

# WEDDINGS

## SAMPLE MENU

### STARTER

Roulade of Ayrshire Ham Hough  
with Parma ham, puy lentils, chilled apricot puree, frisée and sourdough toasts

Haggis, Neeps & Tatties  
with whisky sauce and crispy kale

Nick's Original Cured Smoked Scottish Salmon  
with a watercress and apple salad, crispy capers, lemon and brown bread

### SOUP

Nick's Own Scotch Broth

Creamy Leek & Potato Soup  
with crème fraiche and chives

Potato & Watercress

### MAIN COURSE

Pan-seared Aberdeenshire Free-range Chicken Supreme  
with roast onion mash, fine beans, wild mushrooms and Madeira velouté

Braised Daube of Scotch Beef  
with olive oil mash, honey roasted roots and rich red wine gravy

Free-range Aberdeenshire Chicken Supreme  
with haggis, champit neeps, tatties, Savoy cabbage, carrots and whisky gravy

Roast Rump of Dornoch Lamb  
with dauphinoise potatoes, roasted aubergine and tomato tapenade gravy

Seared Fillet of Shetland Salmon  
with buttered pak choi, baby fondant potatoes and sauce vierge

### DESSERT

Baileys Cream Cheesecake  
with a dark chocolate sauce

Raspberry Crème Brûlée  
with Gartmorn shortbread

Apple & Bramble Crumble  
with vanilla ice cream

Nick's Berry Trifle

*Dishes crafted with passion by Nick Nair, one of Scotland's most celebrated chefs*

