

*shieldaig lodge*  
*wedding breakfast sample menu*

## to start

**Cullen skink & crab soup**

**Seared Shetland scallops**, black pudding, sweet potato cream

**Mushroom duxelles vol au vent**, roast cherry tomato

## mains

**Medallions of Highland beef**, dauphinoise potatoes, green pea cream port jus

**Grilled salmon fillet**, grilled polenta, mixed pepper confit, lemon reduction

**Sheep cheese & pearl barley risotto**, leek & tomato fricassee

## desserts

**Homemade chocolate fondant**, vanilla cream, sesame tuile

**Vanilla creme brûlée**, warm sweet coconut pastry

**A selection of local cheeses**, homemade chutney & oatcakes

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Tea or coffee with shortbread

*Please inform us if you or any of your guests have any allergies or dietary requirements prior to creating your wedding breakfast menu. All ingredients are locally sourced and prepared freshly on site.*