

Wedding Menu

Starter

Traditional homemade lentil soup (v)

Served with hot crusty bread



Main courses

Chargrilled supreme of chicken

Served with a peppercorn sauce, dauphinoise potatoes and a medley of seasonal veg

or

Roasted Mediterranean vegetable filo parcel (v)

Served with seasonal salad and garlic bread



Desserts

Traditional deep filled apple pie served hot or cold

Served hot or cold with a choice of Scottish double cream or Equi's of Hamilton ice cream

Tea, coffee and chocolate petit fours

Includes a glass of prosecco or red or white wine per person

£45.00 per person

Minimum number of 30 guests and maximum of 50 guests.

Look after the little ones

Starter

Garlic bread (v)

Melon and strawberries (v)

Main

Macaroni cheese (v)

Chicken goujons with potato waffle

Desserts

Ice cream sundae

Fresh fruit salad

£15 per child

Includes 3 complimentary soft drinks

*You and your guests can expect
to be treated like royalty*



Enhance your menu

Optional extra courses to make more of your celebration meal.

Choose one dish from each course to create your own menu.

Additional £5 per person

Starters

- Homemade soup of your choice; carrot and coriander, minestrone, sweet potato and chilli, lentil and tomato (v)
- Grilled 'Ramsay's of Carluke' black pudding topped with melted goats cheese
- Seasonal melon with berry compote, sorbet and mint syrup (v)
- Chicken pate with apricot chutney and oatcakes

Main course

- Homemade steak pie
- Breast of chicken stuffed with Haggis served with a wholegrain and whisky sauce
- Honey glazed bacon joint with butternut squash, served with a broccoli and mustard sauce
- Loin of pork with potato galette, served with savoy cabbage and cider jus

Dessert

- Sticky toffee pudding
- White chocolate and raspberry cheesecake
- Chocolate profiteroles with a salted caramel sauce
- Classic pavlova with strawberry and kiwi fruit

Tea, coffee and chocolate petit fours

Includes glass of prosecco or red or white wine per person

If you need this information in another language or format, please contact us to discuss how we can best meet your needs. Phone: 01698 476262.

Text phone: 18001 01698 476262.

Email: customer.services@southlanarkshireleisure.co.uk

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Canapés

Fresh tomato and basil bruschetta

Chicken liver pâté with cranberry en croute

Smoked salmon and cream cheese blini

Goats cheese with salsa in a savoury base

Hot sweet potato and chilli bites with a sweet chilli dip

Avocado and prawn crostini

3 canapés per person £4.80

5 canapés per person £8.00

Delicious additions

Evening Buffet - £8pp

Pick 3 options

Selection of rolls with grilled Ayrshire bacon

Ramsay's of Carluke square sausage

Vegan sausage rolls (v)

Hot sausage rolls

Assorted finger sandwiches (v)

Chicken pakora

Vegetable pakora (v)

Our Celebration meal package includes:

- Exclusive use of the West Lodge and private gardens
- Set three course dinner with tea or coffee and petit fours
- Optional menu upgrades available
- A glass of white, red or prosecco with dinner
- Cream table linen and napkins
- Personalised Chatelherault printed menu's
- Toastmaster
- Cake knife
- Silver candelabra centre pieces
- Cash bar facilities
- VAT