WEE GREEN EVENTS

Wedding & Events Catering | Corporate Catering | Food Trucks

EST. 2021

WEDDING BREAKFAST

STARTERS

To begin

A gentle start to the celebration, plated and served to every guest.

CHOOSE YOUR MENU

Homemade Soup (V)
Crusty bread and butter

Ham Hock Terrine
Mini pickles, mustard mayonnaise and crostini

Chicken Caesar Salad
Crisp cos lettuce, shaved Parmesan, croutons and Caesar dressing

Duo of East Coast Smoked Salmon
Pickled beets, horseradish crème fraîche and oatcakes

Scottish Crab
Bound in lemon crème fraîche, with a brown crab emulsion, pickled apple and a charred sourdough crouton

'Nduja Arancini
Served on a rich tomato sauce with micro salad and Parmesan

Wild Mushroom Arancini (V)
Garlic cream and charred leeks

Heritage Tomato Salad (V)
Burrata, olive tapenade and sourdough croutons

Beetroot & Goats Cheese Salad (V) (N)
A selection of beets with whipped goats cheese, candied walnuts and beetroot purée

Served plated: a sit-down wedding breakfast brought to every guest.

(V) Vegetarian · (N) Contains nuts. Vegan and dietary requirements happily catered for. Just let us know when you book.

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MAIN COURSE

The heart of the meal

Scottish produce, cooked with care and served plated to the table.

CHOOSE YOUR MENU

Roasted Venison Loin
Thousand layer potato, celeriac purée, candied heritage carrots, pickled blackberries and venison jus

Scottish Feather Blade of Beef en Croûte
Horseradish mash, seasonal vegetables and beef jus

Wild Mushroom & Tarragon Stuffed Chicken
Potato fondant, wild kale, honey-roasted heritage carrots, café au lait

Herb Crusted Scottish Salmon
Lemon and caper crushed new potatoes, garlic green beans, beurre blanc and dill oil

Slow-Roasted Herb Crusted Pork Loin
Sage mash, seasonal vegetables, roasted apple, haggis bonbon and cider jus

Roasted Hake Fillet
Chorizo, spinach and butter bean cassoulet, green bean and parsley pesto (N)

Pea & Feta Risotto (V)
Crusty bread

Pan-Fried Gnocchi (V) (N)
Butternut squash, pine nuts, crispy kale and sage oil

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DESSERTS

Something sweet

Homemade puddings to finish, before the dancing begins.

CHOOSE YOUR MENU

Homemade Sticky Toffee Pudding
Butterscotch sauce and vanilla ice cream

Apple Tarte Tatin
Vanilla clotted cream

Homemade Chocolate & Almond Brownie (N)
Chantilly cream

Lemon Posset (VG)
Homemade shortbread

Crème Brûlée

Mixed Fruit Crumble
Custard

Scottish Cranachan
Raspberry sauce

Classic Cheese Board
Oatcakes, chutney and grapes

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