

SLOANS

ESTD 1797

WEDDING MENU 2011

£35 per person

Choose one from each section

STARTERS

Soups – Cullen Skink/Lentil & Ham Hock/any other soup

Farmhouse pork Terrine with apple chutney and toasted brioche

Potted crab and shrimp with lemon and soda bread

Hand carved smoked salmon with capers, shallots and candid with crème fraiche dressing

Carpaccio of Beetroot/artichoke with goats cheese, thyme and baby herbs walnuts

MAINS

Confit of Duck with braised red cabbage and parsnip puree

Free range chicken breast with wild mushrooms, baby spinach and potato parmentier

Daube of beef with root vegetables topped with thyme pastry

Fillet of Seabass/Salmon with fine beans, sweet pepper and chili butter

Crispy pork belly with rosemary potatoes, sautéed greens and apple sauce

Potato bilinis topped with aubergine caviar or wild mushrooms, sweet roast peppers, pine nuts and rocket

Butternut and ricotta canelloni with blush tomatoes and basil pesto

62 ARGYLL ARCADE, 108 ARGYLE STREET, GLASGOW, G2 8BG
TEL: 0141 221 8886 EMAIL: INFO@SLOANSGLASGOW.COM

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DESSERTS

Individual tarts - Apple, pear, cherry or apricot

Banana & toffee Pavlova with vanilla cream

Chocolate and Hazelnut Torte with crème fraiche

Artisan cheese board with relish and oatcakes

A glass of port with biscotti and aged cheddar

Crumbles – apple, rhubarb or berry

Cheesecakes – honeycomb, vanilla or chocolate

These are sample menus and a full consultation with our chef will be arranged in advance of your event.

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