

Catering

Your Wedding breakfast is one of the most special meals of your life and a hugely important aspect of your Wedding day. At the Northern Sands Hotel, we pride ourselves on using fresh, local ingredients, which our chefs will lovingly prepare for you and your guests to enjoy.



*Freshly prepared
by our award
winning chefs*

Catering

All options include allowing for dietary requirements

3 Course Set Menu

£29.50 pp



Choice of 2 Starters, 2 Mains and 2 Desserts

£32 pp



Choice of 2 Starters, 3 Mains and 2 Desserts

£34 pp



Choice of 3 Starters, 3 Mains and 3 Desserts

£38 pp



Choice of 2 Starters, 2 Mains and duo/trio of Desserts

£33 pp



Menu Selector

Soups:

Tomato & Lentil

Tomato & Basil

Celeriac & Apple

Carrot & Coriander

Lightly curried Parsnip

Carrot & Orange

French Onion

Carrot & Ginger

Leek & Potato

All soups are vegan and gluten free



Menu Selector

Starters:

Ham Hough Terrine (DF GF-op)

with Piccalilli, salad and toasted onion bread

Traditional Prawn Cocktail (GF-op)

Chicken Liver Parfait (GF-op)

with onion chutney, salad & toasted ciabatta

Trio of Melon (V GF DF)

with raspberry sorbet and orange syrup

Confit Duck Leg (DF GF)

with watercress salad, raspberry vinaigrette

Rock Rose Gin Cured Salmon

with rocket, pickled veg and crème fraiche (Supplement - £2 .95)

Caithness Smokehouse Hot Smoked Salmon (DF-op GF)

with fennel and rocket salad, lemon crème fraiche and potato and herb blini (Supplement - £2.95)

Honey Glazed Duck Breast (DF GF)

with puy lentils, pancetta and a port jus

Lightly Battered Cauliflower Florets (GF)

with salad, saffron aioli

Wild Mushroom Risotto (GF V)

with a spiced quinoa salad with roasted peppers, courgettes and red onion with a lemon dressing





Mains

Braised Featherblade of Beef

with yorkshire pudding, mash potato, roasted green beans & shallots with gravy
GF-op DF

Roast Breast of Free Range Chicken

stuffed with haggis and wrapped in pancetta, mash, hasselback potatoes, seasonal vegetables and a whisky sauce

Hunters Chicken

with BBQ sauce, bacon, dairy free cheese, served with mash & vegetables GF, DF

Baked Scabster Hake

topped with a herb crumb served with spring onion crushed potatoes, wilted spinach & kale, caper and pancetta beurre noisette GF-op DF-op

Pan Fried Fillet of Salmon

with chive mash, grilled asparagus, and hollandaise GF

Grilled Lemon Sole

with sauté potatoes, pak choi, Lemon and caper dressing GF DF (supplement £5.00)

Pan Fried Fillet of Seabass

with fondant potatoes, spinach and a mussel & saffron broth GF (supplement £5.00)



Mains cont...

Classic Caesar Salad

with chicken GF-op V-op

Poached Salmon Salad

with potato salad and coleslaw GF

Spiced Quinoa Salad

with roasted peppers with courgettes and red onion served with micro greens and lemon dressing V GF DF.

Roasted Sweet Pepper

stuffed with couscous and feta cheese, with salad and toasted focaccia V

Nut Roast

with mash and braised red cabbage GF DF-op V

Wild Mushroom or Green Pea Risotto GF V



Desserts

Orkney Fudge Cheesecake

with whipped cream GF-op

Coconut Rice Pudding

with berry compote GF DF

Raspberry and White Chocolate Cheesecake

with whipped cream GF-op

Vanilla Panna Cotta

with soft fruits soaked in Rock Rose sloe gin
GF

After Eight Cheesecake

with whipped cream GF-op

Vegan Prosecco & Elderflower Jelly

with fresh berries & raspberry sorbet GF DF

Lemon and Lime Cheesecake

with whipped cream GF-op

Coconut Rice Pudding

with berry compote GF DF

Sticky Toffee Pudding

with caramel sauce & vanilla ice cream

Chocolate Orange Cheesecake

with whipped cream GF-op

Warm Chocolate Brownie

with salted caramel ice cream & chocolate
sauce GF V

Caramelised Lemon Tart

with raspberry sorbet GF

Selection of Ice Cream

Berry Pavlova

with vanilla cream GF

Lemon Posset

Duo Dessert Options

Chocolate – Choc Brownie & Raspberry and
White Chocolate Cheesecake

Trio Dessert Options

Chocolate – Choc Brownie, Chocolate
Mousse & Chocolate Orange Cheesecake

Fudge – Sticky Toffee Pudding and Fudge
Cheesecake

Berry – Prosecco & Berry Jelly,
Berry Pavlova & Lemon Posset



Canapés



Choice of 3

£5.20 pp (3 per person)

Parmesan Shortcake & Strawberry Relish

Haggis Bon Bon

Chicken Liver Parfait

Pressed Ham Hough & Piccalilli

Smoked Salmon Rillette

Confit Duck Leg Rillette

Goats Cheese Mousse

Roasted Courgette, Pepper & Tomato Relish

Mushroom Tartlet & Quail Egg

Beef Steak Tartare

Cold Smoked Salmon Tartare



Evening Buffet

Pies	£2.20 pp
Bacon Rolls	£2.85 pp
Lorne Sausage Rolls	£2.85 pp
Homemade Sausage Rolls	£3.25 pp
Selection of Sandwiches	£2.85 pp
Beef Stovies & Oatcakes	£5.50 pp
Tea & Coffee served with your cake	£1.80 PP

Special:

Pies, sausage rolls, tea & coffee – served with your cake. £6 pp

Drinks Packages

We recommend a simple package of a Prosecco reception to go with those tasty canapés along with 3 bottles of wine per table of 8-10 people.

Prosecco for the reception – £25 ea bottle
Order over 15 bottles £23.00 ea / 20 bottles £20 ea

Wine for reception £21.50 ea bottle
Order over 20 bottles £19.00 ea / 30 bottles £17 ea

Corkage – £15 per bottle

Toast Drink (nip & mixer/bottle beer/small wine) – £5.00 per person

