

# BUTE

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 Prosecco or bottle of beer after the ceremony

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

Glass of Prosecco with speeches

2 glasses of house wine per person with meal

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

Canapés (3 per person)

Overnight stay on the night before the wedding with 2 friends

Overnight stay on the night of the wedding for a friend + partner

First year anniversary stay with dinner and a bottle of Prosecco in your room

	<b>2023</b>	<b>2024</b>	<b>2025</b>
All inclusive price	£5200	£5400	£5650
Price per extra day guest	£80	£85	£90
Price per extra evening guest	£10	£10	£10

Available 7 days a week for 50 guests



## BUTE MENU

### STARTERS

Prawn and orange salad with a rich seafood sauce  
Half Ogen melon with sorbet and berry purée  
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 with Cumberland sauce and herbed bread  
Chicken, wild mushroom and asparagus terrine wrapped in Parma ham with oatcakes  
and plum chutney

### SOUPS

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

### MAINS

Fillet of sea bass with a garlic and herb cream  
Salmon fillet in a white wine, tarragon and tomato cream  
Medallions of pork fillet on wilted spinach with a coarse grain mustard sauce  
Roast sirloin of beef in a mushroom, tomato and tarragon sauce  
Chicken stuffed with haggis with a whisky café au lait

### DESSERTS

Individual Scotch trifle  
Hot apple and cinnamon crumble with ice cream  
Edinburgh fog  
Strawberry cheesecake with berry coulis  
Petits choux buns filled with cream and topped with a rich chocolate sauce  
Vacherin of meringue with strawberries and cream