

Variety, quality and personal service.

# WEDDINGS MENU AT EDINBURGH NAPIER 2010



PUT THE ICING **ON YOUR CAKE...**



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Please do not hesitate to contact us should you require any assistance or have any special dietary requirements. We will be very happy to give you a quotation for any particular dish or menu you would like which does not appear on our menu selectors. We like to tailor the reception to your requirements, and for this reason, in addition to the suggested set menus, we offer a menu selection enabling you to create your own particular menu.



## CANAPÉ SELECTION

Choose any 4 Canapés from the options below for  
Additional Canapés

£6.25 per person  
£1.50 per selection

### SAVOURY

Filo Tiger Prawns with Sweet Chilli dip (1)  
Smoked Salmon Blini (2)  
Warm Pesto Chicken Vol au Vent (2)  
Mini Duck & Hoisin Spring Rolls (1)  
Stilton & Mushroom in a pastry cup (2)  
Mini Naan filled with Coronation Chicken (2)  
Smoked Salmon & Dill Mayonnaise on Rye Bread (1)  
Assorted Vegetarian Crostini (2)  
Haggis & Clapshot in an Oatcake Cup (1)  
Assorted Chicken Skewers (1)

### SWEET

Assorted Cut Fruits  
Mini French Macaroons  
Mini Assorted Fruit Tartlets  
Mini Strawberry Shortcake



## THE NAPIER MENU

### Orcadian Broth

*Seasonal Vegetables, Pulses & Pearl Barley*

### Festival Chicken

*Breast of Chicken Stuffed with Haggis with a Glenlivet Whisky Cream & Arran Mustard Sauce*

### Buttered Baby Boiled Potatoes & Seasonal Vegetables

### Trio of Desserts

*Choose from Mini Cranachan, Strawberry Shortcake, Crème Brûlée, Tiramisu, Chocolate Profiterole or Exotic Fruit Slice*

### Freshly Brewed Filter Fairtrade Coffee or Tea

*Served with Tablet*

**£31.50**



## THE CRAIGHOUSE MENU

### Carrot & Coriander Soup

*Served with Basil Crème Fraiche*

### Roast Sirloin of Beef on Horseradish Mash

*Served with a Caramelised Onion & Whisky Peppercorn Sauce*

### Seasonal Vegetables

### Sticky Toffee Pudding

*Served with Clotted Cream*

### Freshly Brewed Filter Fairtrade Coffee or Tea

*Served with Chocolate Mints*

**£32.95**

## THE NEW CRAIG BUFFET MENU

Any Soup from our menu selector served with a warm roll

### From the Buffet Table

Hot Honey Roast Gammon

Roast Turkey Breast served Hot with Cranberry Sauce

Poached Scottish Salmon served cold with a Lemon & Dill Mayonnaise

Homemade Leek & Gruyère Flan (v)

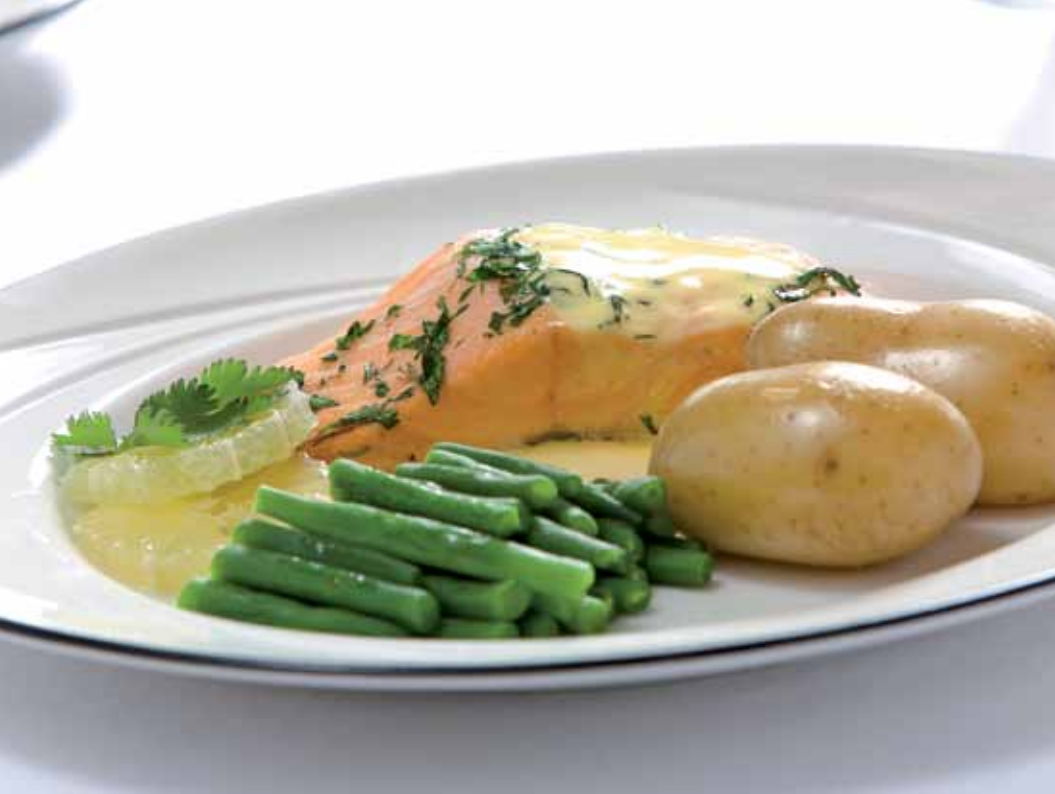
Chefs Choice of Four Freshly Prepared Salads

