



**Carnegie**  
Conference Centre

WEDDINGS AT CARNEGIE  
*Menu Selections 2016*

# Menu Selections 2016

At Carnegie Conference Centre we have a wide selection of food choices for your wedding meal. Whichever package you choose, a selection of delicious options is available. Choose one option from each course for guests to enjoy. If you would like to add in an additional choice at each course please add an additional £4.00 per person (£4.50 for the Carnegie Package).

Menu selections for the different packages are as follows:

## Carnegie Package

Roast vine tomato and oregano soup

Broccoli and stilton soup

Duck and orange pâté served with red onion chutney and oatcakes

Traditional Scottish smoked salmon

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Roast beef served with Yorkshire pudding, roast potatoes, root vegetables & roasting gravy

Herb crusted fillet of cod served with red pesto mash and a white wine butter sauce

Slow roast leg of lamb served with royal potatoes, niçoise garnish and a port wine jus

Breast of chicken served with haggis, glazed carrots and béarnaise sauce

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Lemon tart served with a raspberry coulis

Chocolate pavé served with a praline sauce anglaise

Strawberry and cream cheesecake

Orange and vanilla panna cotta

## Canmore Package

Carrot and coriander soup

Traditional Scotch broth

Red onion and goats cheese tart fine served with basil pesto & seasonal leaves

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Fillet of salmon served with a chive beurre blanc

Breast of chicken served with a peppercorn sauce

Braised steak slowly cooked in a bourguignon sauce

Roast loin of pork with apple and sage stuffing and baby onion jus

*All main courses are served with Chef's selection of vegetables and potatoes.*

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Warm chocolate brownie served with vanilla ice cream

Lemon cheesecake served with a raspberry coulis

Summer fruit meringue

Warm bread and butter pudding served with sauce anglaise

## Wallace Package

Lentil and bacon soup

Potato and leek soup

Chicken and red pimento terrine served with seasonal leaves and tomato chutney

Prawn Marie Rose served with a seasonal salad

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Steak and ale vol-au-vent

Breast of chicken served with a Diane sauce

Pork cutlet served with black pudding bon bon and arran mustard sauce

Paupiette of haddock filled with creamed leeks served with a smoked salmon sauce

*All main courses are served with Chef's selection of vegetables and potatoes*

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Chocolate fudge cake served with Chantilly cream

Apple and rhubarb crumble tart served with sauce anglaise

Chocolate profiteroles

Sticky toffee pudding served with Chantilly cream

## Bruce Package

Lentil soup

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Steak pie served with a selection of vegetables and potatoes

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Chocolate fudge cake served with Chantilly cream

Menus correct at time of printing and are subject to change. The menus and their contents are flexible to suit your tastes based on consultation with our Head Chef. To discuss this and for any further help then please call our friendly sales team on 0344 248 0140 or email [weddings@carnegieconferencecentre.co.uk](mailto:weddings@carnegieconferencecentre.co.uk).