

For both 'Inclusively Yours' and 'Create Your Own' Wedding Packages

SAVOUR EVERY LAST MOMENT

This Menu selector applies to both the 'Inclusively Yours' and 'Create Your Own' Packages.

For our 'Inclusively Yours' package please select three courses with Tea, Coffee, Mints & Tablet (supplements may apply).

For our 'Create Your Own Wedding' package the number of courses is at your discretion (however we do recommend three, followed by Coffee and Liqueurs). The individual prices only apply to 'Create Your Own' Wedding Packages, unless a supplementary price is noted.

To Begin

Homemade Cream of Tomato Soup / Cream of Cauliflower Soup / Lentil & Ham Broth / Scotch Broth / Cock-a-leekie Soup / Cream of Carrot & Coriander Soup	£4.99
Fantail of Seasonal Melon (v). Served with Fresh Berries and a Fruit Coulis	£6.99
Haggis, Neeps & Champit Tatties.	£8.99
Traditional Prawn Cocktail	£8.99
North Atlantic Prawns in a Marie Rose Sauce served with Brown Bread and Butter	£8.50
Duck Bay's Pate Served with a Crispy Salad Garnish and Chunky Pear Chutney	£11.99
Finely Sliced Scottish Smoked Salmon (£5.00 Supplement for Inclusively Yours) Served with Green Leaves, Capers and a Lemon Wedge	£8.99
Balsamic Glazed Red Onion & Goats Cheese Pastry Tart served with Seasonal Leaves	£4.00

Intermediate Course

Selection of Sorbets	£4.00
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CHILDREN / TEENAGERS

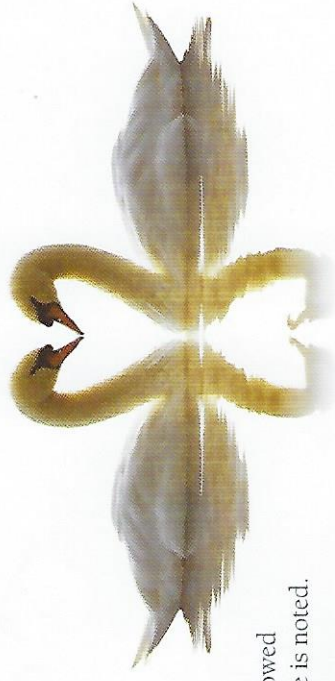
Children under 12 years have the choice of a 3 course Children's Menu on the day £14.00 p.p.
 Teenagers may have a smaller portion of the Adults Menu at a reduced price (*dependant on your selections*)

Main Courses

Supreme of Roast Chicken Loch Lomond	£14.00
Chicken Breast stuffed with a Sage and Caramelised Onion Mousse served with a Herb & Red Wine Jus	
Aberdeen Angus Roast Rib Eye of Beef	£16.00
Slow Roast Rib of Beef with a Red Wine Gravy and served with a light Crisp Yorkshire Pudding	
Supreme of Chicken Suedoise	£17.00
Breast of Chicken Poached in a Creamy White Wine & Mushroom Sauce served on a Bed of Fluffy White Rice	
Supreme of Chicken Darrach	£17.00
Supreme of Chicken stuffed with traditional Scottish Haggis served with a Leek & White Wine Velouté	
Roast Fillet of Salmon	£17.50
Fillet of Salmon served with a Citrus & Chervil Hollandaise	
Oven Roasted Duck	£18.99
(£5.00 Supplement for Inclusively Yours) Pan Roasted Medium Duck Breast with a Chardonnay & Sage Sauce	
Finest Fillet of Beef Lomond 8oz (226g)	£29.99
(£10.00 Supplement for Inclusively Yours) Centre Cut Fillet Steak, Cooked Medium, with a Creamy Pink & Green Peppercorn Sauce	

All Main Courses are accompanied by Cauliflower Cheese, Carrots, Garden Peas, Mange Tout, Baby Corn and Boiled & Roast Potatoes

- **To Offer a choice of Main Courses** £5.00 p.p.
 (Two options per course, the same two options for all, aside from Guests with dietary restrictions, with a pre-order for each individual submitted with your table plan)



Sweets	
Rich Wild Berry Shortcake with Whipped Double Cream	£7.50
Raspberry Cranachan	£7.50
A Mousse of Fresh Raspberries, Cream, Oatmeal, Honey & Drambuie Liqueur	
Raspberry & Chocolate Duo Truffle With Fruit Coulis	£7.50
Strawberry Champagne Charlotte With Fruit Coulis	£7.50
Lemon Tart	£7.50
A Buttery Short Crust Pastry Case filled with a Zesty Lemon Filling served with Chantilly Cream and Berries	
Vanilla Cheesecake Accompanied by Fresh Fruit Berries served with Whipped Dairy Cream and Fruit Coulis	£7.50
Trio of Desserts	£12.50
(£5.00 Supplement for Inclusively Yours)	
Cheese Board (one board per 5 Guests approximately) (£40.00 Supplement for Inclusively Yours)	£40.00
An ever changing international selection of Cheeses, Celery, Chutney and Bannocks	
Beverages	
Freshly Brewed Tea or Coffee with Mints & Tablet	£4.00
Freshly Brewed Tea or Coffee with Chocolates	£4.50
Choice of Liqueur	£3.75

DUCK BAY
 Hotel & Restaurant

