



Norwood Hall Hotel

WEDDING MENUS

3 course dinner followed by coffee and tablet £48

4 course dinner followed by coffee and tablet £56

STARTERS

TERRINE OF DUCK AND RAISIN

Celeriac remoulade, apple chutney,
highland oatcakes
(£2.50 Supplement)

MELON AND PRAWN COCKTAIL

Greenland prawns, galia melon,
marie rose, baby capers,
confit tomatoes
(£3.50 Supplement)

GOATS CHEESE BON BONS

Toasted cashew nuts, beetroot,
carpaccio, balsamic dressing

HOT AND COLD

JOHN ROSS SMOKED SALMON
Pickled beetroot, horseradish cream,
caper berries, citrus oil
(£4 Supplement)

SERRANO HAM,

Confit tomato, rocket and basil oil

PRESSED TERRINE OF HAM HOCK AND PORK

Spiced grape chutney, petite salad,
toasted brioche

FREE RANGE CHICKEN TERRINE

Herb mayonnaise, hazelnuts,
micro cress

MACSWEEN HAGGIS, NEEPS 'N' TATTIES

Whisky cream sauce

SOUPS

TRADITIONAL SCOTCH BROTH

Braised leeks, peas and chives

CARROT, COCONUT, GINGER

Spring onion, chilli oil

YELLOW SPLIT PEA

Flaked ham hock, parsley croutons

ROAST PLUM TOMATO AND BASIL,

Cajun Crème Fraiche

SWEET POTATO AND YELLOW PEPPER SOUP

Smoked paprika, sour cream,
coriander

POTATO, LEEK AND SPINACH VELOUTE

White truffle oil, chive cream

LIGHTLY SPICED BUTTERNUT SQUASH VELOUTE

Pumpkin seeds and oil

TRADITIONAL CULLEN SKINK,

Flaked smoked haddock, leek
(£3.50 Supplement)

WILD MUSHROOM AND WHITE WINE VELOUTE

Truffle oil

(£1.50 Supplement)

LENTIL AND CARROT SOUP,

Herb oil, ciabatta croutons

SORBETS

SPARKLING CHAMPAGNE

LEMON

BLACK CHERRY



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MAIN COURSES

9 HOUR BRAISED FEATHER
BLADE OF SCOTCH BEEF
Bourguignon garnish, red wine jus

ROAST CHICKEN SUPREME
MacSweens haggis croquette,
rosemary infused jus
(£2 Supplement)

SLOW ROASTED SCOTTISH
SALMON FILLET
Baby leeks, button mushroom
white wine cream sauce

FREE RANGE BREAST OF CHICKEN
Smoked bacon, thyme jus
Stuffed with Stornoway black pudding
(£2 Supplement)

Stuffed with MacSween haggis
(£2 Supplement)

Stuffed with skirlie
(£2 Supplement)

ROAST SIRLOIN
OF SCOTCH BEEF
(£12 Supplement)
Traditional style, roasted roots
and potatoes, Yorkshire pudding,
red wine gravy

ROAST LOIN OF FREE
RANGE PORK
Parsley and Arran mustard cream sauce

BRAISED SHOULDER
OF SCOTCH LAMB
Red onion marmalade, rosemary jus
(£4 Supplement)

TARRADALE VENISON
TOPSIDE STEAK
Wild mushroom gratin,
port and red currant jus
(£8 Supplement)

DESSERTS

STICKY TOFFEE PUDDING
Fudge ice cream, toffee sauce

WHITE CHOCOLATE
PROFITEROLES
Baileys chocolate sauce,
toffee ice cream

LEMON POSSET
Raspberries, shortbread

ASSIETTE OF DESSERTS
Berry pavlova, passion fruit
cheesecake, lemon sorbet
(£3.50 Supplement)

STRAWBERRY CHEESECAKE
Passion fruit coulis, raspberry sorbet

LEMON TART
Orange sorbet, lime curd

VANILLA CREME BRULEE
Shortbread thins, dairy ice cream

WARM CHOCOLATE SPONGE,
Dark chocolate sauce, vanilla ice cream

PAVLOVA
Chantilly cream, seasonal berries,
strawberry ice cream

SALTED CARAMEL TART
Fudge sauce and caramel ice cream

CHEESE SELECTION

Your choice of two of the following
cheeses served with, tomato, celery
and grape salad, apple chutney,
fine biscuits

Choose from:

Clava Brie, Strathdon Blue,
Isle of Mull Cheddar,
Blue murder, Smoked Arran Cheddar

Board per table of 10,
supplement charge of £80.00