Hot Baby Potatoes with Parsley Butter

Any choice of dessert from our sweet selection

Freshly Brewed Filter Fairtrade Coffee or Tea with Mints

**£32.00**



## CHILDREN'S MENU

(Under 12 Years)

Soup of the Day with Crusty Bread  
or Melon Cocktail

Roast Chicken with Mashed Potatoes and Chunky Carrots  
or Macaroni Cheese  
or Cod Goujons with Chunky Chips & Baked Beans

Banana & Ice Cream  
or Fresh Fruit & Jelly

**£8.50**

*Alternative choices may be available depending on dietary requirements.  
Please note that we can also provide children under 12 years of age with smaller portions of the  
main menus at a reduced price. Please ask your Wedding Co-ordinator for further details.*

## MENU SELECTOR

Create your own individual set menu from the choices below.

### STARTERS

All Starters are served with a Crusty Roll and Butter

#### Homemade Soup

Choose from: Roast Tomato & Basil with Herb Croutons (v); Broccoli & Stilton (v); Thai Spiced Sweet Potato & Coconut (v); Creamy Leek & Potato (v); Lentil and Smoked Bacon; Carrot & Orange (v)

£5.25

Chilled Fan of Honeydew & Cantaloupe Melons with Oranges & a Mango Coulis (v) £6.95

Haggis, Neeps & Tatties with Whisky Sauce £7.95

Smoked Scottish Salmon with Capers & Horseradish Served with Crusty Wholemeal Bread £9.95

Goats Cheese & Cherry Tomato Tartlet with Pesto & Baby Spinach Salad (v) £7.50

Pork & Liver Pate with Apple Chutney, Dressed Leaves and Arran Oatcakes\* £6.95

Crispy Coated Camembert served with Bramble Jelly & a Herb Salad £7.95

\* Vegetarian alternative available

### MAIN COURSES

All Main Courses are Served with the Chef's Selection of Seasonal Vegetables & Potatoes

Supreme of Chicken Stuffed with Spinach & Parmesan with a Smoked Bacon Sauce £18.95

Roast Leg of Lamb with Garlic, Rosemary & Mint Gravy £18.95

Roast Corn Fed Chicken Breast with Sage & Onion Stuffing & a Herb Jus £18.95

Baked Fillet of Salmon with Asparagus & a Champagne Cream Sauce £17.95

Pork Fillet Medallions served on a Bed of Savoy Cabbage & Bacon with a Magners Cream Sauce £17.95

Traditional Roast Topside of Beef with a Yorkshire Pudding £17.95



## MENU SELECTOR

Butternut Squash & Cashew Nut Roast with a Redcurrant & Orange Sauce (v)	£15.95
Stuffed Red Pepper with a Spiced Pea Risotto (v)	£15.95
Oven Roasted Vegetables & Pine Nuts with a Moroccan Couscous (v)	£15.95
Spinach & Mushroom Crêpes with a White Wine Sauce (v)	£15.95
Goats Cheese & Walnut Tart with a Redcurrant Sauce (v)	£15.95
Button Mushroom Stroganoff with Basmati Rice (v)	£15.95

