



Menu



Basic Package

Hot Buffet Menu

Prime Roast Beef served with Yorkshire Puddings

Honey Roast Gammon

Turkey Crown

Salmon Fillet stuffed with Sweet Fire Peppers & Whisky Glaze

Vegetable Lasagne Verdi

Rosemary Roast Potatoes & Seasonal Roasted Vegetables

Selection of Fresh Bread

Rocket-Based Garden Salad

Roasted Mediterranean Vegetable Cous Cous



ESTD  2003

REGIS
BANQUETING





Standard Package

Canapes

Select 6 canapé options from our diverse range of meat, fish, vegetarian, vegan, and sweet choices. Each guest will be served 4.

Wedding Menu

Starter

Roasted Red Pepper & Tomato Soup served with Herb Oil & Croutons (Ve)
Hot Smoked Salmon Nicoise Salad

Main Course

(All served with Skin-on Rosemary Roast Potatoes & Seasonal Vegetables)

Traditional Scottish Roast Beef with Homemade Yorkshire Pudding & Jus

Chicken Ballotines with Sage & Pancetta and a Pan Jus

Char-Grilled Vegetable, Sweet Potato & Chickpea Tian with Roasted Tomato & Basil Sauce (Ve & Gf)

Dessert

Crème Brûlée Topped with Raspberries & Handmade Shortbread

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream

This menu includes Tea, Coffee & Handmade Tablet

Evening Buffet

Mini Pie Selection

(2 per person, choose 3)

Scotch Pie, Beef & Ale, Beef & Haggis, Chicken Curry,
Macaroni, Vegetable Curry (Ve)





Deluxe Package

Canapes

Select 6 canapé options from our diverse range of meat, fish, vegetarian, vegan, and sweet choices. Each guest will be served 4.

Wedding Menu

Starter

Smoked, Kiln, Poached 3-Way Salmon Terrine Micro Herb salad

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Beggar's Purse of Haggis with Clapshot of Neeps & Tatties served with Glayva Cream Reduction

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Asparagus & Gruyere Cheese Tart with Dressed Rocket (v)

Intermediate

Please Choose 1

Compressed Watermelon with Gin & Tonic Essence

~

Prosecco Sorbet served in a Shot Glass (v)



Deluxe Package



Main Course

Please Choose 3

(All served with Dauphinoise Potatoes and Seasonal Vegetable Parcel)

Chicken stuffed with Mozzarella & Green Pesto, wrapped in Parma Ham, served with a Roasted Tomato & Fresh Basil Sauce

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Fillet Mignon served with a Red Wine Reduction and Roasted Vine Tomatoes (+£4pp supplement) (Sulphites)

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Fillet of Sea Bass served with Sauce Vierge

~

Tomato, Olive & Vegan Cheese Puff Tart with Sun Dried Tomato & Pesto Dressing (Ve)

Dessert

Please Choose 2

Rhubarb Parfait with Rhubarb compote and an Oatmeal Shortbread Crumb

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Strawberry Charlotte with Strawberry Salsa

~

Chocolate & Orange Torte with Burnt Orange and a Mascarpone Cream

This menu includes Tea, Coffee & Handmade Tablet

Deluxe Package



Evening Buffet

All served with crispy and soft taco (gluten) shells, shredded lettuce, Monterey jack cheese(milk), sour cream(milk), guacamole, and Pico de Gallo.

(Please choose 3)

Crispy Cauliflower (Ve) (gluten, mustard)

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Smokey BBQ Roasted Veg and Chickpea (Ve)

~

Chipotle Shredded Chicken

~

Ground Beef and Nduja (mustard)



All our wedding packages include crockery, cutlery, linen, professional staff, delivery, full set-up, clear-up, post-event collection, fairy lights, furniture (including round tables), stage and AV equipment – everything you need for a smooth, all-in wedding experience.

Booking with us helps support the local community and all the good work that we do.