

millar catering

Wedding Dinner Menu

Starters

Plum Tomato & Mozzarella Salad

with rocket leaves, basil oil & balsamic pearls

£6.95

Chicken Liver Parfait

served with oatcakes, seasonal leaves & red onion marmalade

£6.95

Chargrilled Lemon & Herb Chicken

with roasted pepper cous cous & seasonal leaves

£6.95

Fantail of Melon

with citrus fruits & mango puree

£6.95

Venison Pate

served with oatcakes, seasonal leaves & red onion confit

£7.50

Little Haggis, Neeps & Tatties

with a whisky sauce

£7.50

Brie & Cherry Tomato Tartlet

served hot with rocket leaves & balsamic syrup

£7.50

Crayfish & Prawn Cocktail

with a cherry tomato salad & a Marie Rose dressing

£7.50

A Deconstructed Mackerel Tartlet

with red pepper compote, pink peppercorns & squid ink dressing

£7.95

Loch Duart Smoked Salmon

with citrus fruits, seasonal leaves & a wholegrain mustard dressing
£8.95

Hot-Smoked Salmon

with beetroot & horseradish remoulade and watercress salad
£8.95

Hot-Smoked Salmon & Avocado Salsa

served with seasonal leaves, herb oil & balsamic reduction
£8.95

Chargrilled Vegetable Terrine

served with seasonal leaves & plum sauce
£8.95

Terrine of Pork, Apricot & Pistachio

served with seasonal leaves & balsamic onion confit
£9.50

Warm Salad of Tarbert Bay Scallops & Stornoway Black Pudding

with an Arran mustard dressing
£10.50

Seared King Scallops

with a herb & leaf salad, lemon and garlic butter dressing
£12.95



Soups

Lentil & Ayrshire Bacon Soup

£4.95

Cream of Celery, Leek & Potato Soup

£4.95

Tomato & Brown Lentil Soup

£4.95

Pea & Mint Soup

£4.95

Carrot, Ginger & Honey Soup

garnished with fresh coriander
£5.50

Traditional Scotch Broth

£5.50

French Onion Soup

with a gruyere cruton

£5.50

Roasted Sweet Potato & Butternut Squash Soup

with chilli oil

£6.50

Vine Tomato & Roasted Red Pepper Soup

with basil oil

£6.50

Cullen Skink

£6.95

Broad Bean & Chorizo Soup

£7.95

Cream of Asparagus Soup

£7.95

Cream of Wild Mushroom Soup

£7.95

Palate Cleansers

Lemon Sorbet

£4.95

Raspberry Sorbet

£4.95

Passion Fruit Sorbet

£4.95

Champagne Sorbet

£4.95

Main Courses

Seared Breast of Chicken

served with baby potatoes, steamed vegetables & a pink peppercorn sauce

£14.95

Seared Breast of Chicken

served with crushed potatoes, seasonal vegetables & a champagne cream sauce

£14.95

Chicken Balmoral

stuffed with haggis, served with baby roast potatoes, buttered vegetables & a whisky sauce

£14.95

Roast Vegetable Risotto

topped with herb oil, pine nuts & shaved Parmesan

£14.95

Goat's Cheese & Caramelized Onion Tartlet

served seasonal vegetables

£14.95

Roasted Vegetable Tartlet

dressed with herb oil & topped with toasted pine nuts

£14.95

Roast Loin of Pork

served with roast potatoes, creamed leek, blanched vegetables & cider gravy

£14.95

Braised Beef in Ale

served with spring onion mash & a panache of roasted root vegetables

£14.95

Braised Steak in Red Wine Sauce

with mushrooms, shallots, served with Dauphinoise potatoes & honey glazed roasted root vegetables

£15.95

Baked Fillet of Salmon

served with parsley mash, blanched greens & a lemon butter sauce

£16.50

Baked Fillet of Salmon

with crushed lemon potatoes, baby vegetables & a pesto dressing

£16.50

Baked Fillet of Salmon

with a Parma ham wrap served on a bed of saffron risotto

£16.50

Pan Seared fillet of Hake with Romesco Sauce

on a bed of chargrilled vegetables

£16.95

Pan Seared Fillet of Sea Bream

with beetroot mash, roast onion puree, wilted greens & a horseradish dressing

£17.95

Roast Sirloin of Beef

served with Yorkshire pudding, roast potatoes, buttered vegetables & a red wine jus

£18.95

Roasted Monkfish on a Bed of Chorizo Mash

with blanched baby vegetables & a saffron cream sauce

£18.95

Honey Glazed Loin of Lamb

served with Dauphinoise potatoes, pea puree, a selection of blanched greens & a rosemary jus

£19.50

Roast Fillet of Beef

with fondant potatoes, celeriac puree, chargrilled vegetables and a red wine & shallot jus

£21.95

Seared Fillet of Beef

served on a bed of wild mushroom risotto dressed with truffle oil

£21.95

Fillet of Beef Wellington

with Dauphinoise potatoes, roasted root vegetables & red wine sauce

£22.95

Roast Loin of Venison

served with skirlie potatoes, honey glazed root vegetables and a port & redcurrant jus

£24.95



Desserts

Profiteroles

with white & dark chocolate sauce

£5.95

Baked Lemon Tarte

served with raspberry coulis

£5.95

Vanilla Cheesecake

served with strawberry coulis

£5.95

White Chocolate Cheesecake

with raspberries & red berry coulis

£5.95

Dark Chocolate Tarte

dusted with icing sugar & served with clotted cream

£5.95

Glazed Apricot Tartlet

served with crème fraiche & red berry coulis

£6.95

Pear & Almond Tarte

served warm with crème Anglaise

£6.95

Individual Rhubarb Crumble

served with Arran ice cream

£6.95

Whisky & Orange Bread & Butter Pudding

served warm with Glayva custard

£7.95

Raspberry Crème Brulee

served with homemade shortbread

£7.95

Vanilla Pannacotta

with raspberry compote

£7.95

Iced Cranachan Parfait
served with fruit compote
£9.95

Dark Chocolate & Orange Marquise
served with vanilla cream
£9.95

Cheeseboard

Scottish Cheese Platter
served with biscuits, oatcakes & a selection of chutneys
£6.50

Organic Scottish Cheese Platter
served with biscuits, oatcakes & chutneys
£8.95

Coffee & Tea

Fresh Coffee & Tea
served with tablet
£2.00

Fresh Coffee & Tea
served with Belgian chocolates
£2.25

Fresh Coffee & Tea
served with petit fours
£2.95

Inclusive Items/ Services

- Chefs & uniformed waiting staff
- Hire of crockery/ cutlery
- Hire of all service equipment/ utensils
- Pre-wedding site/ venue visit
- Delivery & uplift

Hire Table Linen

- White Linen tablecloths are available to hire at a cost of £7.50 per cloth – 8ft long cloth, £8.50 - square cloth to fit 5-6ft round table or £10.50 – round cloth to fit 5-6ft round table.
- White linen napkins are available to hire at a cost of 95p per item.
- Table linen is also available in a variety of colours with a surcharge of £1.50 per cloth & 25p per napkin. Please call to check for availability.
- Table runner cloths are also available in a variety of colours. Please call to check for availability.
- Chair-covers with ribbon ties are available to hire at a cost of £3.90 per item

Booking Info/ Payment Terms

- All prices quoted are based on minimum numbers of 80 guests.
- All prices quoted are exclusive of vat @ 20%.
- Final numbers should be confirmed no later than 28 days prior to your wedding. No reductions in guest numbers will be accepted after this time.
- A 25% deposit will be due on confirmation of order to secure your booking.
- An invoice will be issued on confirmation of final guest numbers. Balance payment will be due 14 days prior to your wedding.

Evening Buffet Menus

Evening Menu (1)

Platters of Freshly Cut Sandwiches
vegetarian fillings included

Sausage Rolls
served hot

Quiche Wedges
served hot

Per person £5.00

Evening Menu (2)

Hot Rolls with Bacon

Hot Rolls with Sausage

Tattie Scones

Per Person £5.25

Evening Menu (3)

Platters of Freshly Cut Sandwiches
vegetarian fillings included

Carrot & Coriander Soup

Tomato & Basil Soup

Per Person £5.95

Evening Menu (4)

Scotch Pies

Sausage Rolls

French Fries

Per Person £5.95

Evening Menu (5)

Bangers & Mash
served with onion gravy

Haggis, Neeps & Tatties
served with whisky sauce

Per Person £6.50

Evening Menu (7)

Platter of Scottish Cheese
served with biscuits, oatcakes, fresh fruit & a selection of chutneys

Per Person £6.95

Evening Menu (8)

Beef Burgers
served with tomato relish

Hot Dogs
served with English mustard

Fried Onions

Mixed Salad Bowl

Selection of Buns & Rolls

Per Person £7.95

Evening Menu (9)

Cumberland Dogs in Buns
served with tomato chutney

Venison Dogs in Buns
served with horseradish sauce

Chorizo Dogs in Buns
served with garlic & herb mayo

Pork & Leek Dogs in Buns
served with tomato relish

Fried Onions

Per Person £8.75

Evening Menu (10)

Chicken Tikka Skewers

Vegetable Samosa
served hot

Ginger & Lime Spiced King Prawn Skewers

Tandoori Chicken Goujons
with a cucumber & mint yoghurt dip

Potato & Onion Bhajis
served hot with a sweet chilli dip

Haggis Pakora
served hot with a chilli & tomato dip

Per Person £8.95



Evening Menu (11)

Platter of Scottish Cheese
served with biscuits, oatcakes, fresh fruit & a selection of chutneys

Platter of Smoked Salmon
served with seasonal leaves & horseradish sauce

Venison Pate
with oatcakes & redcurrant jelly

Crusty Bread & Butter

Per Person £10.95



Fresh Coffee & Tea

Add freshly brewed coffee & tea to your evening buffet menu for £1.50 per person.

Add freshly brewed coffee & tea with homemade tablet for £2.00 per person.



Evening BBQ

For an evening menu straight off the grill please check out our [BBQ Menus](#).



To discuss any of our menus, dishes, special requests or dietary requirements, please call us today on **0141 357 5408**.