

# AILSA CRAIG

Dedicated wedding coordinator to help you through each planning stage

Master of Ceremonies to host your special day

Red carpet on arrival

Cake stand with ceremonial sword for that all important picture

Ceremony room hire in the Conservatory

Suite dressed with crisp white table linen and napkins

Wedding postbox

Personalised printed menus, seating plan and table names / numbers

Honeymoon suite on the night for the Bride and Groom

4 additional guest bedrooms on the night

Glass of sparkling wine after the ceremony

3 course wedding breakfast, 2 choices per course, tea and coffee

Glass of sparkling wine with speeches

Glass of house wine per person with meal

Evening buffet of lorne sausage and bacon rolls, tea and coffee

	<b>2022</b>	<b>2023</b>	<b>2024</b>
All inclusive price	£4150	£4300	£4450
Price per extra day guest	£56	£58	£60
Price per extra evening guest	£10	£10	£10

Available 7 days a week for 50 guests



## AILS CRAIG MENU

### STARTERS

Chilled Parisienne of melon, with sorbet and berry coulis  
Chilled orange and grapefruit segments in a rum syrup  
Melon and tropical fruit cocktail in Malibu syrup, topped with sorbet  
Terrine of smoked haddock and prawns, oatcakes and seasonal leaves  
Terrine of chicken liver parfait, Cumberland sauce and herbed bread  
Chicken, wild mushroom and asparagus terrine wrapped in Parma ham, oatcakes and plum chutney

### SOUPS

Cream of vegetable  
Cream of tomato  
Leek and potato  
French onion soup with cheese croutons  
Minestrone Italienne  
Farmhouse chicken and vegetable broth

### MAINS

Fillet of sole in a light mushroom and chive sauce  
Grilled rainbow trout with toasted almonds and lemon  
Fillet of salmon in a white wine, tarragon and tomato cream  
Roast loin of pork with an orange, honey and mustard glaze  
Roast gigot of lamb with a brandy and peppercorn cream  
Chicken stuffed with haggis and a whisky café au lait

### DESSERTS

Individual Scotch trifle  
Hot apple and cinnamon crumble with ice cream  
Chilled Tia Maria and coffee mousse  
Fresh fruit gateaux with whipped cream  
Individual creme caramel with Grand Marnier cream  
Meringue nest filled with fresh fruit and whipped cream