



# PHILIPBURN

COUNTRY HOUSE HOTEL & RESTAURANT

## *Wedding Selector Menu*

*The Wedding Breakfast is a set meal at £34.95 per person. Please select one starter, one main course and one dessert for your entire party. If any of your guests are vegetarian we do offer options for them, so please also select one of these.*

### *STARTERS*

*Please select one of the following*

*~ Chef's Homemade Soup*

- *Carrot and Coriander*
- *Broccoli and Dunsyre Blue Cheese*
- *Carrot, Red Lentil and Fresh Basil*
- *Leek and Potato with Chives*
- *Yellow Split Pea, Turmeric with Courgettes*
- *Broccoli and Spinach with Rocket Leaf*

*~ Chicken and Wild Mushroom Pate served on Brioche Toast  
partnered with Braised Red Cabbage and tossed Mixed Herb Salad*

*~ Wild Mushroom Pate served with Oatcakes  
partnered with Braised Red Cabbage and tossed Mixed Herb Salad*

*~ Fantail of Seasonal Melon with Citrus Fruits  
complemented with Refreshing Fruit Sorbet and Wild Berry Coulis*

*~ Fantail of Seasonal Melon with Parma Ham Rolls and Balsamic Syrup*

*~ Prawns in a Marie Rose Sauce served on a Mixed Leaf Salad*

*~ Oak Smoked Salmon draped over Beetroot and Orange Chutney with Wholemeal Bread*

*~ Goats Cheese layered with Pineapple  
drizzled with Coconut Milk with Chilli*

*~ Baked Avocado with Dunsyre Blue Cheese on Apple and Celery Crème Fraiche Salad*

*~ Leek and Potato Scone centred with Haggis  
drizzled with Whisky Cream Sauce*



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**MAINCOURSE**

*Please select one of the following*

*~Breast of Chicken centred with Spicy Haggis wrapped in Bacon  
served with Whisky Cream Sauce with Shallots*

*~Breast of Chicken centred with Apricots  
partnered with a Creamy Mushroom Sauce*

*~Roast Topside of Aberdeen Angus Beef  
with Yorkshire Pudding and Red Wine and Onion Sauce*

*~Roast Aberdeen Angus Sirloin with Coarse Grain Mustard (£4.95 supplement)  
served in a Red Wine Sauce with Button Mushrooms and Shallots*

*~Lamb Cutlets set on Coarse Grain Mustard Mash  
with Redcurrant and Rosemary Jus*

*~Roast Loin of Venison wrapped in Bacon (£4.95 supplement)  
set on Plum Chutney surrounded with Wild Berry and Port Sauce*

*~Barbary Duck Breast dusted with Cajun Spice  
on Mange Tout and Coriander Cream Sauce*

*~Pork Fillet Medallions layered with Fried Apple Rings  
served with Red Onion Chutney with Drambuie Syrup*

*~Grilled Scottish Salmon  
topped with Basil Crème Fraiche*

*~ Poached Scottish Salmon Steak with Spinach Mousse  
in a pool of Creamy Chive Sauce*

*~Grilled Tuna Steak  
drizzled with Crème Fraiche Jus set on a bed of Mixed Leaves*

*~Baked Sea Bass Fillet  
with Coarse Grain Mustard and Honey Glaze presented on Creamed Leeks*

*~Grilled Halibut Steak with Sun Dried Tomato and Basil Crust  
presented on Cucumber and Tarragon Cream Sauce*



*VEGETARIAN DISHES*

*Please select one of the following*

*~Filo Pastry filled with Savoury Arborio Risotto and Brie  
with Provencale Sauce*

*~Filo Pastry centred with Vegetable Ragout, Brie and Goats Cheese  
with Tarragon Cream Sauce*

*~Wild Mushroom and Goats Cheese Tartlet  
with Red Onion Compote surrounded with Provencale Sauce*

*~Arborio Rice Risotto  
with Red Peppers, Asparagus and Butternut Squash*

*~Mushroom Stroganoff  
served with Basmati Rice*

*All Main Courses are served with a selection of Seasonal Vegetables and Potatoes*



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DESSERT

*Please select one of the following*

*~Bramley Apple and Cinnamon Pie*

*with Sauce Anglaise*

*~Sticky Toffee Pudding and Butterscotch Sauce*

*with Vanilla Ice Cream*

*~Lemon Meringue Pie*

*with Pouring Cream*

*~Chocolate and Berry Torte*

*served with Seasonal Fruits and Coulis*

*~Black Cherry Crème Brulee*

*with Shortbread*

*~Lemon and Lime Cheesecake*

*served with Clotted Cream, Seasonal Fruits and Coulis*

*~Meringue Nest*

*filled with Seasonal Fruit and Chantilly Cream*

*~A Selection of Carte D'Or Ice Cream*

*~A Selection of Cheese and Biscuits*

*Children's Menu also available*

COFFEE

*Freshly Ground Filter Coffee with Mints*

Prices as at December 2008