

Wedding Menus



THE EAGLE LODGE

Established 1958

Menu 1

Chicken Liver Parfait

Served with a lightly spiced apple chutney and wee Arran Oaties

oOo

Traditional Lentil Soup

Crisp baked bread

oOo

Pan Seared Breast of Chicken with Madeira jus

Served with buttered vegetables & roast potatoes

oOo

Red Berry Cheesecake

With raspberry coulis and whipped vanilla cream

oOo

Freshly Brewed Coffee & Mints

£27.95

Menu 2

Cantaloupe Melon

With mixed berry and mint compote & blueberry coulis

oOo

Cream Tomato & Basil Soup

With herb croutons & crusty bread

oOo

Grilled Fillet of Scottish Salmon

Served with market vegetables

& baby potatoes

oOo

Citrus Lemon & Lime Tart

With Chantilly cream

oOo

Freshly Brewed Coffee & Mints

£29.95

Menu 3

Home Cured Gravdax

With celeriac salad, honey and mustard dressing

oOo

Homemade Potato & Leek Soup

Served with a crusty roll

oOo

Breast of Chicken stuffed with Black Pudding and Plum

Served with a rosemary jus, seasonal vegetables & roast potatoes

oOo

Chocolate Torte

With strawberries & crème anglaise

oOo

Freshly Brewed Coffee with Petit Fours

£33.95

Menu 4

Smoked Mackerel

With potato and red onion salad, lemon crème fraiche

oOo

Carrot, Honey & Ginger Soup

Served with carrot crisps

oOo

Supreme of Chicken with Goats Cheese and Coriander

Served with seasonal vegetables & roast potatoes

oOo

White & Dark Chocolate Mousse

With a cherry compote and fresh cream

oOo

Freshly Brewed Coffee with Petit Fours

£35.95

Menu 5

Tian of Scottish Salmon

*Hot smoked, cured and poached salmon topped with a herb crème fraiche
and served with pickled cucumber*

oOo

Carrot & Coriander Soup

Served with croutons & freshly baked crusty roll

oOo

Roast Sirloin of Beef

Served with a wild mushroom cream sauce, buttered vegetables & roast potatoes

oOo

Citrus Lemon & Lime Tart

With Chantilly cream

oOo

Freshly Brewed Coffee with Petit Fours

£37.95

Menu 6

Marbled Seafood and Dill Terrine

Sundried tomato mayonnaise and crisp focaccia

oOo

Potato Bacon and Cumin Soup

Served with freshly baked crusty roll

oOo

Champagne Sorbet

oOo

Supreme of Guinea Fowl

Creamed savoy cabbage, roast roots & fondant potato

oOo

Chocolate Torte

Served with strawberries & vanilla anglaise

oOo

Freshly Brewed Coffee with Petit Fours

£37.95

Menu 7

Smoked Chicken and Sundried Tomato Terrine
With a balsamic onion chutney

oOo

Wild Mushroom Soup
Served with herb sippets and crusty bread

oOo

Champagne Sorbet

oOo

Roast Saddle of Lamb, stuffed with Apricots and Herbs
With root vegetables and roasted potatoes & port and redcurrant sauce

oOo

Madagascar Vanilla Pod Cheesecake
With white & dark chocolate dipped strawberries with fruit coulis

oOo

Freshly Brewed Coffee with Petit Fours

£39.95

Menu 8 - A Taste of Scotland

Ham Hock Terrine
Spiced apple chutney and wee Aran oaties

oOo

Traditional Scotch broth
With Crusty bread

oOo

Grilled Fillet Steak
*With a wee haggis bonbon turned vegetables slow cooked tatties
and a thyme and malt whisky sauce*

oOo

Cauld Raspberry Cranachan

oOo

Freshly Brewed Coffee with Petit Fours

£39.95

Options

We are able to offer a choice menu which can be discussed with our Wedding Co-ordinator at an extra £5pp for Mains & £4.00pp for Dessert.

Vegetarian Options

A selection of vegetarian options is available.
Please select from the alternative courses.

Sun Blushed Tomato and Mascarpone Risotto Cake
With a salad of Mediterranean vegetables and balsamic dressing

oOo

Tomato, Aubergine, Chickpea and Olive Tagine
Served with flaked almond cous cous, flat bread and harissa

oOo

Shallot and Sage Tart Tatan
With savoy cabbage and parsnips

oOo

Tartlet of Mozzarella and Basil
With grilled asparagus and roast vine tomatoes on rocket salad

Please provide numbers at least two weeks in advance.

