

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

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

Peach Passion Fruit Cheesecake

with vanilla ice cream

Spiced Apple Pie

with vanilla ice cream

Tea or Coffee with Shortbread

The Oban Menu is priced at £34.95 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

Strawberry Cheesecake

Served with Cream

Tea or Coffee with Shortbread

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 Darnè 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

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

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

The Scotland the Brave Menu is priced at £49.75 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

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

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 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 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

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 - £17.75 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 - £17.25 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 - £17.75 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. £300 non-refundable

Any Special Requirements:

Name:

Signed:

Date: