


# *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 Shortbread

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The Loch Lomond Menu wedding menu is priced at £31.00 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

### Spiced Apple Pie

Tea or Coffee with Shortbread

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The Oban Menu is priced at £33.75 per head.

A decorative illustration in the bottom right corner featuring stylized, swirling floral patterns in shades of green, blue, and orange. Several colorful butterflies are scattered throughout the design, adding a whimsical touch to the menu's aesthetic.

# 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

### Strawberry Cheesecake

Served with Cream

### Tea or Coffee with Shortbread

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**The Glencoe Menu is priced at £34.75 per head.**

# Tartan Menu

## Starters

Haggis Bon Bons  
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 Darne of Loch Lomond Salmon  
set on crushed potato with lemon cress & cherry tomatoes tossed in olive oil

## Desserts

Cranachan  
a mousse of cream, fresh raspberries, honey & drambuie liqueur, topped with toasted oatmeal, served with Anyas delicious shortbread

Coffee & Tea with Scottish Tablet

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The Tartan Menu is priced at £36.95 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

### Lemon Meringue Pie

with Vanilla Ice Cream

### Chocolate Profiteroles

with vanilla ice cream

Tea or Coffee with Shortbread

## Drinks Package Included

A Glass of Sparkling Wine 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

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**The Saltire Menu is priced at £49.50 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 (one of our chefs signature dishes)

with vanilla ice cream

Tea or Coffee with Shortbread

## 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

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The Scotland the Brave Menu is priced at £49.75 per head.

# Rob Roy Menu

## Starters

### Rillettes 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

### Orange Chocolate Torte

with vanilla ice cream

Tea and Coffee with Shortbread

## 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

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The Rob Roy Menu is priced at £49.75 per head.

# Colquhoun Menu

## Starters

Lentil Cumin and Apricot Soup  
with a soft seeded bread roll

Cold Fillet of Scottish Salmon  
served with a garden salad

## 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 Darne 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 Shortbread

## 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

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**The Colquhoun Menu is priced at £54.95 per head.**

# Evening Buffet Menus

## Lewis Buffet - £16.95 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:	<input type="text"/>		
Address:	<input type="text"/>		
Telephone:	<input type="text"/>	Mobile:	<input type="text"/>
Email:	<input type="text"/>		

## Event Details

Venue:	<input type="text"/>		
Date of Event:	<input type="text"/>		
Approx. Nbr of Guests:	<input type="text"/>		
Daytime:	<input type="text"/>	Evening:	<input type="text"/>

## Catering Details

Chosen Meal:	<input type="text"/>		
Chosen Buffet:	<input type="text"/>		
Deposit:	£ <input type="text"/>	min. £300 non-refundable	
Any Special Requirements:	<input type="text"/>		

Name:	<input type="text"/>
Signed:	<input type="text"/>
Date:	<input type="text"/>