



HELENSBURGH & LOMOND CIVIC CENTRE

# WEDDING MENUS



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# OUR PACKAGES

We offer something to suit all tastes and budgets. Choose between our:

- Canapes
- Self-Service Buffets
- Plated Buffets
- Sit Down Meals

Bespoke packages are available on request.

Should your wedding consist of less than 20 guests, our Catering Manager would be delighted to discuss your catering needs to create an intimate dining experience for you and your guests.



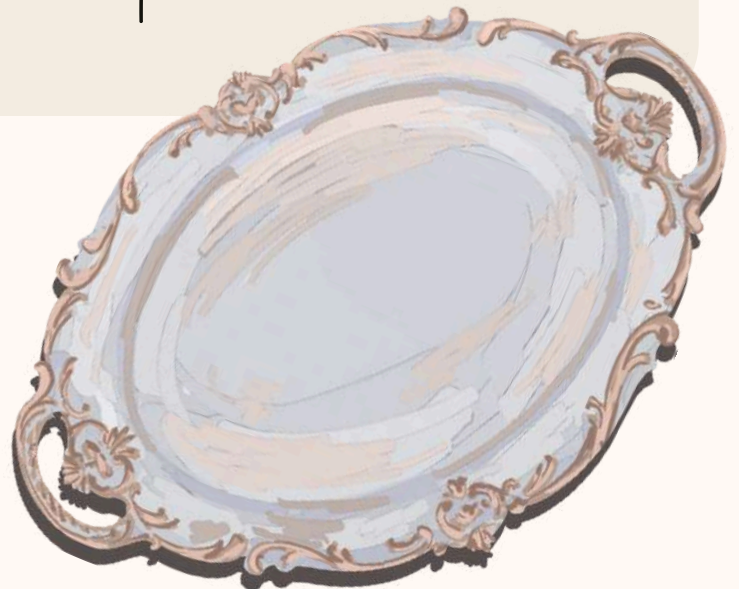
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# CANAPE SELECTION

CHOOSE 3 ITEMS £10.00 PP

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*Add the WOW factor to your drinks reception with the addition of canapes. Choose between traditional canapes, or our lovely charcuterie pots & fish and chip cones.*





Pig in Blanket on Mini Brioche with Tomato Ketchup  
Trio of Mini Scotch Eggs - Sausage, Haggis & Black Pudding

BLT Crostini

Smoked Sausage & Bacon Roll

Mini Fish & Chips in Newspaper

Selection of Vegan Pastries

Chocolate Dipped Strawberries

Savoury Tart Selection - Brie & Beetroot/ Goats Cheese & Caramelised  
Onion/ Pea & Leek


Mini Yorkshire Pudding with Roast Beef & Horseradish

Gala Pie

Vegetable Terrine

Halloumi Fries

Premium Selection



*£1.00 extra per item per person*

King Prawn with Basil Cream Crostini

Smoked Salmon & Dill Cream Bagel

Mini All Day Breakfast on Potato Scone

Spinach & Ricotta Arancini

Smoked Haddock &

Pea Arancini

*Canape Pots £6.00 pp*

Selection of Charcuterie Pot

&

Mini Fish & Chip Cone





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# BUFFET

SELECT 6 CHOICES £16PP  
(MINIMUM NUMBER OF GUESTS 20)

SELECT 8 CHOICES £19PP  
(MINIMUM NUMBER OF GUESTS 20)

SELECT 10 CHOICES £22PP  
(MINIMUM NUMBER OF GUESTS 40)

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*Choose from our carefully curated selection of self-service buffet items - we have something for everyone!*



## Buffet Item Selection

Mini Pie Selection - Scotch Pie/ Steak & Black  
Pepper/Chicken & Leek  
Scotch Eggs - Haggis/ Black Pudding/ Sausage  
served  
with Mustard Mayo  
Duck & Hoi Sin Sauce Spring Rolls  
Vegetable Spring Rolls  
Selection Of Mixed Sandwiches  
Selection of Home Made Quiche  
Selection of Mixed Soft Tortilla Wraps  
Mediterranean Vegetable Terrine  
Halloumi Fries  
Gala Pie  
Sausage Rolls  
Selection of Vegan Pastries

## Premium Buffet Items

£1 extra per person

Smoked Salmon & Dill Bagels  
Prawn & Crayfish in Garlic Mayo Bloomer  
Smoked Salmon, Avocado & Crème fraiche Bloomer  
Selection of Open Bagels  
(Brie & Cranberry/ Pastrami, Mustard & Dill  
Pickle/Chicken Caesar/Roast Beef & Horseradish)



# PLATED BUFFET



3 CHOICES PER COURSE £25PP

4 CHOICES PER COURSE £30PP



*Choose from our carefully curated selection of hot and cold buffet items, plated for your guests by our team.*





## Starter Selection

Seasonal Soup

Prawn & Crayfish Cocktail

Chicken Liver Parfait & Caramelised Onion Chutney, Rustic Oatcakes

Chicken Caesar Salad

Chicken, Bacon & Mozzarella Roulade on Pesto Mayo

Feta, Ricotta & Spinach Tart served with Rocket Leaves

Trio of Melon in Raspberry Coulis (add Prawn or Parma ham)

## Main Course Selection

*accompanied with a selection of Seasonal Vegetables & Potatoes*

Traditional Steak & Sausage Pie

Chicken Balmoral in Peppercorn Sauce

Poached Salmon with Lemon & Herb Crust

Baked Ham with Honey Glaze

Haggis, Neeps & Tatties

Traditional Roast Beef & Yorkshire Pudding

Traditional Roast Lamb

Carrot & Marmalade Wellington (V)

Mediterranean Vegetable & Smoked Applewood Lasagna (V)

## Desserts

Sticky Toffee Pudding

White Chocolate & Raspberry Cheesecake

Meringue Cloud with Summer Fruits & Strawberry Cream

Chocolate Orange Gateau

Traditional Scottish Trifle

Selection of Scottish & Continental Cheeses



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# SIT DOWN MEAL

3 CHOICES PER COURSE £ 35PP

4 CHOICES PER COURSE £40PP

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*Choose from our selection of traditional menu items to create a special meal for your wedding day.*



## To Start

Seasonal Soup

Chicken Liver Parfait served with Caramelised Onion Chutney &  
Rustic Oatcakes

Smoked Salmon & Lemon Prawn Parcel

Brie & Beetroot Tart on Summer Salad

Crispy Sesame Chicken Skewers & Light Soy Sauce

Timbale of Haggis, Neeps & Tatties with Peppercorn Sauce

Tower of Stornoway Black Pudding & Smoked Applewood topped  
with a Poached Egg

Individual Charcuterie Platter

## Main Course

Chicken Balmoral in Peppercorn Sauce

Traditional Steak & Sausage Pie

Topside of Beef Wellington & Red Wine Jus

Traditional Irish Stew

Baked Cod with Tomato & Chorizo Sauce

Poached Salmon with Pea Puree & Herb Crust

Carrot & Marmalade Wellington (V)

Mediterranean Vegetable & Smoked Applewood Lasagna (V)

Woodland Mushroom Stroganoff & Wild Rice

## Dessert

Sticky Toffee Pudding & Custard

Apple & Forest Fruit Crumble & Custard

Meringue Nest with Strawberry Compote & Cream

Lemon Roulade

Mint Chocolate Mousse & Shortbread

Selection Of Scottish & Continental Cheeses.



# HOW TO BOOK

If you would like to book our catering services, you can contact our catering manager at

## EMAIL

[Diane.Ferry@argyll-bute.gov.uk](mailto:Diane.Ferry@argyll-bute.gov.uk)

## TELEPHONE