

Wee Green Events Wedding Breakfast 2025



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STARTERS

Homemade Soup (V)

Crusty bread and butter

Ham Hock Terrine

Mini pickles, mustard mayonnaise and crostini

Chicken Caesar Salad

Crispy cos lettuce, shaved parmesan, croutons,
and Caesar dressing

Duo of East Coast Smoked Salmon

Pickled beets, horseradish crème fresh and oatcakes

Haggis and Black Pudding Bon Bons

Watercress and whisky sauce

Heritage Tomato Salad (V)

Burata, olive tapenade and sourdough crouton

Chicken Liver Parfait

Mixed leaf salad, spicy chutney and oatcakes

MAIN COURSE

Scottish Feather Blade of Beef En Croute

Horseradish mash potatoes, seasonal vegetables
and beef jus

Wild Mushroom and Tarragon Stuffed Chicken

Potato fondant, wild kale,
honey roasted heritage carrots, cafe au lait

Herb Crusted Scottish Salmon

Lemon and caper crushed new potatoes,
garlic green beans and beurre blanc dill oil

Asparagus, Mint and Lemon Risotto (V)

Crusty bread, parmesan

Slow Cooked Pork Belly

Sage mash potatoes, seasonal vegetables,
roasted apple and cider jus ,

Roasted Hake Fillet

Chorizo, spinach, butterbean cassoulet
green bean parsley pesto (N)

Goats Cheese, Beetroot and Walnut Tart (N)(V)

Char-Grilled vegetables, roasted herb potatoes,
lemon yogurt

DESSERTS

Homemade Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream

Apple Tarte Tatin
Vanilla clotted cream

Homemade Chocolate and Almond Brownie (N)
Chantilly cream

Lemon Posset
Homemade shortbread

Crème Brulee
Vanilla cream

Chocolate and Orange Mousse
Chantilly cream

Mixed Fruit Crumble
Custard

Scottish Cranachan
Raspberry Sauce

Vegetarian (V)
Nuts (N)