



VENACHAR  
LOCHSIDE

# WEDDING MENU

# LOVE AT FIRST BITE...

As an award winning wedding venue and restaurant, we have a passion for locally sourced sustainable food.

We want all our couples and their guests to enjoy the best that Scotland has to offer.

Each plate that leaves our kitchen not only has to taste great but look amazing.

Our head chef has devised a wonderful choice of delicious dishes for you to choose from.

To build your wedding breakfast menu, please pick 2 starters, 2 mains & 2 desserts.

Dietary requirements can be catered for separately on an individual basis.





# CANAPES

Please note some options will not be available at certain points of the year due to seasonal availability of ingredients

## HOT

Ayrshire bacon and shallot arancini

Bonnet goats' cheese tart with red onion jam (v)

Fried Scottish wild mushroom risotto bon bons (v)

Fried Stornoway black pudding bon bons, bramley apple sauce

Roast Perthshire beef, Yorkshire pudding, red wine jus

Roasted Blairgowrie wood pigeon, sesame toast, bramble jus\*

Traditional haggis bon bons, suede pureè

## COLD

Arbroath smoked mackerel paté, herb crouton, grape dressing

Cold smoked Trossachs venison, quince chutney, soda toast

Confit tomato, balsamic glaze, focaccia (v)

Garden pea, crowdie cheese & fresh mint, sundried tomato bread (v)

Paté of Scottish wild mushrooms & chestnut,  
tarragon & grape dressing, wholemeal toasts (v)

Scottish smoked salmon, sour cream and horseradish, herb blini

Tian of Oban crab, sourdough crouton, tomato concasse\*

\*£1.50 pp supplement required

All options can be made gluten free

Please pick 3 canapés choices for your guests to enjoy during the drinks reception.

We always set aside a canapé board for the couple to have after your photos have been taken.

# STARTERS

Please note some options will not be available at certain points of the year due to seasonal availability of ingredients

Braised Perthshire ox cheek, pearl barley, Ayrshire bacon and truffle risotto, granary bread, Scottish butter\*

Cullen Skink, granary bread, Scottish butter

Finnan Haddie tart, soft poached hens' egg, lime & stem ginger hollandaise\*

Gartmorn chicken liver & Glengoyne whisky pate, pear & shallot chutney, mustard dressed watercress, Perthshire rapeseed croutes

Haggis croquettes, neep puree, malt whisky dipping sauce

Heritage beetroot salad, raspberries, walnuts, crowdie cheese whip, red wine and shallot vinaigrette (v)

House smoked Scottish chicken breast, roast butternut squash, toasted granola, crowdie whip, chive oil\*

McQueen's of Callander gin cured salmon, cucumber pickle, dill & chive mascarpone, roasted beetroot scones

Seasonal soup of your choice, granary bread and Scottish butter (v)

Seasonal white & green asparagus spears, crispy hens egg, slow roast tomato, pea shoot salad, Arran mustard dressing (v)

Sundried tomato gnocchi, bonnet goats' cheese, baked aubergine puree, balsamic gel, basil crisps (v)

\*£2 pp supplement required

Most options can be made gluten free

Please make 2 starter choices for your guests to enjoy during the wedding breakfast.

## MAIN COURSE

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Baked Peterhead cod loin, potato terrine, herb crust, fennel & tarragon slaw, slow roast tomato, steamed Shetland mussels, white wine cream \*

Beetroot wellington, smoked butter bean puree, Arran mustard, kale and spinach, sauteed sweet potato, beetroot crisps (v)

Gartmorn chicken breast, local haggis stuffing, colcannon potato cake, neep puree, Ayrshire bacon crisp, whisky & shallot sauce

Gressingham duck breast, celeriac & blue cheese dauphinoise, baby turnips, seasonal greens, pan jus \*

Katy Rodger's crowdie cheese tart, slow roast tomato, roasted red pepper, young spinach, garden rocket salad, Arran mustard dressing (v)

Locally foraged mushroom risotto, roast butternut squash, young leeks, baby spinach, truffle, Twineham Grange parmesan (v)

Perthshire lamb rump, fricasse of green beans & sugar snap peas, chorizo crumb, sun blush tomatoes, potato fondant \*

Pan roasted Scottish Market fish, fine herb potato scone, seasonal greens, Ayrshire bacon crisp, red wine & shallot vinaigrette

Salt cured sirloin, hand cut chips, beer battered onion ring, grilled tomato, sautéed foraged mushrooms & peppercorn sauce

Scrabster landed salmon fillet, potato cake tartar, Ayrshire bacon gratin, crushed peas, lemon & caper dressing

Twelve hour red wine braised Perthshire ox cheek, beef dripping pom puree, orange, rosemary & honey glazed chantenay carrots, seasonal vegetables, parsnip crisps

\*£2 supplement required

Most options can be made gluten free

Please pick 2 main choices for your guests to enjoy during the wedding breakfast.

