

# Anya's Catering



## Wedding Menus

# Congratulations



onratulations 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 leafs & 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 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

**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

### Rillette 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 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

**The Colquhoun Menu is priced at £54.95 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. £300 non-refundable

Any Special Requirements:

  

Name:

Signed:

Date: