

# *Anya's Catering*



# *Wedding Menus*

# Congratulations

Congratulations on your forthcoming wedding! The combined experience of everyone at Anya's Catering Services Ltd means that we are confident that we can successfully offer you a hospitality Package that will ensure you have a day to remember. Our Wedding coordinator and team take personal pride in helping you arrange your wedding day, and with your own ideas and our vast experience, we will make your wedding day unique and special to you.

Anya's aim is to make organising your wedding hospitality easier for you and an enjoyable and exciting part of your planning. By making an appointment with our Wedding Coordinator we can discuss your ideas and what you hope for on your wedding day. We are very flexible because it is your day, your ideas and your personalities that will shine through on your wedding day.

We offer many services including:

- **Dedicated Wedding Coordinator**
- **Master of ceremonies**
- **Use of Cake Knife & Silver Round or Square Cake Base**
- **Personalised Menus**
- **Bar Licence**

We would invite you to join us 6 weeks prior to your wedding day to finalise your wedding package.

# Loch Lomond Menu

## Starter

### Fantail of Melon

seasonal melon with fresh berries drizzled with a strawberry coulis

### Lentil Soup

served with a soft seeded bread roll

## Main

### Roast Topside of Scotch Beef

prime scotch beef in rich gravy

### Supreme of Scottish Reared Chicken

flamed in green and pink peppercorn sauce

Served with chef's selection of fresh market vegetables and potatoes

## Dessert

### Home Baked Apple Pie

served with vanilla ice cream

### Freshly Made Strawberry Cheesecake

garnished with fruit served with cream

### Tea or Coffee with Scottish Tablet

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The Loch Lomond Menu wedding menu is priced at £23.00 per head.

# Oban Menu

## Starter

### Prawn Salad

prawns layered with brown bread, smothered in a lemon & chive sauce with seasonal salad.

### Roast Red Pepper and Tomato Soup

served with a soft seeded bread roll

## Main Meal

### Steak Amoureuse A La Dijonnaise

prime roast sirloin steak cooked in a combination of dijon mustard, tarragon, garlic, double cream & cognac

### Supreme of Chicken Suedoise

breast of chicken poached in a creamy white wine sauce

Chef's selection of fresh market vegetables and potatoes

## Dessert

### Chocolate Profiterole

laced with fresh dairy cream

### Lemon Tart with Raspberry Coulis

Tea or Coffee with Scottish Tablet

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The Oban Menu is priced at £25.75 per head.



# Glencoe Menu

## Starter

### Delicious Chicken Liver Pate

delicate parfait of chicken livers blended to chef's own special recipe, served with red onion chutney seasonal leaves & oat cakes

### Sweet Potato & Red Pepper Soup

served with a soft seeded bread roll

## Main Meal

### Roast Sirloin of Scotch Beef

prime Scottish beef slowly roasted served with caramelised shallots, chestnut mushrooms and Glenisla whisky sauce

### Tarragon Chicken

onion, garlic, mushroom, cream white wine sauce

Served with Chef's selection of fresh market vegetables and potatoes

## Dessert

### Summer Fruit Vacherin

crisp meringue nest filled with locally picked summer fruits surrounded by strawberry syrup with vanilla ice cream

### Chocolate and Orange Cheesecake

Served with Cream

### Tea or Coffee with Scottish Tablet

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**The Glencoe Menu is priced at £25.75 per head.**

# Tartan Menu

## Starters

A Trio of Scottish Puddings  
presented with a Glengoyne jus

Hurst Bree  
a lamb and fresh vegetable broth

## Main Meal

Roast Fillet of Beef Lomond  
prime cut of Scotch fillet served in a Malt whisky creamed sauce topped with haggis served with roast potatoes & fresh vegetables

Poached Dorne of Loch Lomond Salmon  
set on crushed potato with lemon cress & cherry tomatoes tossed in olive oil

## Desserts

Cranachan Shortcake  
a mousse of cream, fresh raspberries, honey & drambuie liqueur, topped with toasted oatmeal, layered between delicate shortcake

Coffee & Tea with Scottish Tablet

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The Tartan Menu is priced at £29.95 per head.



# Saltire Menu

## Starters

### Duo of Melon

Galia and Cantaloupe with orange sorbet in Cointreau syrup

### Summer Tomato Soup

served with a soft seeded bread roll

## Main Meal

### Supreme of Scottish Reared Chicken

flamed in green & pink peppercorn sauce

### Roast Topside of Scotch Beef

prime scotch beef in rich gravy

Chefs selection of fresh market vegetables and potatoes

## Desserts

### Passion Fruit Delice

with Vanilla Ice Cream

### Chocolate Profiteroles

with vanilla ice cream

Tea or Coffee with Scottish Tablet

## Drinks Package Included

A Glass of Sparkling Rose or a Bottle of Beer on arrival

Glass of Sparkling Wine to toast the cutting of the cake

A Glass of wine with your meal

Spirit of Whisky, Vodka, Bacardi, Gin, Rum and mixer to toast the speeches

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**The Saltire Menu is priced at £28.50 per head.**

