

Menu Selector

Choice is key to creating the Wedding Menu to fit your needs.

At Western House Hotel you can select from a vast array of Silver, Gold and Diamond Starters and Main Courses, Desserts, Soups and Canapés, giving you the opportunity to have your own bespoke menu for your guests.

There is a minimum spend requirement of **£41.95** per person.

Children's menu and vegetarian option available on request.

Evening Buffet available at additional cost.

Minimum Numbers

Please note minimum numbers apply for Wedding Meal. Please check with our Wedding Co-ordinator for further details.

Canapés

Cold Selection

Scottish Oak Smoked Salmon on Wholemeal Bread

Parma Ham and Goats Cheese Roulade with Red Onion Jam

Smooth Chicken Liver Parfait on Oatcakes

Chilled Melon and Champagne Soup

Mozzarella, Pesto and Sun Blushed Tomato

Tomato and Basil Mousse with Cream Cheese

Hot Selection

Lamb and Mint Chipolata with Tomato Chutney

Deep Fried Rice Balls with Mozzarella

Mini Yorkshire Puddings with Beef and Horseradish

Haggis Balls Scented with Drambuie

Vegetable Spring Rolls with Satay Sauce

Cajun Salmon with Sesame Seeds on Toast

2 Canapés - £3.50 | £1.50 for each additional Canapé

Soups

Roasted Parsnip and Apple

Sweet Potato and Butternut Squash Velouté

Cream of Carrot and Coriander with Caraway Seeds

Tomato and Lentil

Classic Scotch Broth

Cauliflower with Five Spice Croutons

All Soups £3.75

Starters

Silver

Smooth Chicken Liver Parfait, Apple Chutney and Toasted Brioche

Cantaloupe Melon, Prosciutto and Port and Balsamic Reduction

Warm Parcel of Duck, Pheasant and Venison with a Plum Chutney and Truffle Essence

Salmon, Lemon and Dill Fishcake with a Micro Cress Salad and Dill Mayonnaise

Spinach and Goats Cheese Savoury Tart, Beetroot Vinaigrette

Haggis, Neeps and Tatties served with a Smoked Whisky Cream Sauce

Terrine of Chicken with Savoy Cabbage, Smoked Bacon and Red Onion Marmalade

Finnan Haddock, Leek and Cheese Tart with a Hazelnut Dressing

All Silver Starters £7.95

Gold

Assiette of Salmon - Marinated Salmon with Lime and Pickled Ginger, Home-Cured Gravlax and Smoked Salmon served with a Fennel and Dill Salad

Terrine of Confit of Duck and Ayrshire Ham Studded with Pistachios, Caper Berries served with a Plum and Apple Chutney & Cumberland Sauce

West Coast Crab, Chilli and Coriander Fishcakes served with Tartar Sauce

All Gold Starters £8.95

Diamond

Seared West Coast Scallops with Pea Puree and Crisp Belly of Ayrshire Pork

Terrine of Foie Gras and Smoked Chicken, Apple and Sage Chutney served with a Cider Dressing

All Diamond Starters £10.25

Main Courses

Silver

Supreme of Scottish Chicken wrapped in Parma Ham served with a Sage Cream

Braised Scotch Beef with a Mushroom, Tomato and Tarragon Jus

Roast Loin of Pork studded with Rosemary and Glazed with Seville Orange Marmalade

Baked Fillet of Salmon with a Marsala Fish Sauce

Roasted Breast of Chicken with a Tarragon Mousse and Peppercorn Reduction

Braised Rump of Lamb with a Thyme Jus

Poached Fillet of Salmon with Asparagus Spears served with a Lemon Butter Sauce

Sautéed Fillet of Pork with Creamed Forest Mushrooms

All Silver Main Courses £17.95

Gold

Pan Seared Sea Bass, Baked Tomato and Sauce Vierge

Cannon of Borders Lamb with Mint Jus

Roast Sirloin of Beef with Yorkshire Pudding and Roasting Juices

Breast of Corn Fed Chicken with Sautéed Tiger Prawns served with a Saffron Cream Sauce

All Gold Main Courses £21.50

Diamond

Roast Dry Aged Fillet of Beef served with a Glazed Shallot and Madeira Jus

Fillet of Halibut wrapped in Parma Ham served with a Rosemary Sauce

All Diamond Main Courses £29.95

Listed below are a range of potatoes and vegetables on offer. Please select 1 potato and 2 vegetable dishes.

Potatoes

Mash
Gratin
Fondant
Boiled
Roast

Vegetables

Chantenay Carrots glazed with Honey
Braised Red Cabbage with Granny Smith Apple
Grilled Courgette
Creamed Savoy Cabbage
Ratatouille
Roasted Root Vegetable

Desserts

Strawberry and White Chocolate Mousse with Berry Coulis

Lemon Tart with Raspberry Sorbet

Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream

Cranachan Cheesecake with Raspberry Coulis and Almond Tuilles

Warm Comice Pear and Almond Tartlette, Butter Royal Biscuit

Baileys Cheesecake with Mango Coulis and Fruit Compote

Fruits of the Forest and Ricotta Cheesecake with a Rich Berry Coulis

Strawberry Pavlova with Chantilly Cream

Raspberry and Champagne Torte served with Raspberry Coulis

Dark Chocolate Tart with Dark Chocolate Sauce and Sweetened Cream

Assiette of Desserts - Chocolate Mousse in a Praline Cup, Lemon Tart,
Soft Berry Rum Baba with Sweet Pastry Cream
(£1 Supplement per person)

