

Choose from our selection of Canapés - great little nibbles which are perfect to serve with fizz, or why not surprize everyone with a tasty hot or cold soup served in a cup with savoury scones – the perfect alternative. Starters are always a delicious choice and a variation of these is our Grazing Platter – ideal for a mix of tastes.

We aim to provide you with exactly what you would like and are here to help and advise you to make your dream wedding come true.

Canapés - Served with your own Fizz. We would suggest 4-5 canapés for your Reception.

- Roast smoked salmon with horseradish, dill and lemon on wholemeal bread
- Loch Tay smoked salmon and cream cheese served on brioche
- Mix of mini sausages – pork, venison, beef and vegetarian
- Parfait of chicken livers with apple chutney
- Wild mountain haggis bon-bons
- Meat balls with tomato and flat parsley
- Duck spring rolls with plum dip
- Savoury scone with cherry tomato salsa
- Falafels with yoghurt dip
- Plum tomato and basil crostini
- Goats cheese with spiced red onions on mini oatcakes
- Filo purse of mushrooms in a white wine cream
- Fresh fruit kebabs
- Strathearn cheese, roasted tomatoes and beetroot bruschetta
- Red onion and sweet potato bhaji's with mango chutney
- Hummus on toast with vine tomatoes
- Cheese and chive puffs (mini choux buns)
- Mature cheddar and red onion tartlets

Soups - Choice of 2 soups served with freshly baked bread and/or savoury scones

- Tomato and basil soup served with cheese croutons
- Carrot, orange, coriander and honey soup
- Spiced parsnip and apple
- Spiced lentil, tomato and bacon
- Scotch broth
- Lentil and vegetable
- Rich onion with croutons
- Butternut squash and sweet potato
- Garden pea and mint
- Cream of cauliflower and cheese
- Leek and potato

- Chicken broth
- Cullen skink
- Cream of mushroom with brandy

Or mix and match soup and 3 canapés

Starters – Plated and served at the table. Choice of 1 vegetarian & 1 meat.

- Fresh fruit and Galia melon with orange and grapefruit sorbets
- Roast smoked salmon with horseradish, orange and tomato dressing
- Roasted pancetta, asparagus and Scottish brie salad
- Terrine of chicken layered with peppers and sunblushed tomatoes
- Tobermory cheddar cheese tart and beetroot relish
- Salad of roasted peppers, plum tomatoes, garden herbs and shaved parmesan
- Tobermory cheddar tart with plum tomato salsa
- Crispy fishcakes with green bean and mayo salad

Or mix and match a starter and a soup

Grazing Platter – Family style sharing plate with choices from the following:

- Smoked salmon, Roast smoked salmon or Gravlax
- King prawns with dipping mayo
- Farmhouse pate
- Venison or pork terrine
- Scottish brie
- Perthshire mature cheddar
- Sweet peppers, cream cheese and olives
- Fresh fruit
- Mixed charcuterie
- Tossed salad leaves from the Croft's garden
- Wholemeal bread or oatcakes

If you don't see what you like let us know and we would be only too happy to source and cost your suggestions.