# Scotland the Brave Menu

## Starters

### Tuna Mousse

wrapped in smoked salmon with a mixed leaf salad

### Cock-a-leekie Soup

served with a soft seeded bread roll

## Main Meal

### Chicken Balmoral

chicken stuffed with haggis in a malt whiskey cream sauce

### Steak Amoureuse A La Dijonnaise

prime roast sirloin steak cooked in a combination of dijon mustard, tarragon, garlic, double cream & cognac

Chefs selection of fresh market vegetables and potatoes

## Desserts

### Sticky Toffee Pudding

with vanilla ice cream

Tea or Coffee with Scottish Tablet

## Drinks Package Included

A Glass of Sparkling Rose or a Bottle of Beer on arrival

Sparkling Wine to toast the cutting of the cake

A glass of wine with your meal

Spirit of Vodka, Whiskey, Bacardi, Gin, Rum and mixer to toast the speeches

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**The Scotland the Brave Menu is priced at £31.75 per head.**



# Rob Roy Menu

## Starters

### Rilette of Chicken

bound in sun blush tomatoes, basil and creme fraiche

### Ribolita

Italian tomato vegetable soup with borlotti beans

## Main Meal

### Fillet of Wild Sea Bass

with an onion, garlic and white wine sauce

### Chicken Saltimbocca

cooked in a creamy rosemary & tomato sauce, topped with ham and cheese

Chef's selection of fresh market vegetables and potatoes

## Desserts

### White Chocolate and Berry Bavaois

with vanilla ice cream

### Tea and Coffee with Scottish Tablet

## Drinks Package Included

A Glass of Sparkling Rose or a Bottle of Beer on arrival

Sparkling Wine to toast the cutting of the cake

A Glass of wine with your meal

Spirit of Whisky, Vodka, Bacardi, Gin, Rum, and mixer to toast the speeches

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**The Rob Roy Menu is priced at £31.75 per head.**

# Colquhoun Menu

## Starters

**Haggis, Tatties and Neeps**  
presented with a Glengoyne jus

**Scotch Broth**  
a lamb and fresh vegetable broth

## Main Meal

**Roast Fillet of Beef Lomond**  
prime cut of Scotch fillet served in a malt whisky creamed sauce topped with haggis, roast potatoes and vegetables

**Poached Darnè of Loch Lomond Salmon**  
on crushed potato with lemon cress & cherry tomatoes tossed in olive oil

## Desserts

**Cranachan Shortcake**  
a mousse of cream, fresh raspberries, honey & drambuie liqueur, topped with toasted oatmeal, layered between delicate shortcake

Tea or Coffee with Scottish Tablet

## Drinks Package Included

A Glass of Sparkling Rose or a Bottle of Beer on arrival

Sparkling Wine to toast the cutting of the cake

A glass of wine for your meal

Spirit of Vodka, Whiskey, Bacardi, Gin, Rum and mixer to toast the speeches

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**The Colquhoun Menu is priced at £37.95 per head.**

# Evening Buffet Menus

## Lewis Buffet - £6.95 per head

Sausage Rolls (hot)  
Vegetable Spring Roll (hot)  
Freshly Made Sandwiches  
Chicken Satay with BBQ dip  
Vegetable Pakora with Chilli dip

## Orkney Buffet - £7.75 per head

Succulent Chicken Wings (hot) in a spicy BBQ sauce  
Vegetable Pakora (hot)  
Tortilla Wraps with Tasty Fillings  
Freshly Made Sandwiches  
Chicken Satay with a Chilli Dip

## Islay Buffet - £7.25 per head

Chicken Pakora with a Chilli Dip  
Pizza Wedges with a Vegetable Topping  
Sausage Rolls (hot)  
Freshly Made Sandwiches  
Roast Chicken Drumsticks

## Shetland Buffet - £7.75 per head

Vegetable Spring Rolls (hot)  
Chicken Pakora with dipping sauce  
Mini Bagels with Delicious fillings  
Sausage Rolls (hot)  
Tortilla Wraps with Tasty Fillings  
Vegetable Pakora

# Evening Buffet Menus - Extras

## Toppings & Fillings

Irish Cheddar with Sweet Chutney

Honey Roast Ham with Mustard

Egg Calypso

Tuna Mayo with sweet corn & red onion

Spicy Chicken

Grated Scottish Cheddar & Tomato

Roast Topside of Beef

Chicken Tikka

Chicken Salad

## Additional Finger Foods

Vegetarian Quiche

Vol-au-vents with Choice of Filling

Vegetable Spring Rolls (hot)

Mini Scotch Eggs

Smoked Salmon Canapes

Cheese Cocktails

Fruit Cocktails

Breaded Butterfly Prawns

Roll Sausage or Bacon

# Booking Form

## Personal Details

Name:

Address:

Telephone:  Mobile:

Email:

## Event Details

Venue:

Date of Event:

Approx. Nbr of Guests:

Daytime:  Evening:

## Catering Details

Chosen Meal:

Chosen Buffet:

Deposit: £  min. £200 non-refundable

Any Special Requirements:

Name:

Signed:

Date: