

Royal Hotel



WEDDING MENU A

PRAWN AND APPLE SALAD
With a Marie Rose Sauce
CARROT & CORIANDER SOUP (v)

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ROAST CHICKEN
Served with Skirlie (Oats, Bacon & Onions)
SCOTTISH SALMON
Served with a Hollandaise Sauce

QUORN LASAGNE (v)
Mince Quorn in a rich Tomato Sauce between pasta sheets
Topped with a Béchamel Sauce

ALL THE ABOVE SERVED WITH
SEASONAL VEGETABLES AND POTATOES

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MARMALADE BREAD & BUTTER PUDDING
With Butterscotch Sauce

GOBLET CHEESECAKE
Topped with Berries

TEA, COFFEE AND MINTS

£26.95 per person

WEDDING MENU B

CHICKEN CEASER SALAD
Served with an Garlic Croutons
GARLIC MUSHROOMS (v)

In a Garlic Cream

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CHAMPAGNE SORBET

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HIGHLAND LAMB
Leg of Argyllshire Lamb served with Haggis

SMOKED HADDOCK

Served with a Leek Mash

SUNDRIED TOMATO AND RED PESTO PASTA (v)
Pasta tossed with Sundried Tomatoes and
A Red Pesto Sauce

ALL THE ABOVE SERVED WITH
SEASONAL VEGETABLES AND POTATOES

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BANOFFEE PIE
Served with a Caramel Sauce

RASPBERRY CRANACHAN
Bound through Glayva Cream with Toasted Oats

IRN BRU ICE CREAM

With a Fan Wafer

TEA, COFFEE AND TABLET

£28.95 per person