# DESSERTS

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Belgian chocolate pudding,  
dark chocolate ganache, clotted cream ice cream

Chocolate delice, hazelnut praline,  
passionfruit curd, orange & pistachio biscotti

Dark chocolate mousse, whipped caramel, maple candied pecans,  
caramelised white chocolate shortbread, white chocolate snow\*

Eton Mess, cream, meringue, fresh berries

Raspberry and basil cheesecake,  
pistachio praline, fresh berries, bramble meringues

Sticky toffee pudding,  
caramelised banana ice cream

Vanilla bean cheesecake,  
seasonal fruit, ginger crumb

Vanilla bean crème brulée, caramelised white chocolate,  
dark chocolate shortbread, fresh raspberries\*

Vanilla panna cotta, raspberry gel,  
fresh raspberries, matcha tea shortbread

Wild berry and frangipane tart, walnut praline,  
gin & tonic apple compote, milk ice cream\*

\*£1.5 supplement required

Most options can be made gluten free

Please make 2 dessert choices for your guests to enjoy during the wedding breakfast.

# FAMILY STYLE

Here is some examples of our favourite family style dishes,  
our chef will work with you to create your bespoke family style menu.  
Family style is 5pp supplement

## STARTERS

### **Classic Sharer**

Selection of Great Glen's charcuterie, selection of cheeses,  
hot smoked Arbroath mackerel, olives, red onion jam, pickles, slaw,  
Perthshire rapeseed croutes, Scottish oatcakes

### **Game Platter**

Ham hough terrine, marmalade basted Barbary duck,  
beer braised pheasant croquettes, ox cheek broth, heritage carrot ribbons,  
quail egg, apple and sorrel sauce, wild hearth sour dough, quince

### **Scottish Smoked Fish Selection**

Loch Fyne oak smoked salmon, beetroot cured Loch Fyne salmon,  
smoked Arbroath mackerel pate, house pickles, red cabbage slaw,  
Perthshire rapeseed oil croutes, Scottish oatcakes

## MAINS

### **Baked Peterhead Cod Loin**

Butternut squash dauphinoise,  
samphire, pea puree, lemon and caper sauce

### **Confit Ayrshire Pork Belly**

Leeks and peas, sauteed new potatoes,  
black pudding hash, crackling, cider reduction

### **Kate and Will's Royal Steak Pie**

Slow roasted braised beef, Harviestoun old engine oil sauce, deliciously baked  
golden topped pastry, orange scented heritage carrots, truffle pomme puree

# FAMILY STYLE

## MAINS (CONTINUED)

### **Nut Roast**

Roast potatoes, glazed carrots, seasonal greens,  
Yorkshire puddings, red wine jus

### **Roast Balquhiddier Beef**

Goose fat potatoes, glazed carrots, seasonal greens,  
Yorkshire puddings, red wine jus

### **Roasted Harissa Spiced Chicken**

Red quinoa with parsley, preserved lemon and Gordal olives,  
baby courgettes, asparagus, potato galette

## DESSERTS

### **Apple Strudel**

fresh cream, summer berries

### **Cranachan**

oats, whisky, cream, berries

### **Eton Mess**

Summer berries, meringue, cream, berry compote

### **Rhubarb Crumble**

clotted cream ice cream, crème anglaise

### **Salted Caramel & Chocolate Pudding**

chocolate ganache, chantilly cream

## EVENING BITES

These are the evening choices included in your package.  
Please pick either Rock N Rolls or two of the other options;  
Additional evening guests are charged at £7pp

**Rock  
n  
Rolls**

### **Rock n Rolls**

Warmed and buttered brioche rolls  
with a choice of fillings;

Ayrshire Smoky Bacon  
Free Range Fried Egg

Skidders of Kippen Pork & Apple Sausages

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### **Other Options:**

#### **Cheese Board**

selection of cheeses, oatcakes, chutneys, crackers

#### **Chicken Goujons**

garlic mayo aioli

#### **Chip Cones**

hand cut double cooked chips

#### **Mini Burgers**

relish, mayonnaise, little gem, gherkins

#### **Mini Fish n Chips**

house tartare sauce, lemon

#### **Stone Baked Pizza Slices**

margherita, pepperoni, bbq chicken

## EVENING EXTRAS

Upgrade your evening bites to the either of the following packages;



### Mac 'n' Cheese with an array of toppings\*

Toppings:

- BBQ Pulled Pork
- Chorizo
- Garden Chives
- Garlic Breadcrumbs
- House Pickles
- House Slaw
- Pancetta
- Shredded Chicken
- Spring Onions
- Stornoway Black Pudding

\*3pp Supplement

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## EVENING BBQ

### Our Classic Barbecue Menu\*

Award winning Perthshire free-range pork sausages

Ayrshire pork cutlets with chilli

Fine herb and Scottish buttered corn on the cob

Hand formed beef steak mince burgers

Peri-Peri free-range chicken quarters

\*5pp Supplement

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## CONTACT US

01877 330011

Venachar Lochside  
Callander, FK17 8HP

[weddings@venachar-lochside.co.uk](mailto:weddings@venachar-lochside.co.uk)