 5*

Selection of Sandwiches, Baguettes & Mini Wraps  
Oven Baked Sausage Rolls, topped with Poppy Seeds  
Mini Pizettes, Mozzarella & Basil  
Guru's Chicken Pakora, with secret recipe Pakora Sauce  
Guru's Vegetable Pakora, with secret recipe Pakora Sauce  
Mini Fish & Mushy Pea Rosti  
Mini Peppered Steak Pies  
Cajun Spiced Potato Wedges

*£13.95pp*

# *Canapés*

## *Canapés Selection*

*3 pieces £4.95*

*4 pieces £5.95*

*6 pieces £6.95*

Mini Cheese Burger Crostinis

Mini Turnovers

Chicken Salsa Fajita Wrap

Sour Cream Jalapeno Peppers

Goats Cheese Ball with sunblushed tomato

Peppered Steak & Stilton Whisky Rosti

Mini Cottage Pies

Mini Fish & Mushy Pea Rosti

Smoked Salmon Bagels

Crushed Coated King Prawns

Mini Cheesecakes

White & Dark Chocolate Coated Strawberries

Macaroon Selection