Where numbers are not provided in advance our Executive Chef will make a percentage of Vegetarian meals and he will choose the dish.

Children's Wedding Breakfast

Garlic Bread
Melon with Assorted Fruit
Vegetable Stick with Dip

oOo

Mini Pizza Salad
Crispy Goujons with fries
Pasta Neapolitan

oOo

Trio of Ice Cream
Toffee filled Doughnuts with Chocolate Sauce
Strawberry Fool

£12.95

Drinks Packages

Package 1

A Glass of Sparkling Wine or Fruit Juice on arrival
A Glass plus a top up of House White or Red Wine with meal
Iced Water on tables
A Glass of House Wine, Spirit or Liquor of choice

£15.95pp

Package 2

A Glass of Sparkling Wine or Fruit Juice on arrival
Half Bottle of House Red or White Wine
Bottled Mineral Water on tables
A Glass of House Wine, Spirit or Liquor of choice

£17.95pp

Package 3

A Glass of Sparkling Pink Cava on arrival
A Glass of House Red or White Wine for cutting the cake
Bottled Mineral Water on table
A Glass of House Red or White Wine with meal
A Glass of House Wine, Liquor of choice
A Glass of House Wine, Spirit or Liquor of choice

£19.95pp

Package 4

A Glass of House Champagne with canapés on arrival

A Glass of House Champagne for cutting the cake

Bottled Sparkling & Still Mineral Water

Half Bottle of superior Wine with meal

A Glass of House Wine, Spirit or Liquor of choice

£24.95pp

Children's Drinks Package

Carton of Fresh Fruit Juice on arrival

Choice of soft drink x 3

(Choose from fresh orange, fresh apple, fresh pineapple, cola or lemonade)

£6.50 per child

All Weddings must include a drinks package as part of the booking.

We will be happy to discuss any individual request or tailor made packages.

The venue does not offer corkage to any of its weddings.

Should any of our chosen drinks become exhausted we will replace these with an equal or higher specification.

Buffet Menus

Buffet Menu 1

Selection of Sandwiches
Oven Baked Sausage Rolls topped with Poppy Seeds
Mini Pizzettes, Mozzarella & Basil
Cajun spiced potato wedges

£8.95pp

Buffet Menu 2

Selection of Sandwiches
Oven Baked Sausage Rolls topped with Poppy Seeds
Mini Pizzettes, Mozzarella & Basil
Guru's Vegetable Pakora with secret recipe pakora sauce
Cajun spiced potato wedges

£9.95pp

Buffet Menu 3

Selection of Sandwiches, Baguettes & Mini Wraps
Oven Baked Sausage Rolls, topped with Poppy Seeds
Mini Pizzettes, Mozzarella & Basil
Guru's Vegetable Pakora with secret recipe pakora sauce
Red Thai Chicken Satay Sticks
Cajun spiced potato wedges

£10.95pp

Buffet Menu 4

Selection of Sandwiches, Baguettes & Mini Wraps
Oven Baked Sausage Rolls, topped with Poppy Seeds
Mini Pizzettes, Mozzarella & Basil
Guru's Vegetable Pakora, with secret recipe Pakora Sauce
Red Thai Chicken Satay Sticks
Mini Cottage Pie
Cajun Spiced Potato Wedges

£11.95pp

Buffet Menu 5

Selection of Sandwiches, Baguettes & Mini Wraps
Oven Baked Sausage Rolls, topped with Poppy Seeds
Mini Pizettes, Mozzarella & Basil
Guru's Chicken Pakora, with secret recipe Pakora Sauce
Guru's Vegetable Pakora, with secret recipe Pakora Sauce
Mini Fish & Mushy Pea Rosti
Mini Peppered Steak Pies
Cajun Spiced Potato Wedges

£13.95pp

Canapés

Canapés Selection

3 pieces £4.95

4 pieces £5.95

6 pieces £6.95

Mini Cheese Burger Crostinis

Mini Turnovers

Chicken Salsa Fajita Wrap

Sour Cream Jalapeno Peppers

Goats Cheese Ball with sunblushed tomato

Peppered Steak & Stilton Whisky Rosti

Mini Cottage Pies

Mini Fish & Mushy Pea Rosti

Smoked Salmon Bagels

Crushed Coated King Prawns

Mini Cheesecakes

White & Dark Chocolate Coated Strawberries

Macaroon Selection