(atering

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



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





Soups:

Tomato & Lentil

Tomato & Basil

Celeriac & Apple

Carrot & Coriander

Lightly curried Parsnip

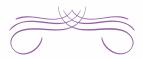
Carrot & Orange

French Onion

Carrot & Ginger

Leek & Potato

All soups are vegan and gluten free





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)

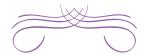
Caithness Smokehouse Hot Smoked Salmon (DF-op GF) with fennel and rocket salad, lemon crème fraiche and potato and herb blini (Supplement - £2.95)

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





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 Scrabster 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)





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









Orkney Fudge Cheesecake with whipped cream GF-op

Raspberry and White Chocolate
Cheesecake
with whipped cream GF-op

After Eight Cheesecake with whipped cream GF-op

Lemon and Lime Cheesecake with whipped cream GF-op

Sticky Toffee Pudding with caramel sauce & vanilla ice cream

Warm Chocolate Brownie
with salted caramel ice cream & chocolate
sauce GF V

Selection of Ice Cream

Lemon Posset

Duo Dessert Options
Chocolate – Choc Brownie & Raspberry and
White Chocolate Cheesecake

Fudge – Sticky Toffee Pudding and Fudge Cheesecake Coconut Rice Pudding with berry compote GF DF

Vanilla Panna Cotta
with soft fruits soaked in Rock Rose sloe gin
GF

Vegan Prosecco & Elderflower Jelly with fresh berries & raspberry sorbet GF DF

Coconut Rice Pudding with berry compote GF DF

Chocolate Orange Cheesecake with whipped cream GF-op

Caramelised Lemon Tart
with raspberry sorbet GF

Berry Pavlova with vanilla cream GF

Trio Dessert Options

Chocolate – Choc Brownie, Chocolate Mousse & Chocolate Orange Cheesecake

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

anapés



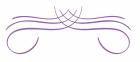






Choice of 3

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





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	

Special:

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

Frinks 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