Desserts £6.50

Tea & Coffee

Tea and Coffee served with one of the following:

- Baked Buttered Shortbread
- Scottish Tablet
- Home Made Petit Fours
- Baileys Fudge
- Chocolate Mints

Tea & Coffee £2.45

Buffet Selector

Please choose any two of the following items for £6.45 or any three for £7.45. An extra £1 will be added for each additional item

- Traditional Classic Sandwiches
- Ayrshire Sausage Rolls
- Coriander and Coconut Chicken Skewers
- Mini Western House Beef Burger
- Mini Chicken Drumsticks
- Mini Ayrshire Pies
- Mini Cheese and Tomato Quiche
- Mixed Italian Bruschetta

Or alternatively select one of the following for £3.95 each

- Classic Ayrshire Bacon Roll
- Sliced Lorne Sausage Roll
- Vegetarian Sausage Roll

Or the following for £4.95 each

- Mini Fish and Chips
- Haggis, Neeps & Tatties
- Slow Cooked Lamb Stovies
- Roast Loin of Pork with Buttered Rolls and Accompanying Sauces

Add Tea & Coffee for £1.95 per person

Drinks Suggestions

2015

- Summer Punch £4.10
- Pimms £4.25
- Bucks Fizz £3.70
- Bottled Beer £3.70
- Fruit Punch £1.95
- Soft Drink £1.95

Drink of Choice £4.20

(Drink of choice is only available if guests are seated and not for drinks reception. Not suitable for speeches unless they are after the wedding meal due to time constraints)

Cocktails from £5.95
(Only specific cocktails available)

Wine

All wine is based on five glasses per bottle Per bottle charge noted below.

- Prosecco £21.00
- Sparkling Wine £19.50
- Rose Sparkling £19.95
- House Champagne £32.50
- House Wine £15.50
- Rose Wine £18.50

Platinum Package

£100 per person

Menu Options

YOU MAY SELECT THE FOLLOWING FROM OUR FULL RANGE OF MENU SELECTORS

- Choice of four Canapes
 - Choice of two Starters
 - Choice of two Main Courses with accompanying Vegetable Dishes
 - One Dessert
 - Freshly Brewed Tea & Coffee with a choice of Petit Fours or Scottish Tablet
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Drinks Package (per person)

- Two glasses of House Champagne during the Drinks Reception
 - One glass of House Champagne for Formal Toasts
 - House Red or White Wine to accompany Wedding Meal
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Evening Buffet

- Choice of four Buffet items (based on catering for 75% of your day guests)
 - Freshly Brewed Tea & Coffee
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Linens

- White Chair Covers with Chiffon Tie in colour of your choice

Accommodation

Western House - 10 Main House Bedrooms & 39 Courtyard Bedrooms

Four Star Accommodation is available onsite and all bedrooms feature Queen Size Beds, Flat Screen TV with built in Freeview & DVD/CD player, Hairdryer, Trouser Press, Luxury Toiletries, Bathrobe & Slippers, Tea/Coffee making facilities, Iron & Ironing Board and complimentary WiFi.

Room Type	Room Only*	Room & Full Scottish Breakfast
Standard Double/Twin Room within Western House Courtyard	£85.00	£100.00
Standard Family Room within Western House Courtyard - Sleeps 3	£105.00	£127.50
Standard Family Room within Western House Courtyard - Sleeps 4	£125.00	£155.00
Executive Double/Twin Room within Western House (Based on 2 guests sharing)	£150.00	£165.00
Executive Terraced Suite within Western House (Based on 2 guests sharing)	£165.00	£180.00
Executive Junior Suite within Western House (Based on 2 guests sharing)	£175.00	£190.00

All enquiries regarding room reservations should be directed to our reservations team on **01292 294990**.

* Per room per night. Please note above rates are inclusive of VAT at the prevailing rate. Only available on the night of the Wedding. Our Leisure Rate applies for any additional evenings. Check in from 2pm and check out at 11am. Accommodation is subject to availability. Children under 12 years - complimentary accommodation when sharing with 2 adults, £4.95 per child per night for breakfast. Children 12 years and over - full adult rate of £27.50 Room & Breakfast per person per night.

Services Included

- Wedding Liaison to ensure the day runs smoothly
- Silver Cake Stand and knife supplied
- Personalised Menus, blank Place Cards and preparation of your table plan
- Candelabras for your Wedding tables
- Silver Table Confetti and Cream or Pink Rose Petals, Table Jewels
- Guest comments book to capture the good wishes of your family and friends
- Presentation gift from the team at Western House Hotel
- The Bridal Suite on a complimentary basis on the evening of your Wedding
- Room Service Breakfast with Champagne to celebrate your first day as a married couple

Awards

- Winner of the Scottish Wedding Hotel of the Year for three consecutive years
- Winner of the Scottish Hotel Awards Wedding Team of the Year 2012
- Winner of the Scottish Hotel of the Year Awards Senior Wedding Planner Fellowship 2012
- General Manager Gold Medal at the 2012 Scottish Hotel of the Year Awards
- VisitScotland 4 Star Gold Award 2014
- Winner of the Scottish Hotel Awards Innovative Wedding Service Award 2011