



VENACHAR
LOCHSIDE

WEDDING MENU

LOVE AT FIRST BITE...

As an award winning wedding venue and restaurant, we have a passion for locally sourced sustainable food.

We want all our couples and their guests to enjoy the best that Scotland has to offer.

Each plate that leaves our kitchen not only has to taste great but look amazing.

Our head chef has devised a wonderful choice of delicious dishes for you to choose from.

Dietary requirements can be catered for separately on an individual basis.





CANAPES

Please note some options will not be available at certain points of the year due to seasonal availability of ingredients

Please pick 3 canapés choices for your guests to enjoy during the drinks reception.

HOT

Ayrshire bacon and shallot arancini

Scottish wild mushroom risotto bon bons (v)

Roast Perthshire beef, Yorkshire pudding, red wine jus

Stornoway black pudding bon bons, bramley apple sauce

Local haggis bon bons, suede pureè

Wild mushroom, garlic and sage crostini

COLD

Arbroath smoked mackerel and beetroot paté, Perthshire rapeseed croutes

Great Glen venison and peppercorn salami, mozzarella, cherry tomato and basil,
granary toast*

Confit tomato, balsamic glaze, focaccia (v)

Garden pea, crowdie cheese & fresh mint, sundried tomato bread (v)

Paté of Scottish wild mushrooms & chestnut, tarragon & grape dressing,
wholemeal toasts (v)

Scottish smoked salmon, sour cream and horseradish, herb blini

Gressingham duck crostini, goats cheese, port, pine nuts

Bonnet goats' cheese tart with red onion jam (v)

*supplement applies

All options can be made gluten free

Please pick 3 canapés choices for your guests to enjoy during the drinks reception.
We always set aside a canapé board for the couple to have after your photos have been taken.

STARTERS

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Red wine braised Perthshire ox cheek, Ayrshire bacon and herb pearl barley risotto, white truffle oil *

Cullen Skink, Stornoway black pudding crumb, granary bread, Scottish butter

Finnan Haddie tart, soft poached hens' egg, lime & stem ginger hollandaise

Chicken liver pate, chutney, mustard dressed watercress, Perthshire rapeseed croutes

Haggis croquettes, neep puree, malt whisky dipping sauce

Heritage beetroot salad, raspberries, walnuts, crowdie cheese whip, red wine and shallot vinaigrette (v)

Perthshire smoked salmon, dill and chive cream cheese, pickled fennel, toasted granary

Seasonal Vegetable soup, granary bread and Scottish butter (v)

Seasonal Asparagus spears, crispy hens egg, slow roast tomato, pea shoot salad, Arran mustard dressing (v) (Availability dependant on British Asparagus Season, traditionally runs from 23rd April to 21st June)

Sundried tomato gnocchi, goats cheese, foragers pesto, rapeseed oil, basil crisp (V)

Fried halloumi , heritage tomatoes, fresh mint and basil, balsamic

MAIN COURSE

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Herb crusted Peterhead cod loin, potato terrine, creamed leeks, red wine sauce

Beetroot and butterbean wellington, sweet potato mash, seasonal greens, roast red pepper puree

Gartmorn chicken breast, local haggis stuffing, colcannon potato cake, neep puree, Ayrshire bacon crisp, whisky cream sauce

Perthshire chicken breast, Stornoway black pudding potato gratin, seasonal greens, caramelised red onion sauce

Gressingham duck breast, celeriac & blue cheese dauphinoise, baby carrots, seasonal greens, pan jus *

Katy Rodger's crowdie cheese tart, slow roast tomato, roasted red pepper, young spinach, garden rocket salad, Arran mustard dressing (v)

Moroccan spiced sweet potato, israeli cous cous and herb salad, yoghurt dressing

Pan roasted Scottish market fish, fine herb potato scone, seasonal greens, Ayrshire bacon crisp, lemon vinaigrette

Shetland salmon fillet, herb tossed baby potatoes, buttered greens, pesto

Roast Perthshire beef, roast potatoes, glazed carrots, seasonal greens, Yorkshire pudding, roasting jus *

Twelve hour red wine braised Perthshire ox cheek, parmesan creamed polenta, roast chantenay carrots, buttered greens, red wine reduction*

DESSERTS

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Dark chocolate tart, vanilla ice cream, seasonal berries*

Dark chocolate brownie, milk chocolate ganache, raspberry, caramelised white chocolate, yogurt sorbet*

Chocolate delice, morello cherry curd, sea salt shortbread

Eton Mess, cream, vanilla, fresh berries and meringue

Scottish Cranachan, Knockraich farm crowdie, raspberry's, toasted oats, heather honey, glengoyne whisky

Red berry cheesecake, fresh berries, meringue

Sticky toffee pudding, caramel sauce, vanilla ice cream

Wild berry and frangipane tart, walnut praline, gin & tonic apple compote, milk ice cream*

Lemon Possett, home made shortbread

Apple and Cinnamon Crumble

Fig, honey and almond tart, Vanilla Ice Cream

EVENING BITES

These are the evening choices included in your package.
Please pick either Rock N Rolls or two of the other options;
Evening only guests will be £15pp

**Rock
n
Rolls**

Rock n Rolls

Warmed and buttered rolls
with a choice of fillings;

Ayrshire Smoky Bacon

Free Range Fried Egg

Skinners of Kippen Smoky Pork & Apple Sausages

Other Options:

Cheese Board*

selection of cheeses, oatcakes, chutneys, crackers

Chicken and Pesto Penne Pasta

Garlic, parmesan

Dirty Fries

Bacon, cheese sauce, chorizo, spring onions, chipotle

Mini Burgers

relish, mayonnaise, little gem, gherkins

Rigatoni

Tomato and chorizo

EVENING EXTRAS

Upgrade your evening bites to the either of the following packages;

Mac 'n' Cheese with an array of toppings*



Toppings:

BBQ Pulled Pork
Chorizo
Garden Chives
Garlic Breadcrumbs
House Pickles
House Slaw
Pancetta
Shredded Chicken
Spring Onions
Stornoway Black Pudding

Supplement applies

EVENING BBQ

Our Classic Barbecue Menu*

Award winning Perthshire free-range pork sausages

Ayrshire pork cutlets with lemon and herb

Fine herb and Scottish buttered corn on the cob

Hand formed beef steak mince burgers

Peri-Peri free-range chicken quarters

Side Salads

Supplement applies



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