

## **SUMMER WEDDING MENU**

### **STARTERS**

\*(CLASSIC PACKAGE - one set option from the below for all)

\*\*\*(PREMIUM & DELUXE PACKAGE - pre-order of two options from the below)

Cream of Mushroom Soup finished with Truffle Oil

White Bean and Asparagus Soup with Sour Dough Croutons

Glazed Goats Cheese with Spiced Cous Cous, Salad Leaves,  
Roast Beetroot

Cullen Skink of Smoked Haddock, Potatoes, Leeks and Cream

Salmon and Local Langoustine Terrine served with  
Strawberry and Mango Salad, Passion Fruit Dressing

Uist Crab and Seafood Sauce with Salad Leaves, Cucumber  
and Tomato Concasse, Tomato Crostini

Smoked Duck Breast finished with Spiced Plum Compote,  
Duck Crackling, Plum Sauce

Guinea Fowl and Rabbit Roulade with Crisp Rabbit Belly,  
Saffron Poached Pear, Port Reduction

Pressed Ham Hock Terrine and Apple Jelly, Crisp Pancetta,  
Mustard Dressing

**[WWW.SKYEHOTEL.CO.UK/WEDDINGS](http://WWW.SKYEHOTEL.CO.UK/WEDDINGS)**

**[WEDDINGS@SONASCOLLECTION.COM](mailto:WEDDINGS@SONASCOLLECTION.COM)**

**CALL +44 (0) 1470 373737**

## **SUMMER WEDDING MENU**

### **MAINS**

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Roast Butternut Squash Risotto with Shallot and Spinach

Sun Blushed Tomato and Basil Ricotta Tart finished with Local  
Salad Leaves, Balsamic Glaze

Strathdon Blue Twice Baked Soufflé with Walnut and Apple Salad

Seared Fillet of Salmon with Pomme Purée, Wilted Spinach,  
Saffron and Mussel Broth

Steamed Lemon Sole Fillet with Puy Lentil, Pea and Fennel  
Cassoulet, Langoustine Bisque

Fillet of Sea Bass finished with Crab, Leek and Spinach Potato  
Cake, Cherry Tomato Sauce, Basil Oil

Roast Sirloin of Beef with Truffle Mash Potato, Mushroom Duxelle,  
Spinach, Thyme Jus

Slow Braised Shoulder of Lamb with Rosemary and Apricot  
Stuffing, Moroccan Spiced Cous Cous, Baby Potatoes, Mint Jus

Breast of Chicken finished with Haggis Bon Bon, Pomme Anna  
Potato, Carrot Puree, Whisky Peppercorn Sauce

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## **SUMMER WEDDING MENU**

### **DESSERTS**

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Glazed Lemon Tart Home-made Ginger and Rhubarb Sorbet

White Chocolate Panna Cotta Dark Chocolate Sauce, Coconut Juice,  
Raspberry Compote

Honey Oatmeal and Whisky Tart Home-made Balsamic and Thyme  
Ice Cream

Rhubarb Three Ways Miniature Crumble, Rhubarb Sorbet,  
Rhubarb Fool

Mixed Berry Pavlova Vodka and Mixed Berry Sorbet

Selection of Scottish Cheeses Dunsyre Blue, Ullapool Smoked  
Cheese, Morangie Brie, Crowdie, Isle of Arran Cheddar, Home-  
made Chutney and Celery

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## WINTER WEDDING MENU

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### STARTERS

White onion potato and cider veloute, goats cheese tortellini with herb oil

Honey-soused breast of duck, orange and onion marmalade pistachio dressing

Smoked salmon mousse, hot smoked salmon pickled fennel and cucumber horseradish creme fraiche

### MAINS

Roast sirloin of highland beef, pomme puree roast carrots haggis bon bons, rosemary jus

Fillet of seabass, roast Mediterranean vegetables celeriac puree, tomato caper and prawn broth

Wild mushroom spinach and shallot risotto, glazed parmesan and truffle oil

### DESSERTS

Strawberry mousse, compressed strawberries, elderflower sorbet

Chocolate Drambuie pot, clotted cream ice cream toasted macadamia nut

Selection of Scottish cheeses - Morangie brie, blue murder, applewood smoked cheddar quince jelly, grapes and selection of highland biscuits

## **CHILDREN WEDDING MENU**

\*Pre-order of two options from the below)

### **STARTERS**

Soup of the Day with Crusty Bread

Melon and Strawberry Cocktail

Garlic Bread with Cheese

### **MAINS**

Chicken Nuggets, Chips and Beans

Half Portion of Fish and Chips

Macaroni Cheese, Chips and Salad

### **DESSERTS**

Selection of Ice Creams

Chocolate and Banana Split

## **EVENING BUFFET**

### **BRONZE**

Home-made Sausage Rolls  
Savoury Cheese Vol au Vents  
Prawn Vol au Vents  
Honey Roast Ham  
Selection of Finger Sandwiches  
Mixed Salad  
Rice Salad  
Profiteroles with Chocolate Sauce  
Strawberry Trifle

**From £15 per person**

### **GOLD**

Poached Salmon  
Smoked Fish and Shellfish Platter  
Selection of Meat and Cured Meat  
Platter  
Prawn Salad  
Home-made Asparagus and Bacon  
Quiche  
Home-made Smoked Salmon and  
Dill  
Game Terrine, Home-made  
Chutney  
Potato Salad  
Fruit and Nut Cous Cous Salad  
Coleslaw  
Mixed Salad  
White and Dark Chocolate Pave  
Coconut Pannacotta with Mango  
and Paw Paw

**From £25 per person**

### **SILVER**

Poached Salmon, Steamed Mussels  
Selection of Meat and Cured Meat  
Platter  
Prawn Salad  
Home-made Blue Cheese and  
Broccoli Quiche  
Home-made Tomato, Bacon and  
Leek Quiche  
Home-made Sausage Rolls  
Potato Salad  
Fruit and Nut Cous Cous Salad  
Coleslaw  
Mixed Salad  
Baileys Cheesecake  
Chocolate Trifle

**From £20 per person**