

Wedding Breakfast Menus

Cream of carrot and corriander soup topped with herb croutons.
Char-grilled breast of Ayrshire chicken draped with a mushroom cream sauce.
Selection of fresh market vegetables and potatoes.
Meringue nest filled with a medley of fresh fruit and drizzled with a fruit coulis.
Ground filter coffee served with chocolate mints.

£19.95

Cream of sweet potato and leek soup topped with fresh parsley snippets.
Roast pork loin served with a Calvados and apple sauce.
Selection of fresh market vegetables and potatoes.
Choux buns filled with fresh dairy cream
and smothered in a rich chocolate sauce.
Ground filter coffee served with chocolate mints.

£22.95

Quenelles of chicken liver parfait set on a bed of
seasonal leaves and presented with Melba toast.
Poached fillet of Scottish salmon enhanced by a white wine and dill cream sauce.
Selection of fresh market vegetables and potatoes.
Strawberry Pavlova presented with dairy
vanilla ice cream and fruit coulis.
Ground filter coffee served with chocolate mints.

£25.95

Platter of fresh honey dew melon sprinkled with
berries and set in a pool of raspberry coulis.
Prime Aberdeen Angus beef set on a mound of
creamed mash and draped with a rich red wine jus.
Selection of fresh market vegetables and potatoes.
Dark chocolate and brandy torte
served with Chantilly cream.
Ground filter coffee served with chocolate mints.

£28.95



Where Weddings are Second Nature

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