## DESSERTS

<b>Trio of Desserts</b>	£5.95
<i>Choose from Mini Cranachan, Strawberry Shortcake, Crème Brulee, Tiramisu, Chocolate Profiterole or Exotic Fruit Slice.</i>	
Strawberry Cheesecake with Raspberry Coulis & Whipped Cream	£5.95
Chocolate Truffle Torte with White Chocolate Sauce	£5.95
Sticky Toffee Pudding with Clotted Cream	£5.95
Homemade Apple & Cinnamon Crumble with Custard	£5.95
Plum & Cinnamon Crème Brulee	£5.95
A Selection of Scottish Cheeses served with Celery, Chutney & Oatcakes	£6.95
<b>Freshly Brewed Fairtrade Coffee or Tea</b>	£2.25
<i>Served with Chocolate Mints or Mini Napier Shortbread Rounds or Dairy Fudge</i>	



## EVENING BUFFET

## MENU A

£8.95

Half Round of Sandwiches with Crisps \*  
Hot Cocktail Sausage Rolls (2pp) \*

*\* Vegetarian alternative available*

Plus choose any 2 from the following

Selection of Vegetarian Quiche (1pp)

Hot Indian Savouries (v) (3pp)

Chicken Skewers with Dips (2pp)

Vegetarian Bruschetta (1pp)

Mini Wraps (2pp)

## MENU B

£9.95

Corned Beef Stovies, Bacon Rolls with Brown Sauce \*

*\* Vegetarian alternative available*

## MENU C

£9.95

Haggis, Bashed Neeps and Chappit Tatties

*(Vegetarian Haggis also available)*

## MENU D

£6.95

Scottish Cheeseboard with Oatcakes & a Platter of Freshly Cut Fruit



# REFRESHMENTS/WINE MENU

We are happy to supply a full bar price list if required. Please ask for further details.

## BEVERAGES

Freshly Brewed Fairtrade Coffee or Tea **£1.95**

## SOFT DRINKS

Orange Juice (per litre) **£2.95**

Apple Juice (per litre) **£2.95**

Cranberry Juice (per litre) **£2.95**

Mineral Water (Still/Sparkling) (per 1.5 litres) **£3.50**

Shloer (Red/White Grape) **£3.95**

Drinks Packages can be tailored to your individual requirements.  
Please discuss this with your Wedding Co-ordinator.

## CHAMPAGNE

Bouche Pere et Fils Cuvee Reservee Brut *France* **£33.95**

## SPARKLING ROSE

Pinot Grigio Cuvee Rose Brut San Orsola *Italy* **£17.95**

## SPARKLING WHITE WINES

Codorniu Classico 1872 Brut, Cava *Spain* **£16.95**

Hardys Stamp, Chardonnay Pinot Noir, South-Eastern Australia *Australia* **£18.95**

Prosecco Extra Dry, Fantinel *Italy* **£18.95**

## HOUSE WINES

Monte Verde Sauvignon Blanc, Central Valley *Chile* **£13.95**

Monte Verde Merlot, Central Valley *Chile* **£13.95**

Whispering Hills Premium White, California *USA* **£14.95**

Whispering Hills Premium Red, California *USA* **£14.95**

## WHITE

Mill Cellars Chardonnay SE Australia *Australia* **£15.95**

Pinot Grigio Delle Venezia San Floriano *Italy* **£15.95**

Kleine Zalze Bush Vines Chenin Blanc Stellenbosch *South Africa* **£17.95**

La Campagne Viognier, VdP *France* **£17.95**

Nobilo Southern Rivers Sauvignon Blanc, East Coast *New Zealand* **£19.95**

## ROSE

Mill Cellars Rose SE Australia *Australia* **£15.95**

## RED

Mill Cellars Shiraz, SE Australia *Australia* **£15.95**

Finca Flichman Malbec Oak - Aged Mendoza *Argentina* **£16.95**

Pinot Noir Nobles Vignes VdP dOc Aimery *France* **£17.95**

Faustino VII Rioja *Spain* **£18.95**

Casa La Joya Estate Gran Reserve Merlot, Cochagua Valley *Chile* **£19.95**

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