





We believe if you take a table, surround it with honest suppliers; tend it with careful cooks; fill it with good company and respect the network that links us all to the soil

- you have the essence of good food.

OUR ETHOS OUR SUPPLIERS WEDDING PACKAGES SAMPLE MENUS VEGAN WEDDINGS WINE & DRINK OPTIONS BEER BREAD PRIVATE HIRE











### SAMPLE WEDDING PACKAGES





CHOICE OF 5 CANAPES

SET STARTER

SET MAIN

SET DESSERT

EVENING FOOD

£55PP

CHOICE OF 5 CANAPES

SHARING BOARDS

BUFFET MAIN

BUFFET DESSERT

EVENING FOOD

£55PP

CHOICE OF 3 CANAPES

SET STARTER

SET MAIN

SET DESSERT

EVENING FOOD

£50PP

NO CANAPES

SET STARTER

SET MAIN

SET DESSERT

EVENING FOOD

£45PP

THESE PACKAGES CAN BE TAILORED TO YOUR UNIQUE REQUIREMENTS OR MIX & MATCHED



### SAMPLE STARTERS

Terrines – herby salmon and haddock; free range chicken and pistachio; mixed spiced roasted vegetable.

small tossed salads – shredded chicken breast tossed with orange and pomegranate; chicken and chorizo mousse; hot smoked salmon salsa; roast vegetables with dukkah, free range egg, marinated cheese

vegetarian – goats cheese and herb cheesecake; beetroot polenta wedges with spicy yoghurt; spinach and parmesan quiche; mushroom, cumin and chickpea wedge

soup – seasonal vegetable – many options

sharing boards – mixed selection of charcuterie, cheese, marinated vegetables and fish – can be augmented with dips and olives.





## SAMPLE MAINS

vegetarian – spicy tomato and butterbean bake; root vegetable curry; gratin of beetroot and goats cheese; Puy lentil bobotie; squash, chickpea and turmeric stew

casseroles – Aberdeenshire beef shoulder in black beer; Deeside venison haunch in red wine and mushroom, free range chicken in Mexican spice; shredded beef brisket in North African spice; lamb and bean cassoulet

fish – roast fillet of salmon with tomato, lemon and basil dressing; steamed parcel of salmon and halibut with ginger and lemongrass; poached salmon with herb dressing

roasted – whole chicken breast with thyme and lemon or mushroom and red wine

sides – new potatoes in buttery garden herbs, mashed or layered, seasonal mixture of vegetables

sample buffet – three types of globally inspired salads, potato or rice dish, choice of one meat and one fish dish plus a vegetarian option

## SAMPLE DESSERTS

mousses or tarts in lemon or chocolate

cheesecakes in vanilla, pistachio or raspberry

meringues with red fruits or poached fruits

crumbles of apple or mixed red fruits





# SAMPLE CANAPES & EVENING FOOD

Evening food – stovies; haggis and neaps; bacon rolls; goujons of fish and chips; cheeseboards; sandwiches and sausage rolls; cake selection

Canapé type things – veggie pates in mini tarts; frittata bites; chipolata sausages; chicken mousse balls; smoked salmon crostini; venison salami and cornichon; parmesan puffs; soup shots; spicy bean patties

AND MUCH MORE . . .



## VEGAN & VEGETARIAN WEDDINGS

Starters

Seasonal salad with peppered sesame & tofu

Tex Mex bean patties with crostini

Red Lentil & carrot patties with hummus dressing

#### Mains

Turmeric, Squash & Coconut Hotpot Aubergine, Mushroom & Miso Casserole Root Veg Crumble with nut & seed topping

#### Desserts

Dark Chocolate & Mango Torte

Raspberry & Hazelnut Silken Tofu Fool

Apple & Caramel "cheese" Cake





### WEDDING FAVOURS

8888

WE CAN BAKE AND BREW UNIQUE WEDDING FAVOURS

PERSONALISED BEER BATCH

HANDMADE SHORTBREAD

SCOTTISH TABLET

MACARONS





## WINE & DRINK OPTIONS White

Cargol Treu Vi, Pendes, Spain

Non-conformist winemakers, 50% new oak, 100% Xarel-lo, we LOVE this wine

#### Rose

Quintas do Homem, Vale do Homem Rosé, Portugal

Captivating and dynamic wine estate producing an elegant, fresh summer wine

#### Red

Mora e Memo; Canonau; Sardinia; Spain

Funky bottle! elegant, complex, fruit, spice & coffee

#### Kombucha

Homemade Bistro honey bush & Roibos Kombucha









Brew No. 1

Original (4.1%) 4 malt blend, classic English hops

Brew No. 2

IPA (5.4%) aromatic American and New Zealand hops

Brew No. 3

Dry black stout (4.5%) dark, chocolate malt with a good dry finish

Brew No. 4

Wild wheat beer (5.4%) Unique Bistro yeast and Tettnanger hops







JUST A FEW OF THE BREADS WE BAKE...



Ordinary Joe White Sourdough

Jupiter's Acorn
Walnuts and Walnut Oil

Murray's Riposte
Oat Flour and Sultanas

Aldo's Delights

Ciabatta or Focaccia





## PRIVATE HIRE

By day the bistro is a bright, airy space with beautiful views of Scolty hill.

By night, candlelight, pink sun rays and fairy lights fill the venue making it the perfect, cosy place to share with loved ones.

We can cater for funeral teas, private functions or large dinner parties

PLEASE CONTACT US TO DISCUSS
PRIVATE HIRE





# TO MAKE AN EVENT ENQUIRY PLEASE EMAIL THE BISTRO



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